

Room & Equipment Decontamination Services for Food and Beverage Manufacturing



Services:

- > Routine maintenance
- > Emergency response



During production, foods and beverages can be exposed to microbial contaminants found in the air and on surfaces, which may cause product spoilage, foodborne illness outbreaks, product recall, and brand image damage. Utilizing our ionized Hydrogen Peroxide (iHP[®]) technology, SixLog provides room and equipment decontamination services for the elimination of environmental contamination sources. Our technology delivers a pathogen-free environment through the six log reduction of biological organisms, including *Listeria monocytogenes*, *Salmonella*, *E. coli* and many more. SixLog's service can be easily integrated into current cleaning and sanitization procedures to achieve a more robust and thorough disinfection of a wide variety of food production areas and equipment.

iHP[®] Technology

A proprietary liquid solution composed of 7.5% hydrogen peroxide is forced through a nozzle, creating a mist, which is then passed through a 17,000 volt arc that quickly disperses throughout the space, killing all airborne and surface microorganisms on contact. The process of ionizing the hydrogen peroxide delivers two key benefits:

- **Rapid and uniform distribution of hydrogen peroxide mist throughout the entire space** - The electrostatic charge imparted on the hydrogen peroxide mist causes it to act like a gas due to the mutually repulsive, positively charged particles. In addition, the positively charged particles are attracted to the negatively charged surfaces in the space, including cracks, crevices and hard-to-reach areas.
- **Produces multiple antimicrobials** - The disassociation of the liquid solution produces hydroxyl radicals, ROS, O₃, RNS, Plasma, UV and heat activation providing synergistic effects of multiple antimicrobials.

| > Features | > Benefits |
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| Cost-effective | Contamination risk reduction and prevention as well as protection of product integrity with minimal investment |
| Superior efficacy | Pathogen-free, indoor environment |
| Fast cycle time | Minimized operating downtime and interface |
| Rapid response and flexible scheduling | Accommodate routine and emergency outbreaks anywhere and anytime |
| Excellent materials compatibility | No need to remove electronics and equipment in space while iHP [®] process is performed |
| Environmentally-friendly | iHP [®] process breaks down into just oxygen and water making it safe for staff and the environment |