

# Reduce the risk of cross contamination



Leaders in Bacterial Control

## Silver slashes microbe counts by 96.4%

**An environmental trial at a food processing plant in the West Midlands, has shown that microbe levels on the surface of products can be reduced by 96.4% by using products containing silver-based antimicrobial technology.**

The study was carried out by Wolverhampton-based technology company, BioCote Ltd at a facility owned by KJ Cooked Meats Ltd, a fully BRC accredited company specialising in portion-controlled cooked meats and cheese.

KJ Cooked Meats equipped their plant with products containing BioCote® silver technology. The treated products were swabbed and microbe levels were monitored over a four-week period. The counts were then compared to those of untreated products in the same environment.



Tests found there was an 80.6% reduction in microbes on BioCote® protected soap dispensers compared to non-protected products. There was also a 95.4% reduction in microbe levels on the surface of treated doors, compared to non-treated doors. When the average totals of all treated products



were compared to those of all untreated products, there were 96% fewer microbes present on their surfaces.

**BioCote® protected products harboured lower levels of bacteria on their surface than standard products.**

The trial shows that the surfaces of silver-based products harbour lower levels of microbes than standard surfaces, leading to cleaner, safer products.

A reduction in microbial growth, lowering the risks of cross-contamination, therefore complementing food hygiene practices and HACCP compliance.



BioCote® is incorporated into products at the time of manufacture, giving their surface built-in protection against harmful microbes. BioCote® silver technology inhibits the growth of microbes, such as E.coli, Salmonella, Campylobacter and Listeria on surfaces 24 hours a day, working in between cleans to keep levels to a minimum.

**BioCote® inhibits the growth of microbes, such as E.coli, Salmonella, Campylobacter and Listeria on surfaces 24 / 7**

BioCote Ltd works with a variety of manufacturers, such as Deb, Link Lockers, Dyson, Easibind, Pall and Comark, who then incorporate the technology into a wide range of products such as food thermometers, hand dryers, lockers, water filters and stationery.

These products are all used in the food industry, to help reduce cross-contamination in environments such as production plants, catering kitchens and washrooms, where hygiene is of critical concern.

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