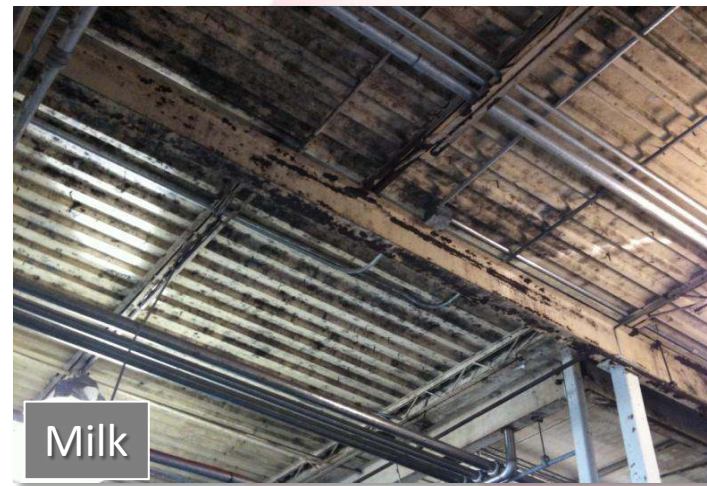


BIONI SYSTEM FOOD

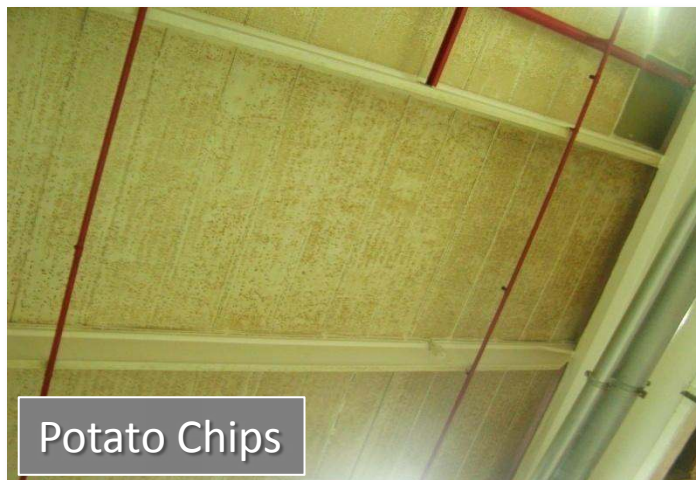
The unique solution against mold and bacterial contamination in the food & beverage industry



The reality of the food and beverage manufacturing facilities



The reality of the food and beverage manufacturing facilities



The main cause
for mould growth
in Interiors is
moisture !

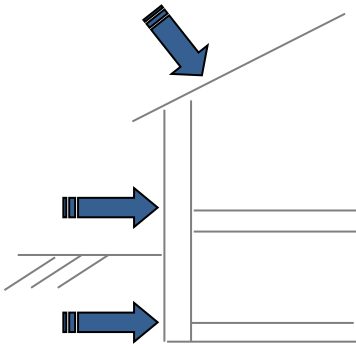
moisture is
in interiors is

Moisture sources

Moisture sources at the building

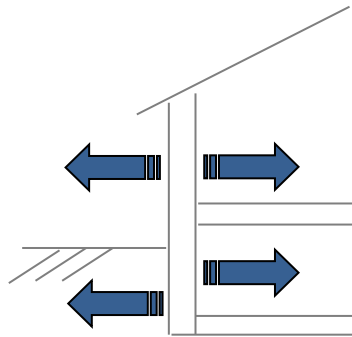
Moisture penetrating from **OUTSIDE**

- Rain, snow, ice
- Driving rain
- Splash water
- Surface water
- Seepage of water
- Damaged insulation
- Ground water
- etc.



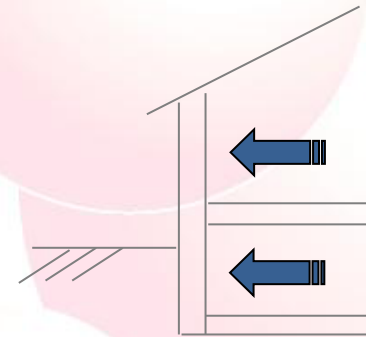
Moisture coming from the **construction/substrate**

- Water damage
- New construction moisture
- etc.



Moisture penetrating from **INSIDE**

- Hygroscopic moisture
- Water vapor diffusion
- Condensation
- Capillary condensation

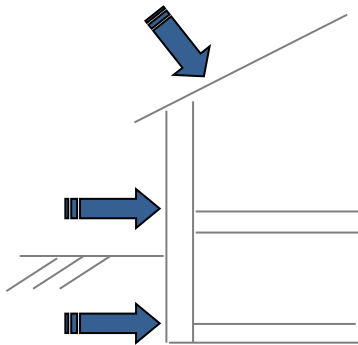


Moisture sources

Moisture sources at the building

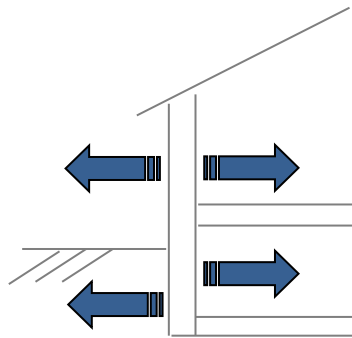
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Moisture coming from the **construction/substrate**

- Water damage
- New construction moisture
- etc.



Moisture penetrating from **INSIDE**

**Main CAUSE
for mold growth
in the FOOD INDUSTRY**

Explanation:

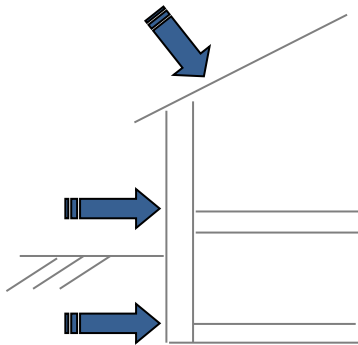
- high „moisture production“ due to repeated **cleaning**
- condensation due to extreme (room-)climate conditions (i.e. **cold surfaces** as a result of cooling and development of **water vapor** during the production process)

Moisture sources

Moisture sources at the building

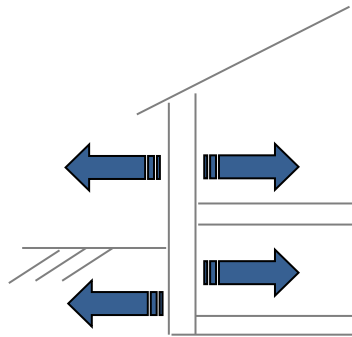
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Moisture coming from the **construction/substrate**

- Water damage
- New construction moisture
- etc.





Moisture penetrating from **INSIDE**

**Main CAUSE
for mold growth
in the FOOD INDUSTRY**

Conclusion:

In food and beverage manufacturing facilities mold and fungus find ideal living conditions!

Conventional „mold-solutions“

Number Category	MOULD – Existing renovation concepts	Disadvantages
1)Paint	„Anti-fungus“ paints with film-preservatives (biocides & fungicides)	<ul style="list-style-type: none"> • toxic for humans and the environment • limited effectiveness (mould growth after a few weeks or months) • negative effect on indoor air quality (VOC = Volatile Organic Compounds)  
2)Paint	Pure mineral based systems (natural protection through high alkalinity)	<ul style="list-style-type: none"> • limited effectiveness (decrease of pH) • poor chemical resistance and durability
3)Paint	Photo-catalytic effect (TiO ₂)	<ul style="list-style-type: none"> • limited effectiveness in interiors
4)Plaster (boards)	Moisture regulation (i.e. moisture absorbing boards or plasters)	<ul style="list-style-type: none"> • not applicable in areas which are permanently moist
5) Polystyrene boards	Thermal insulation from outside (higher inside surface temperature)	<ul style="list-style-type: none"> • very expensive • not applicable at any building
6) Ceramic tiles Sandwich panels	Ceramic tiles and/or sandwich panels (durable, easy to clean)	<ul style="list-style-type: none"> • very expensive • hiding of the problem and „joint problem“

BIONI SYSTEM SOLUTION

MOLD – The BIONI SYSTEM SOLUTION

Silver

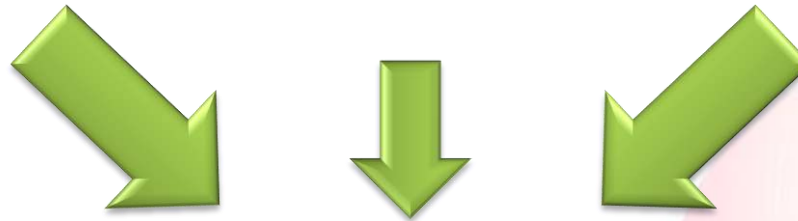
- the oldest disinfectant known by mankind (Silver coins, Romans)
- Bioni System uses this principle in form of a specially developed Silver-Complex, which has been jointly patented with the **Fraunhofer Institute (ICT)**



BIONI SYSTEM SOLUTION



Fraunhofer Institut
Chemische Technologie



SYSTEM SOLUTION **FOOD**



BIONI SYSTEM

- **Silver** has as excellent effectiveness against **germs and bacteria**
...but!
- a **durable protection against mold growth** is not possible without taking „moisture“ into consideration
- BIONI SYSTEM combines the advantages of **silver** with optimized **moisture regulating properties**:
 - ✓ moisture absorption capabilities
 - ✓ fast drying of the surface





**SURFACE
PREPARATION ?**

**DISINFECT ?
COAT ?**

Mold Renovation

Technically correct would be:

- ✓ removing of all „contaminated“ layers
- ✓ chemical pre-treatment / disinfection
- ✓ subsequent reconstruction (plaster, coating)



Mold renovation

Problem:

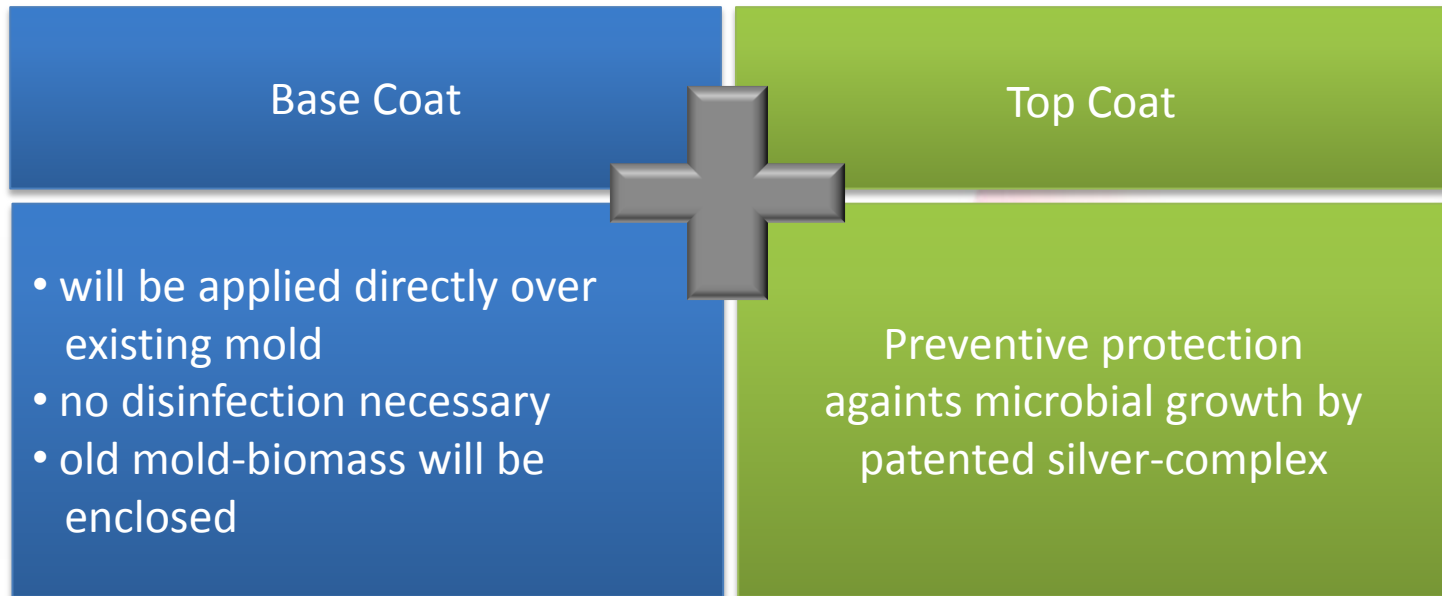
- Mold growth often starts in areas which are difficult to reach such as **high ceilings**
- The removing of all affected layers of the substrate i.e. by chemical/mechanical measurements is therefore
 - ✗ technically almost impossible
(sometimes >10 layers of old paint/coating)
 - ✗ uneconomical since too time-consuming
 - ✗ within the typical given timeframe (weekend only) not manageable
 - ✗ not allowed due to hygienic aspects (i.e. by power-washing spores will be distributed in the entire room, deterioration of the situation)



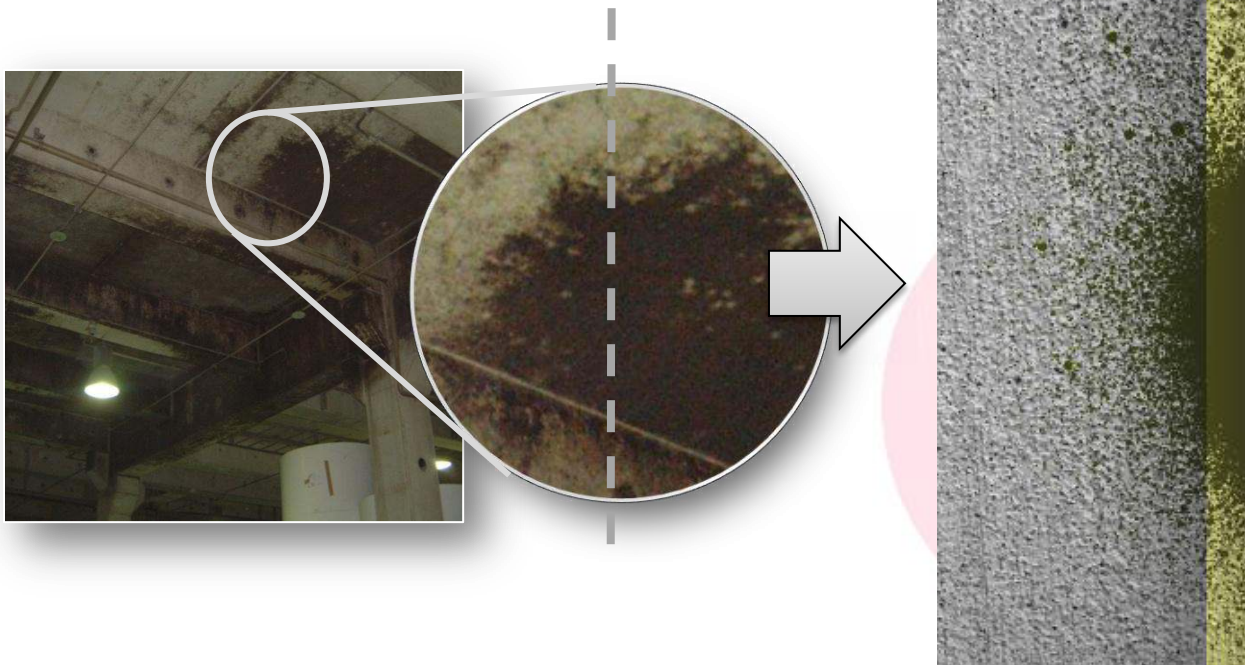
BIONI SYSTEM

Solution:

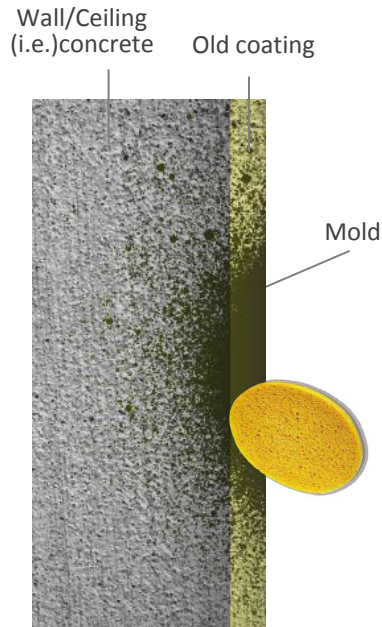
- BIONI SYSTEM relies on a 2-phase System
- Base Coat (Phase 1) + Top Coat (Phase 2)



BIONI SYSTEM



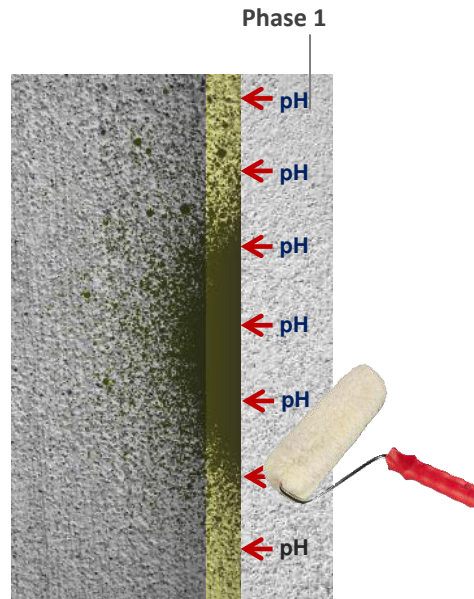
BIONI SYSTEM



Wall or ceiling areas affected by mold or bacteria

The mold or bacterial contamination of building areas is often only partially visible as spores and old mold are also found in the deeper layers of the base such as old coatings, plaster or concrete. If necessary (very dirty surface or heavy mold layer) the surface will be cleaned with water.

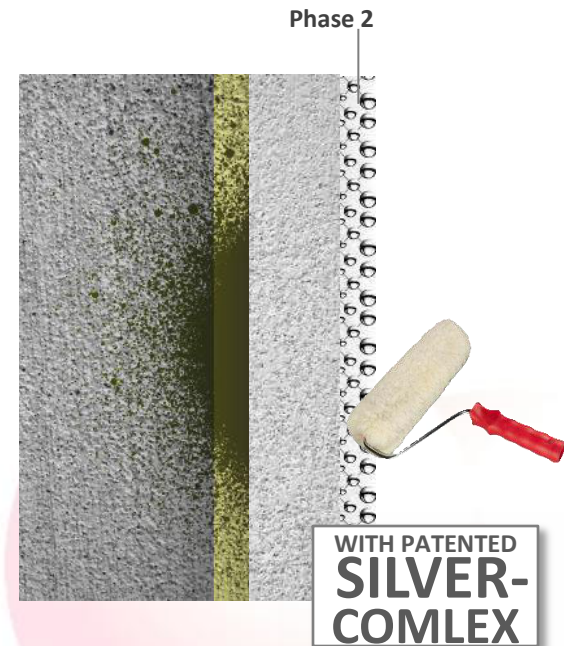
BIONI SYSTEM FOOD



First coating phase with BIONI SYSTEM FOOD

The mineral layer is applied directly to the mold-infested surface. There is no requirement for disinfection.

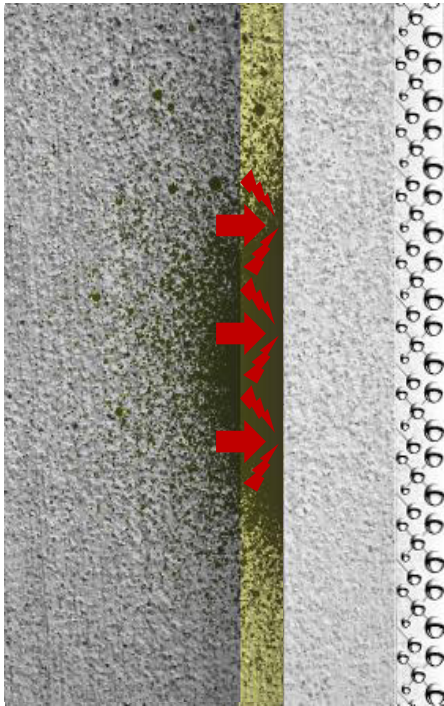
BIONI SYSTEM FOOD



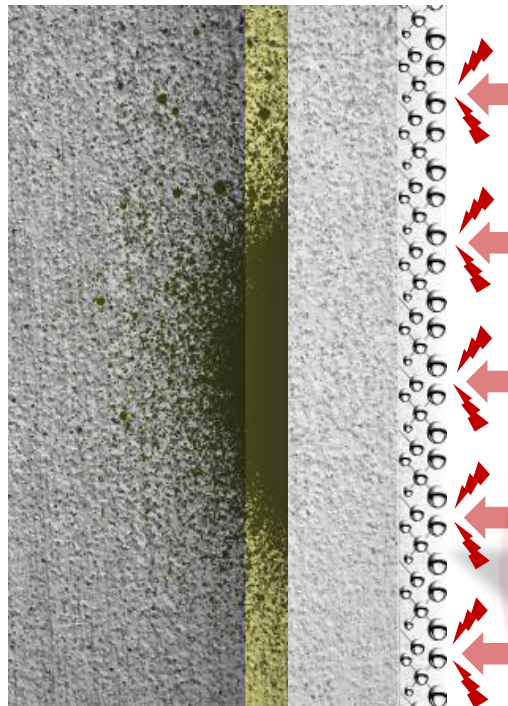
Second coating phase with BIONI SYSTEM FOOD

On the following day, the patented final coating is applied.

BIONI SYSTEM



The existing fungal biomass is permanently enclosed by means of an alkaline environment provided by the Base Coat. A migration of the mold to other sensitive areas from the subsurface is therefore impossible.



The Bioni System is durably protected by means of silver-complex integration and optimal moisture regulating characteristics and provides preventive action against renewed mold and bacteria infestation.



ADVATAGES

BIONI SYSTEM

Benefits

- durable protection against mold and bacterial contamination
- no removal of stable bases such as plaster/old coatings necessary
- significant time saving in surface treatment
- considerable reduction in costs



BIONI SYSTEM

System properties

- tested and approved as food-safe (TUV – technical inspection association)
- low-emission (VOC), free of solvents, no chemical and toxic mold removers
- resistant to disinfectants and cleaning
- non-flammable
- environmentally friendly
- water vapor permeable, water resistant
- no odor (no stoppages, immediate usability of the room)
- nearly all substrates can be coated
- can be used in high-moisture areas

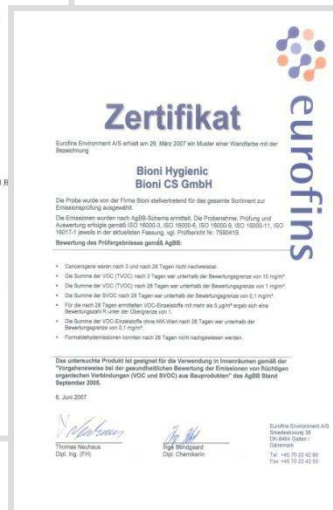


Indoor Air Quality

Certificates Indoor Air Quality

TUV RHINELAND LGA:

„The product can be used in areas where food is manufactured or stored.“



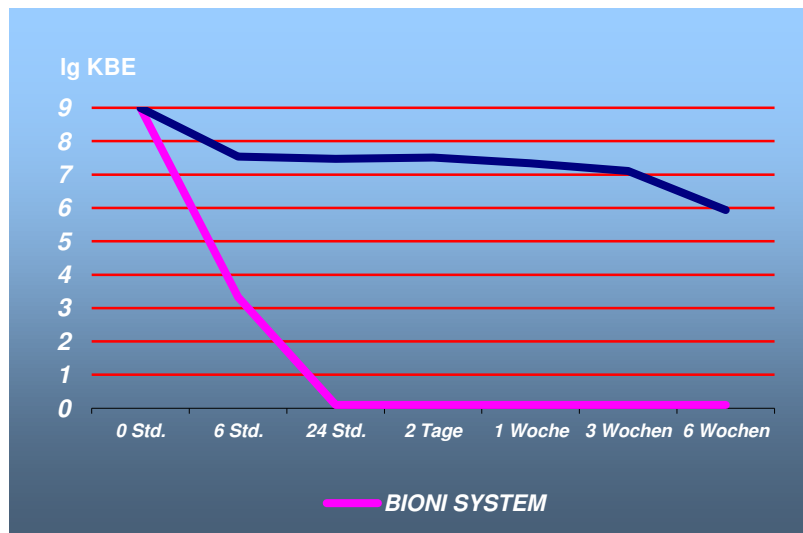
Bacteria & Germs

99,999% (5-log)-Reduction of drug-resistant bacteria

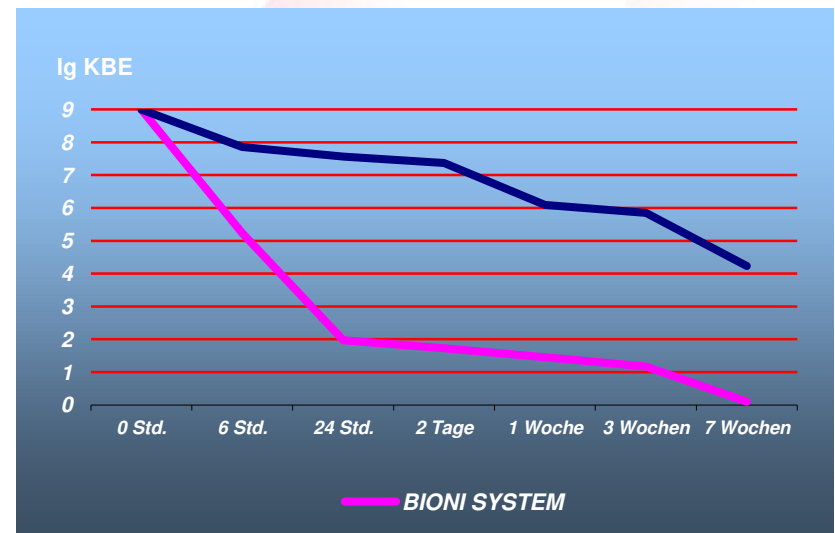
Institute for Hospital Hygiene and Infection Control



Enterococcus Faecium



Staphylococcus aureus



Bacteria & Germs

BIONI SYSTEM has an superior effectiveness against

- Escherichia Coli (E. Coli)
- Pseudomonas aeruginosa (P. aeruginosa)
- Listeria monocytogenes (L. monocytogenes)



GISSEL INSTITUT
FÜR BAKTERIOLOGIE UND HYGIENE
ÜBER 50 JAHRE IM AUFTAG DER GESUNDHEIT
LABORATORIUM FÜR BAKTERIOLOGIE
UND LEBENSMITTELHYGIENE

Prof. Dr. Carsten Gissel
Dr. Dieter Stanislawski

Borsing 8 · 31319 Sehnde
Fon 0049 5138 70 200 00
Fax 0049 5138 70 200 70
eMail info@gissel-institut.de
www.gissel-institut.de

Bioni CS GmbH
Lessingstraße 21
46149 Oberhausen

Österreich-Institut · Borsing 8 · 31319 Sehnde

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für die Gissel-Institut
für die Gissel-Institut
für die Gissel-Institut

DAP-PL-1096-00

Sehnde, 31.03.2011

Untersuchung des Produktes: Innenfarbe Farbmuster HX2: Bioni Hygienic

Tagebuchnummer: H1100724-A
Eingangsdatum: 14.01.2011
Verpackung: Kunststoffbehälter
Anzahl der Proben: 1
Eingangstemperatur: Raumtemperatur
Prüfauftrag:

Die Probe wurde vom Auftraggeber an das Institut eingesandt, um zu überprüfen, ob die trockene Oberfläche des Erzeugnisses das mikrobiologische Wachstum von E.coli, Pseudomonas aeruginosa und Listeria monocytogenes hemmt.
Die getrocknete Probe wurde dazu mit Keimsuspensionen beimpft und das Wachstum 1 Stunde, 24 Stunden, 48 Stunden sowie 4 Tage nach Beimpfung überprüft.

Untersuchungstag: 14.01.2011 Untersuchungsende: 31.03.2011

Bakteriologische Untersuchung
Die bakteriologische Untersuchung wird ausschließlich nach standardisierten und validierten Untersuchungsmethoden durchgeführt.

aerobe Gesamtkeimzahl < 1,0 x 10³ KBE/g
Methode: Plate-Count-Agar, 3 Tage bei 30 °C

Sonstige Untersuchungen

siehe Anlage

Auf Richtigkeit und Plausibilität geprüft:

Seite 1 von 2 zum Prüfbericht Nr.: H1100724-A

Die Prüfergebnisse beziehen sich ausschließlich auf die untersuchten Proben.
Eine auszugswiesene Verifizierung oder Verifizierung ist nur mit Genehmigung des Instituts erlaubt.

(Dokument Nr.: 2.1.1)

Substrates

- concrete
- old (matte) Coatings
- old (glossy) Coatings
- Sandwich-Panels
- Plaster/stucco
- Ceramic tiles
- Gypsum boards
- Wood
- *etc.*



Substrates

Meat manufacturing - Concrete ceiling

BEFORE



AFTER



Substrates

Meat manufacturing - mold affected concrete



Substrates

Meat manufacturing - mold affected concrete



Substrates

Meat manufacturing - mold affected concrete



The **BIONI SYSTEM**
Base Coat G25.1 will
be directly applied on
existing mold biomass.
(no cleaning, no
surface **disinfection**)

Application

1. Survey



2. Prepare



3. Mix

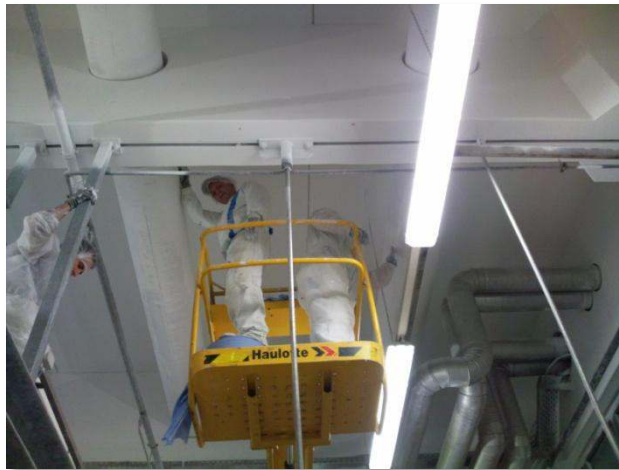


4. Coat



Application

***BIONI SYSTEM Technicians**
at work*



Application

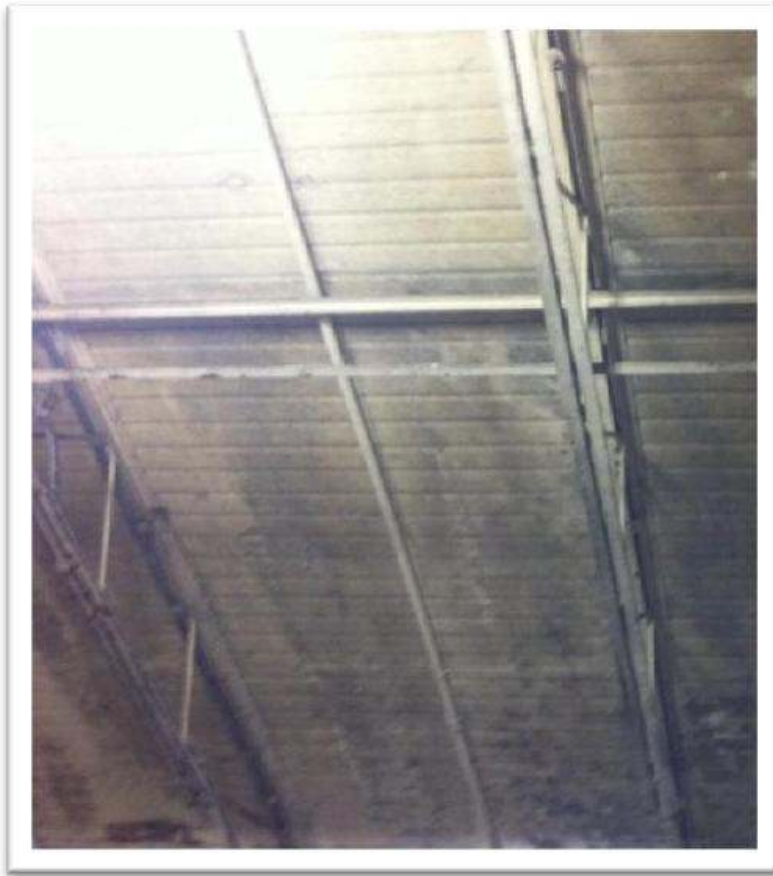


BIONI SYSTEM application



before - after

Dairy company - mold affected sandwich-panels



2 years after the application of
BIONI SYSTEM FOOD

before - after



Mold affected
concrete ceiling

before - after



Mold affected
concrete ceiling
1 year after the
application of
BIONI SYSTEM

before - after

Bakery - mold affected blockwork



before - after

Cheese manufacturing facility –
mold and rust affected ceiling





CONTACT

BIONI SYSTEM GMBH

Lessingstr. 21

D-46149 Oberhausen

T: +49 (0) 208 621 75 54

F: +49 (0) 208 621 75 55

www.bioni-system.de | mail@bioni-system.de