MISA & EPTA FOOD DEFENCE.

Treatment for Epta Food Defence prevents and actively combats many species of bacteria, including the best-known and most dangerous. Its active ingredient is actually able to inhibit the growth of bacteria, and it exerts antimicrobial activity.

ANTIBACTERIAL COLD ROOMS WITHOUT FURTHER ACTIONS

THE PRESERVATION THAT YOUR PRODUCTS HAVE ALWAYS DESERVED!

COLD ROOMS PRODUCED AND INSTALLED IN ACCORDANCE WITH HACCP PROGRAMME

www.misa-coldrooms.com

misa
eptarefrigeration

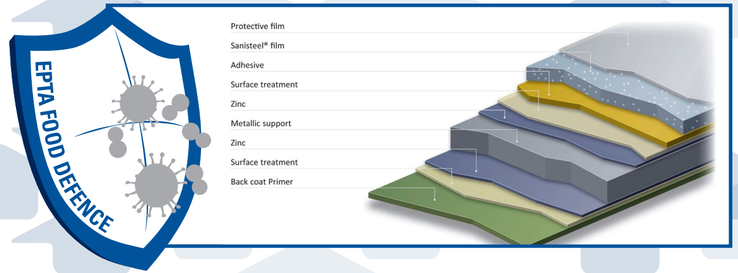
INNOVATIVE ANTIBACTERIAL SYSTEM FOR COLD ROOMS. FOR BETTER PRODUCT QUALITY AND HEALTH

misa
eptarefrigeration

THE ANTIBACTERIAL STEEL

The antibacterial steel is created by combining the components with ions and creating a rigid phthalate-free polyvinyl chloride (PVC) coating, which is subsequently positioned on a metal support hot-dip galvanized low-carbon steel for cold-forming and permanently integrated.

The coating is suitable for contact with watery, acids, alcoholic (up to 15%), oily foodstuffs as shown by the tests performed in laboratories CSI and Eurofin Biolab.



THE NEW EPTA FOOD DEFENCE ANTIBACTERIAL SYSTEM.

The activity of the treatment is permanent, 24 hours a day, 7 days a week, and it does not need to be regenerated for the entire working life of the cold room.

OUR DEFENCE
FOR YOUR SAFETY,
EVERY DAY.

IN DETAIL

Ions released by the treatment are able to penetrate the bacteria cell wall and combine with the thiola, carboxylate and hydroxylase groups, suffocating the bacteria itself and inhibiting cellular reproduction.