

Dairy & Bakery Industry

Food & Beverage Industry have critical areas where any kind of airborne infection present like Molds, fungi, bacteria & viruses can severely affect their product during multiple checks & points it passes through in the production lineup leading to headache in spoilage of ready product which leads to the rejection of it if not consumed within the desired period ultimately pushing for recall and excess storage space.

- Source of infection:
 1. Working Staff
 2. Untreated Fresh Air
 3. Inward Raw material
 4. Store Rooms
 5. Packing Area

- Concern Area:
 1. BIOFILM
 2. Cross Contamination
 3. Growth of Molds
 4. Disinfection Control
 5. Air & Surface Disinfection Control
 6. Odor Control

- Source of Carrier
 1. Clothes
 2. Shoes
 3. Caps
 4. Body Sweat
 5. Breathing
 6. Talking

- Properties of Disinfectant:
 1. Dry Cloud coverage
 2. Penetrate & treat
 3. Deep cleaning
 4. Centralized system
 5. 24*7 disinfection presence

Conclusion:

Having a controlled dose of disinfectant which is harmless to humans and at the same time very fatal for viruses, bacteria, molds & Fungi which are suspended in the air or travelling on the surface or

multiplying in some corner will ensure that the Indoor Environment of the production area are well under control for any growth of Disinfection.

Presence in the packing stage will help in increase of shelf life.