

Biomaster

Product protection for catering & hospitality

Good hygiene is important in any walk of life but it is crucial in the catering and hospitality industry. Illness caused by cross-contamination from harmful bacteria can be devastating for customers and businesses alike.

Most people reasonably assume that the surfaces in hotels and restaurants will be free from harmful germs. However tests have found them to contain even more bacteria than public spaces such as planes and schools.

- Five-star hotel rooms tested for the presence of various types of bacteria (including bacilli and cocci), yeast and gram-positive rods (bacteria that cause various ailments such as skin infections and pneumonia) and gram-negative rods (bacteria that cause respiratory and other infections) were found to have 2,002,300 CFU/sq.¹
- Disinfectant sprays and wipes are very effective at removing bacteria, but they are only effective for a couple of hours. Any bacteria living on the surface after that time can double every 20 minutes.
- In tests, 1 million E. coli cells, known to cause diarrhoeal infection, survived 48 hours on a surface before becoming undetectable – enough time to cause illness.²

● Frequently handled items such as menus and condiments pass through many sets of hands throughout the course of a day and each hand leaves behind some of the bacteria they collect along the way.

● Aerobic bacteria - the kind that grows and thrives when oxygen is present - were found on most restaurant surfaces including 83% of menus.³

● Tabletops are often loaded with germs - even if you just watched your server wipe them off. That is because the cloths used often contain harmful bacteria which can be spread when cleaning.⁴

● Eating utensils can immediately become contaminated when placed directly on the table.⁵

● Some restaurants, especially buffets, have bins of forks, knives, spoons or chopsticks for diners. Unless they are individually dispensed these too can become contaminated by the many hands that touch them.⁶

● Failure to wash hotel bedding regularly or at a high enough temperature increases the risk of spreading bacteria.⁷

Our solution: 24/7 antimicrobial product protection

Biomaster reduces the risk of cross-contamination round the clock by inhibiting the growth of harmful bacteria on surfaces.

- Biomaster can be introduced into almost any item found in hotels, restaurants and commercial kitchens offering product protection resulting in fewer bacteria on surfaces.
- The active antimicrobial agent is built into the product during the manufacturing

process, so the protection lasts for the useful lifetime of the treated article.

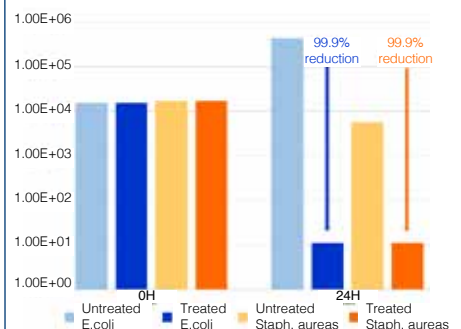
● The active ingredient in Biomaster only imparts antimicrobial properties and does not affect the basic colour or surface finish of any product in which it is used.

● Independently tested in thousands of applications, Biomaster is proven to inhibit the growth of most types of harmful bacteria.



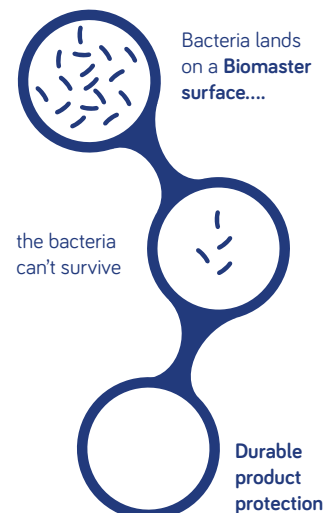
How effective is Biomaster?

In typical tests, after 24 hours surfaces treated with Biomaster showed a reduction in the levels of E.coli and Staphylococcus aureus by over 99% achieving ISO 22196:2011.



ISO 22196 results comparing bacterial load on an untreated surface with a Biomaster protected surface

How does Biomaster work?



¹ US Department of Health and Human Services

² Professor Anthony Hilton, Head of Biological & Biomedical Sciences, Aston University

³ G. Mitchell, D. Anderson, A. Meadows, Z. Morris, M.J. Ludy - Bowling Green State University

^{4,5,6} Dr. Charles Gerba, University of Arizona microbiologist

⁷ Professor Sally Bloomfield, London School of Hygiene & Tropical Medicine

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Product protection for catering & hospitality

Biomaster is easily introduced into almost any item, dramatically reducing the amount of microbes found on surfaces. Here are a few examples of how Biomaster is offering round the clock product protection in catering and hospitality.

Cleaning cloths



Standard microfibre cloths can provide ideal conditions for the growth and spread of bacteria. Biomaster cleaning cloths from our Hygiene

Control range are treated with antibacterial technology designed to inhibit the growth of common household bacteria.

Fabric spray & wash



Biomaster Hygiene Control fabric wash and fabric spray reduce the microbial load, bacterial and viral, in all types of soft furnishings and fabrics including bed linens and workwear. They inhibit the growth of infectious microorganisms including Norovirus and also help fabrics smell fresher and more hygienic for longer.

Food preparation



Cling film, foil and bakery parchment are available in dispenser cartons with an inbuilt Biomaster antimicrobial protective coating designed to inhibit

the growth of harmful microbes. These dispensers provide a "clean to touch" surface helping prevent cross-contamination of bacteria from hand to carton and from carton back to hand.

Biomaster protected professional kitchen knives are designed to solve the problems of user ergonomics, hygiene and safety. Meanwhile Biomaster protected professional waterproof thermometers can test the true temperature of a product in just three seconds.

Biomaster is also incorporated in the thermometer casings ensuring lifelong protection against bacterial cross contamination.

Kitchen storage & work surfaces



Biomaster can be introduced into just about any work surface.

Multi-purpose antibacterial sheet materials are also resistant to most types of common

bacteria. They are extremely versatile and ideal for kitchen cabinets and worktops.

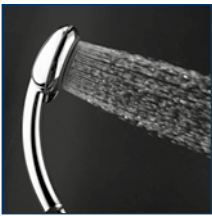
Menu cards & order books



Menu cards may harbour more bacteria than any other surface in food service locations. We have developed a surface coating added during the

print process to provide effective, long lasting antimicrobial protection for paper, and a Biomaster protected laminated film available in a range of gauges and sizes.

Shower systems



Any environment that is warm and moist is an ideal place for bacteria to breed and establish themselves.

There are currently over 60 types and

styles of shower tray incorporating Biomaster technology. Antimicrobial shower heads also cut the risk of the growth and spread of harmful bacteria.

Tableware

Biomaster protected polycarbonate tableware is safe, durable and virtually



unbreakable, a stylish addition for the hospitality sector, especially bars, pubs and night clubs. Plates, bowls, tumblers, jugs, trays, cutlery beakers and cups

are available in a range of colours.

Washroom accessories



Regular hand dryers with standard filters can simply draw in dirty washroom air and blow it back onto your hands. The advanced design of the

Biomaster protected hand dryer filters out bacteria while the protective outer casing also reduces the build-up of surface bacteria.

Pull cords in public bathrooms are also a known infection risk. The anti-ligature Biomaster protected pullcord has a durable wipe clean coating impregnated with antimicrobial technology working 24/7 against bacteria to reduce the risk of cross contamination.

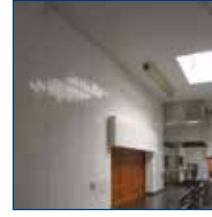
Water filters & supply hose



Biomaster protected filter housings act as an immediate transmission barrier against waterborne contaminants such as bacteria and fungi.

Biomaster-treated WRAS approved hose and tube are suitable for use in all potable water supply applications where antimicrobial properties are critical.

Wall coverings



Hygienic wall panels with inbuilt Biomaster are applied to walls with a grab adhesive and unlike ceramic wall tiles are simple to cut, fit and drill.

The panels are designed for speed of fit and low maintenance, making them ideal for kitchens and washroom areas.