

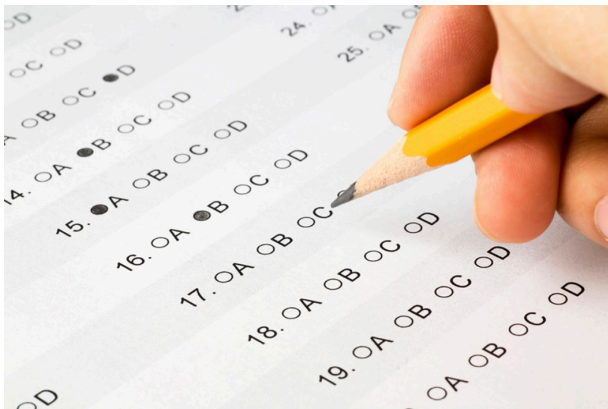
# Biomaster in food production

On the 1st March 2016 we gave a presentation to a group of food hygiene experts and to understand their challenges and share best practice.

Paul Morris, CEO of Addmaster gave a presentation outlining the benefits of protecting BAKKAVOR facilities with Biomaster antibacterial technology.

Following this each audience member was invited to identify key areas in their facility where the introduction of Biomaster would in their opinion give increased hygiene protection.

This report outlines the answers given by the food hygiene professionals.



## THE QUESTION ASKED WAS:

Name up to three areas where you feel Biomaster antibacterial technology can help your factory...

THE RESPONSES WERE AS FOLLOWS:

12.1%



conveyors



11.4%

footwear

# Biomaster

## in food production



11.4%  
PPE

11.4%  
wheels  
&  
trolleys



- Floors
  - Hoses - Pipes and Guns
  - Controls and Keyboards
  - Utensils - Knives, Scoops, etc.
- 4.5%  
each

### THE REMAINING RESPONSES WERE:

Depositor	3%	Tray Washer	0.8%
Cleaning Utensils	3%	Roll-on / Roll-off Scales	0.8%
Door Handles	3%	Prover Pockets	0.8%
Drains	2.3%	Chopping Boards	0.8%
Evaporator Fins	2.3%	Freezer	0.8%
Ventilation - Airsocks	2.3%	Bootwash	0.8%
Sinks & Soap Dispensers	2.3%	Walls	0.8%
Seals - Butter Mixer	1.5%	Trays	0.8%
Stationery	1.5%	Walkie Talkies	0.8%
Baskets	1.5%	Canopy Filters	0.8%
Storage Tanks	1.5%	Proseal Heads	0.8%
		Tubs - Butter	0.8%
		Bin Washers	0.8%
		Paper Hand Towels	0.8%
		Strip Curtains	0.8%