

Biomaster® Antibacterial Technology

Permanent antibacterial protection for catering and hospitality

Round the clock antibacterial product protection for catering and hospitality



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

Regular cleaning regimes are all well and good, but in a high-traffic environment it is impossible to keep every surface clean all of the time. Any public contact point is only as clean as the last person to touch it.

Biomaster provides an effective first line of defence to reduce the threat of bacterial cross-contamination on just about any surface or contact point.

Independently tested in thousands of applications, Biomaster is proven to inhibit

the growth of pathogenic bacteria most closely associated with food poisoning including Campylobacter, E.coli, Legionella, Listeria and Salmonella

Biomaster technology interrupts and inhibits the growth of harmful bacteria around the clock, providing permanent and safe product protection for the useful lifetime of the treated article.

In this brochure we have listed a sample selection of our partners' products to show you how Biomaster protects:

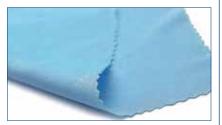
- Fabrics
- Fixtures and fittings
- Cleaning equipment
- Food and drink packaging
- Food preparation

- Kitchen storage
- Menu cards and order books
- Paints and coatings
- Screen protectors
- Surfaces
- Tableware
- Thermometers
- Washroom accessories
- Wall coverings
- Water filters and supply hoses
- Work surfaces
- Workwear

To find out how easy it is to incorporate Biomaster antibacterial technology into your existing supply chain or manufacturing process, please contact us today.

Cleaning cloths

Standard microfibre cloths excel at collecting debris and bacteria but they can also provide ideal growing conditions for bacteria. **The Hygiene Doctor** supplies



cleaning cloths from the Biomaster Hygiene Control range treated with antibacterial technology for added protection in high risk applications such as housekeeping and catering.

thehygienedoctor.co.uk

Cleaning tools

Hillbrush antimicrobial hygienic tools effectively inhibit the growth of bacteria on the surface of the product. Designed mainly for food processing and catering environments the range is also complemented by bespoke antimicrobial shadow boards to highlight usage and misplacement of cleaning equipment.



Fibratesco produces a range of professional floor cleaning and polishing pads with inbuilt Biomaster technology. Unlike regular cleaning pads, Range 6 Silver pads do not become a propagation vehicle for bacteria to spread from one environment to another. Crisp Clean Services Ltd. is a leading UK manufacturer of high quality cleaning systems including the Biomaster protected Silver Mop for reducing bacterial growth.

hillbrush.com

fibratesco.com crispclean.co.uk

Fabric spray

Biomaster Hygiene Control fabric wash and fabric spray, available from Acoura, The Hygiene Doctor and Bunzl Catering Supplies reduce the microbial load, both bacterial and viral, in all types of soft furnishings and fabrics. Both products can be easily incorporated into existing



cleaning and commercial laundry regimes, protecting soft furnishings from infectious microorganisms including Norovirus. These products are currently used in the hospitality sector by the likes of Haven Holiday Parks, Butlin's and Warner Leisure.

acoura.com thehygienedoctor.co.uk innovate.bunzlcatering.co.uk

Food preparation

CeDo Limited manufactures an exclusive range of cling film, foil and bakery parchment in dispenser cartons which contain inbuilt antimicrobial protective coating designed to inhibit the growth of harmful microbes. The dispensers provide a "clean to touch" surface helping prevent cross-contamination of bacteria from hand to carton and from carton back to hand.



cedo.com/foil

Kitchen storage and work surfaces

Sealwise Waterproof Construction Board (WCB) is an ultra-hygienic multi-purpose antibacterial sheet material resistant to most types of common bacteria.

It can be fabricated using conventional tools and equipment and is currently specified in hygiene-critical environments from food processing to professional kitchens and the hospitality sector



Sealwise WCB is extremely versatile and ideal for hardworking environments, such as cabinets, work surfaces and wall cladding.

sealwise.co.uk

Packaging

B&G Products manufactures a range of packaging solutions to help to keep hot food at a temperature and keep chilled or frozen products fresh.

Biomaster protected B&G packaging for catering and hospitality includes insulated bags, envelopes and pouches in a variety of formats, including a new antibacterial

Packaging (continued)

cool bag featuring a unique comfort clip close handle.



Solent is a leading manufacturer of PP woven, non woven, recycled PET, insulated, cotton and jute re-usable bags. with Biomaster protection. Solent also specialises in bespoke bag styles and designs.



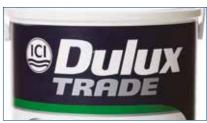
Woolworths also supply a range of cooler/ lunch bags with a Biomaster protected inner surface.



bandgproducts.com solentgroup.com woolworths.co.za

Paint and coatings

Dulux Sterishield with inbuilt Biomaster protection inhibits the growth of bacteria on walls wherever hygiene is critical and can be washed and scrubbed as part of regular cleaning regimes.



Insul8ed from **SCR Group** is a 3-in-1 anti-mould, anti-condensation and antibacterial emulsion for use on internal walls and ceilings. It will inhibit bacterial growth while also reducing heat loss through walls and ceilings, cutting energy costs and reducing carbon footprints.



Hart Site Services supplies Resincoat, an antibacterial surface coating for walls, floors, ceilings, doors and trim.



Resincoat can be used to enhance cleaning regimes and offer 'between

clean' benefits, providing a more hygienic environment.

dulux.co.uk scr-group.co.uk hartsiteservices.co.uk

Menu cards and order books

According to studies, restaurant menus may harbour more germs and bacteria than any other surface in food service locations.

Working with leading colour print specialists **Easibind International**, **Galloways** and **KJB Print** we have developed a surface coating added during the print process to provide effective, long lasting antimicrobial protection for paper, reducing the risk of contamination and inhibiting bacterial build-up.



SecuraShield[™] laminating film with Biomaster protection has a matt or gloss finish and is available in a range of gauges and sizes in both laminating pouch and roll films formats for menus and other documents in the catering and food sectors.

easibind.com galloways.co.uk kjbprint.co.uk securaseal.co.uk

Powder coating for fixtures and fittings

Furniture in retail outlets is often designed to be fixed or hard to move and as such



is likely to harbour bacteria. Finishes can also deteriorate as a result of lying water or chemical abrasion. Antibacterial coatings can be applied to just about any fixture or fitting including architectural finishes for door and window frames, door handles, pull handles and push plates for added product protection. These antibacterial benefits can be combined with anti-corrosive properties to provide more hygienic and durable finishes.

Biomaster protection is available through approved powder coating manufacturers including Valspar, Axalta, RD-Inducoat and Neokem with offices and distributors across Europe.

axaltacs.com valspar.com rd-inducoat.com neokem.eu

Pull cords

Pull cords in washrooms are a known infection risk. The anti-ligature **Clean PullCord** has a durable wipe clean coating impregnated with Biomaster and can be used with standard cleaning products or disinfectants. The protection works 24/7



against bacteria to reduce the risk of cross contamination in high traffic areas.

cleanpullcord.co.uk

Screen protectors

Tough-PAC® antimicrobial cases for iPad and iPod Touch 5/6 have a semipermanent hard shell enclosure with built in antimicrobial technology that provides



protection against work place damage, knocks, fluids, users and microbes. Tough-PAC[®] also has a 'Simply-Dock' cradle which elimnates the need for plugging in cables for routine charging.

innervisiontechnology.com

Tableware

Harfield is the UK's leading manufacturer and distributor of polycarbonate and plastic tableware. Harfield products are safe, durable and virtually unbreakable and are a stylish additions for the



hospitality sector, especially bars, pubs and night clubs. Biomaster protected plates, bowls, tumblers, jugs, trays,

cutlery, beakers and cups are available in a wide range of colours.

harfieldtableware.co.uk

Thermometers

Electronic Temperature Instruments

provides equipment for use in professional and domestic kitchens worldwide, including the Biomaster protected waterproof **Thermapen**, which can test the true temperature of a product in just three seconds. Biomaster is also incorporated in



the casings of most ETI products ensuring lifelong protection against bacterial cross contamination.

thermometer.co.uk

Washroom accessories

Regular hand dryers with standard filters can simply draw in dirty washroom air and blow it back on to your hands.



The advanced design of the Biomaster protected **Dyson Airblade** filters out 99.9% of bacteria. The outer casings are also Biomaster protected to reduce the buildup of surface bacteria.

Washroom accessories (continued)

Vectair Systems hygiene technology products include the Biomaster protected Sanitex® MVP soap dispenser incorporating surface resistance to bacterial build-up.



Biomaster technology is used by several manufacturers of specialist and general bin liners and waste collection bags to inhibit bacterial growth where contact is made with the liner whilst neutralising any unpleasant smells.

For more information contact **Cromwell Polythene** (antimicrobial and scented liners) **Opalion Plastics Ltd** (bin liners) **Kordis** (nappy sacks) and **Silvex** (waste bags and bin liners).



dyson.co.uk vectairsystems.com cromwellpolythene.co.uk opalion.co.uk kordis.com silvex.pt

Wall coverings

Composite Fibreglass Mouldings' NoTile™

hygienic wall panels with Biomaster are applied to walls with a grab adhesive and are simple to cut, fit and drill. The grout lines are incorporated as an integral part of the panel so do not support the growth of harmful bacteria or unsightly black mould.



The panels are designed for speed of fit and low maintenance, making them ideal for any areas where hygiene is paramount such as catering environments, kitchens and washroom areas.

compositesfm.co.uk

Water filters

Pall Corporation is a leading manufacturer of filtration, separation and purification systems. Pall filter housings contain



Biomaster antibacterial protection to act as an immediate transmission barrier against waterborne contaminants such as bacteria and fungi. They are easily installed, compatible with systemic water treatments and cost efficient.

pall.com

Water supply hose

Colex International is a market leading supplier of high quality hose and tube including Biomaster-treated WRAS approved hoses. Colex antibacterial products are suitable for use in all potable water supply applications. Ideal where antimicrobial properties are critical.



colexint.com

Workwear

Berendsen specialises in rental, laundering, maintenance and delivery of workwear, servicing customers in many sectors including catering and hospitality.



Berendsen has developed specialised processes for the cleanliness and safety of kitchen staff and chefs, incorporating fire retardance and high temperature clinically hygienic laundry processes.

We are working with Berendsen to incorporate Biomaster laundry wash into their process to provide lasting on site antibacterial protection to catering garments and uniforms.

For more information contact *info@addmaster.co.uk.*

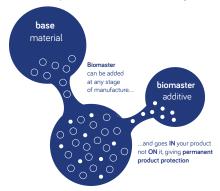
How do I make my catering or hospitality product Biomaster protected?

Biomaster is easily incorporated into any plastic, textile, paper, paint or coating during the manufacturing process to provide lasting antibacterial protection for the lifetime of the product. We can work with your existing supplier to provide an antibacterial solution

in as little as four weeks.

Biomaster pioneered the use of silver based antibacterial additives and is the recognised leader in antimicrobial technology.

Our range of unique compounds and formulations are blended specifically for each application to provide maximum performance and durability.



We make it easy for you to launch your antibacterial product.

We can supply free samples for you to trial and arrange testing in an independent laboratory to ISO standards.

We will discuss with you the requirements of your product, taking into account such factors as how and where it will be manufactured and sold before formulating a solution. Then, when you are ready to take your co-branded Biomaster product to market, we'll give you our marketing, technical and regulatory support service free of licence fees.

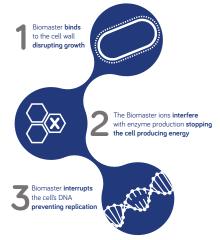
How does Biomaster work?

Biomaster is based on silver ion technology and has three modes of action.

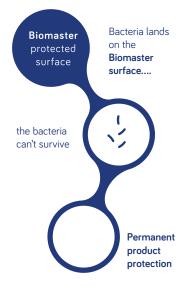
When bacteria comes into contact with a Biomaster protected surface, the silver ions prevent them from growing, producing energy or replicating, therefore they die.

Biomaster is incredibly durable, long lasting and highly active. When added, it becomes an integral part of the product. Silver is inorganic and non-leaching which means that unlike organic antimicrobial technologies, it stays within the item to which it is added.

The controlled release of the active ingredient provides maximum antibacterial



protection for the lifetime of the product. Biomaster only imparts antimicrobial properties and does not affect the basic colour or surface finish of any product in which it is used. It can even be used in clear grades of plastic.



How effective is Biomaster?

Biomaster has been independently tested in thousands of applications. In typical tests, it has been proven to reduce the overall level of most common types of bacteria including Campylobacter, E.coli, Listeria and Salmonella by up to 99.9% achieving ISO 22196:2011.











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