

Food industry

According to the WHO (the World Health Organization), food safety, nutrition, and food security are inextricably linked. An estimated 600 million – almost 1 in 10 people in the world – fall ill after eating contaminated food, and 420,000 die every year.

In low-and middle-income countries, US\$ 110 billion is lost yearly in productivity and medical expenses resulting from unsafe food. Children under five carry 40% of the foodborne disease burden, with 125,000 deaths yearly. Foodborne diseases impede socioeconomic development by straining healthcare systems and harming national economies, tourism, and trade.

In a recent test against MRSA, UK university professors stated that:

“Resysten system is one of the most active protective coatings that we have tested in over 20 years of university research.”

Dr. Patrick Dunlop, University Ulster UK

The invisible disinfectant protective coating

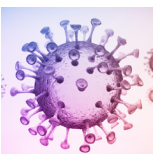
By using Resysten® hygienic protective coating technology, you ensure inhabitable conditions for biological contaminants on any treated surface to survive.

Effective up to 12 months

- + Continuous disinfection
- + Reduces labour costs
- + Ensures employee efficiency
- + Prevents chemical waste
- + Provides sustainable work practices
- + UV stable

Lab tested and client proven results

- + Third party broad-spectrum testing
- + GLP labs tested
- + SGS/EUROFINS Lab tested
- + University lab tested
- + EU Biocidal Products Regulation compliant



ANTI-VIRAL

Proven to kill (GLP lab tested) SARs CoV1, SARs CoV2, Ebola, HBV, HCV, MERS, HIV, MVA, PRV



ANTI-MICROBIAL

Proven to kill (GLP lab tested) hospital superbugs, MRSA, Clostridium difficile, and deadly bacteria Listeria monocytogenes, Escherichia coli, Salmonella, Pseudomonas aeruginosa, Enterococcus hirae, Staphylococcus aureus.



ANTI-FUNGI, ANTI-MOLD

Prevents (GLP Lab tested) moulds and fungi such Candida albicans, and Aspergillus brasiliensis from growing.



ANTI-ODOR

Resysten has a direct impact on the odors omitted from public toilets, paints, building materials, cosmetics, smoking, fabrics and more.

With Resysten you can...

...LOWER THE RISK OF FOOD POISONING ISSUES

Disinfectant against global pathogens – mitigating the risk of E-coli, listeria, salmonella, Bird flu

...MAINTAIN HYGIENE IN THE MOST CHALLENGING AREAS

Proven effective in highly contaminated areas, safe for food contact

...ALWAYS BE PREPARED

Ultimate 24/7 line of defense

...BE COST EFFECTIVE

One time application, up to 12 months effectiveness

...BE MORE SUSTAINABLE

Less chemicals sprayed, less CO₂ due to less shipping, less plastic container usage.

Working solution

Resysten has been implemented with tremendous success to improve food production hygiene; our impressive list of clients, and on-site results is why leading food and retail producers are adopting Resysten within their hygiene routine.



METRO



TESCO

Bonafarm®

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