

## Did you know that UV light helps you enjoy sausages even longer? Case Story - August 2019



Whether with the family or friends, on summer days nearly everyone loves spending time with the dearest ones. Having Barbeque is a popular break in everyday life. You find homemade salads on the table and sausages sizzle on the grill. Everyone enjoys the good weather and the delicious food in a relaxed atmosphere. But why can you still eat the meat after storing it for a longer time in the fridge? One reason for this is the sterilization of the packaging, the food is shrink-wrapped in.

In the food industry ultraviolet light is often used for disinfection. This way it is possible to kill harmful germs within a few seconds. Bacteria, yeasts and fungi on the grill sausage packaging are rendered harmless.

UVC disinfection is not only energy-efficient, but also an environmentally-friendly process. Adding chemicals can be avoided and the risk that unhealthy by-products occur is minimized. This does not affect the taste and smell of the sausages.

The UV systems are emitting cold UV light to ensure that heat-sensitive packaging materials such as sealing foils are not damaged during disinfection. Besides a wide variety of packaging materials, conveyor belts are treated the same way. These conveyor belts are used for the transport of various foods, including meat products.

The UVC sterilization process destroys the DNA of the microorganism. Consequently, germs have no chance to multiply any further. Their structure is destroyed and living cells are inactivated. Furthermore, they are unable to build up resistances to UV radiation.