UVC FOOD SAFETY SOLUTIONS

STAINLESS STEEL UVC CONVEYOR FOR FLAT PRODUCTS

WHY UVC FOR FOOD SAFETY

**Science Based**
Applying C-band ultraviolet (UV) light to inactivate DNA-based contaminants dates back to the 1850’s. Through the use of measurement, calculation, and experimental data, the precise dosage of UVC energy has been determined to inactivate mold spores, bacteria, viruses, and other undesirable microscopic contaminants. Coupled with innovative and proven lamp technology, effectively using UVC for food safety - as it has been used in HVAC systems, and healthcare settings - is a process of applied math and science, rather than one of smoke and mirrors.

**Chemical Free**
Because UVC technology involves shining a particular spectrum of non-visible, and non-penetrative light on the desired target, there is no residual left behind, and no chemicals involved. The product is not altered by the exposure to UV light, other than DNA-based surface contamination, such as molds, bacteria, and viruses, are reduced, or even eliminated entirely. UVC can also reduce, or eliminate, the use of chemicals to treat food products, and their containers, if you’re currently using chemicals to remove surface contaminants.

**Cost Effective**
Properly designed and implemented UVC solutions will reduce the risk of losing a product because of contamination; and improve the efficiency of operations. Adding UVC disinfection to a production line will often pay for itself in a matter of months. Recurring costs are typically only associated with the lamps, which last from 12-24 months (depending on the application). And, because low-carbon stainless steel housings are the default construction material for our entire food & beverage line, all our products are built to last a lifetime.

American Ultraviolet®
Insightful Solutions. Remarkable Results.  SINCE 1960
WHY AMERICAN ULTRAVIOLET FOR FOOD SAFETY

Decades of Experience
American Ultraviolet has been designing and manufacturing complete UVC solutions since 1960, so there’s not much we haven’t seen, or manufactured a solution for. Our breadth of product is unmatched, and our solutions are unequaled, because, unlike other UV manufacturing companies, we’ve had an extended amount of time to gain the knowledge and proficiency needed to deal with the unique requirements and challenges across dozens of markets, including food safety. We believe this gives our entire team the ability to provide the exact solutions all our customers need, rather than just a few solutions we could offer if we were only in a few limited markets.

Air, Surface & Liquid Applications
Whether your application calls for UV to treat air, surfaces, or liquids, American Ultraviolet has a standard, or custom, solution, so there’s no need to seek out multiple UVC suppliers if you have the need for UV in different parts of your operation. Using our science-based approach, we simply calculate for the appropriate variables in each type of application, and provide the most appropriate solution.

Custom Solutions
On many occasions since 1960 customers have come to us with truly unique situations that require truly unique UVC solutions, which is exactly why American Ultraviolet has a full staff of experienced engineers. Our team specializes in the design, mechanical, and electrical aspects of all our projects, enabling us to consistently provide our customers with solutions based around their unique needs and situations. And, because we have in-house engineering, fabrication, assembly, and testing, projects that require custom solutions do not come with unnecessarily long lead-times, or astronomically high prices.

American Ultraviolet stands behind all our value-oriented standard and custom products. And we’re very proud that our customers frequently, and consistently, let us know how our insightful solutions have led to remarkable results.