



HORTICULTURE

Over the past several years there has been an increase in frequency and variety of bacterial contaminants found in ALL TYPE of water ranging from drinking water, industrial process water and water used for recreational purposes.

Traditional methods employed to “treat” water include:

Chlorine	Hazardous, odors, not completely effective
Acid	Expensive, not completely effective, time consuming to apply, surface treatment only
UV-Light	Limited effect on “bio-film”, must be used with another technique
Ozone	Does not treat bio-film, must be used with other techniques
Laser	Only effective at point of use. Must be used with other techniques
Heat	Expensive, requires 20 mints at 100°C

The Voigtlaender Generator

Water disinfection and general disinfection

- 1-Reduced operating costs
- 2-Replaces chlorine and is more efficient
- 3-Free of chemical additives
- 4-Ideal for remote locations
- 5-Eco friendly
- 6-Multiuse, for water disinfection and disinfection in general



SaniFluid: How it works

Combining salt, water, and electricity

- Salt and water are activated by an electrical current to produce a disinfectant
- The disinfectant SANIFLUID, is a HOCl (hypochlorous acid) rich solution
- SANIFLUID remains stable for extended periods of time
- SANIFLUID is an extremely effective disinfectant (>100 times more effective than OCl-)
- SANIFLUID penetrates the cell membrane by osmosis

- Destroys bacteria and virus from within
- Removes and prevents biofilm (breeding ground for bacteria)
- Always active

Solutions for agriculture

Food handling

The shelf life of the picked produce is increased by a reduction of contaminants always present in agricultural water (typically, well water is exposed to pollutants associated with farming).

All water provided through the processing facility are treated with the appropriate amount of SANIFLUID to provide the correct washing environment. Thereby the bacteriological count is reduced after harvesting. Picked salad is further treated with SANIFLUID to help extend shelf life by reducing bacteriological count. SANIFLUID eliminates bacterial contamination in washing machines and water storage tanks.



Advantages

- Very compact unit, easy to retrofit into existing rooms
- Simple to operate, fully automated, no hazardous materials involved
- Operating staff does not require hazardous material training or special skills
- According to WHO Standard, DIN 901 and §11 of the Trinkwasserverordnung (German Drinking Water Standard)
- Quality tested and approved by several independent laboratories

To reduce the contaminants present in agricultural water (typically well water exposed to various pollutants associated with farming). Also to extend the shelf life of the picked produce by reducing the bacterial count after picking.

The system:

All water provided from the main facility is treated with the appropriate volume of SANIFLUID to provide the correct washing environment. Picked salad is further treated with SANIFLUID to help extend shelf life.

The result:

SANIFLUID eliminates bacterial contamination in the washing machines and

water storage tanks.
Salad treated in this way has an extended shelf life.

Certificates



DIN 1276
DIN 1650
DIN EN 901/ DIN 19643 – Swimming pool Conformance to WHO Standards
CE Conformance
MEBAK Band II 2.10.7
AOX – Test protocol

References

Fraport AG,
C.A.M.,
Saarbrücken Airport
Mecklenburger Ernte
Weihenstephan
Tnuva Dairies
Gazit Chicken farm
Millouff Chicken Farms
University of Iraq
University Hospital
Boecklunder Group
HatchTech B.V.

Frankfurt International Airport
International Airport
Regional Airport
Salad Producer
Dairy
Cottage Cheese and Yoghurt
chicken rearing
chicken rearing
Research and development
Würzburg Hospital
Meat Processing plants
Supplier of incubation solutions

Drinking water for aircraft
Fresh Potable water for airplanes
Drinking water for aircraft
Salad washing
Micro-biological control fresh water
C.I.P. with Anofluid
Drinking water treatment
Drinking water treatment
disinfection applications (potable water)
Cooling Tower water disinfection
Disinfection of Process water and cleaning
Disinfection of water for incubators

