



BioniHygienic^{FOOD}

The first efficient solution for the food and beverage industry



■ Natural protection against tough pollutants

A durable system which protects against mold, mildew and microbes

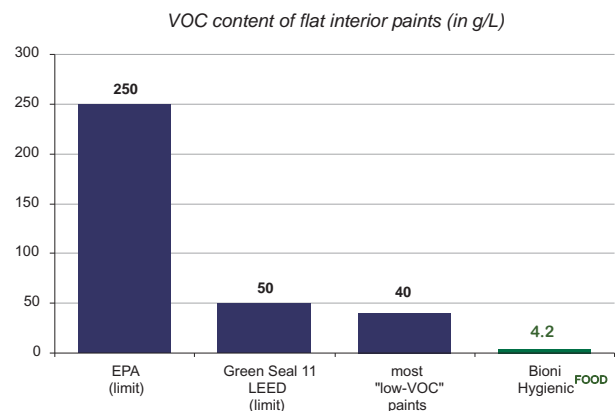
Mold in all areas of food production is a significant hygienic problem and remediation is often extremely expensive. A thorough cleaning of equipment, conveyor belts, and surfaces will only partially solve these problems. Difficult areas to clean, such as ceilings and walls, add to the problem. The heightened growth of micro-organisms increased by humidity created in the cleaning process results in the need for constant maintenance and loss of production.



Bioni Hygienic^{FOOD} is the first nano-technology-based coating system specifically designed and perfectly matched for the requirements of the food industry. Bioni coatings were developed jointly with the Fraunhofer Institute, which is one of the world's largest scientific Institutes. These developments led to the unique, *US patented*, nano-protection mechanism which provides an eco-friendly long-term protection against the colonization of mold, mildew, and bacteria even in very damp environments.

Bioni Wall Coating Systems - Unmatched green performance

By virtue of Bioni's green nano-technology product philosophy, *Bioni Hygienic^{FOOD}* exceeds indoor air quality regulations measured in Volatile Organic Compounds (VOC), is environmentally safe and significantly cuts costs for maintenance and repaints.





A premium system for the highest expectations

Bioni Hygienic^{FOOD} is free of conventional toxic biocides, odor-free and water-based. Therefore it's safe to use in food and beverage handling environments. Additionally it provides an outstanding resistance against water, cleaning, and disinfectants. This superior robustness reduces the frequency of repaints significantly and prevents the regular need for costly, time-consuming maintenance.

Benefits

- **A system that provides permanent protection against mold, mildew and microbes***
- **unmatched cost-saving benefits**
- **low-VOC, eco-friendly formula**
- **ideally suited for damp areas**
- **US patented technology**



Features

- Specially formulated based on **green nano-technology** to prevent growth of microbes on the paint film*
- Highly resistant to chemicals and disinfectants
- Performs in high-moisture areas
- Moisture-resistant and vapor-permeable
- Exceeds indoor air quality regulations measured in VOC (**V**olatile **O**rganic **C**ompounds)
- Eco-friendly formula for environmental protection. Can earn LEED credits.
- Odor-free - can be applied in occupied areas
- Resists the wear and tear of power-washing
- Fire rating: Class A (ASTM E84). No drip-off.
- Water-based, free of solvents and safe to use
- Has superior flow, hiding and adhesion qualities
- Tested by independent laboratories

*Bioni Hygienic Food provides anti-microbial properties to prevent the growth of microbes on the paint film only. The anti-microbial properties do not protect food, beverages, users or others against bacteria, germs or mold spores and do not substitute hygiene measurements and practices.



■ A premium system for the highest expectations

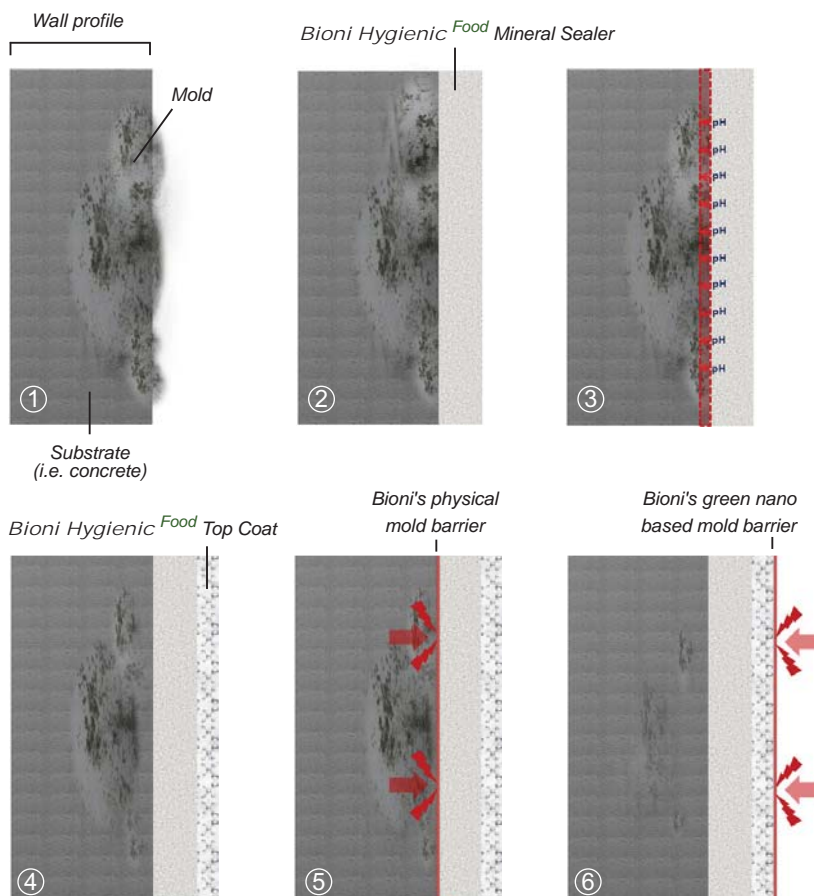


The *Bioni Hygienic^{FOOD}* wall coating system has been specially developed for most demanding areas and substrates. The unique 3-coat system consists of a 2-component **Mineral Sealer** and a nano-technology based **Top Coat**. As the system can be applied directly over mold in badly affected areas, power-washing, disinfection of the substrate, and even the removal of contaminated layers are **not needed** when you choose the Bioni coating system.



The *Bioni Hygienic^{Food}* system can be sprayed or applied by roller.

Can your wall coating do this?



(1) Mold affected wall

Very often mold contamination of building materials is only partially visible. Spores and mold biomass are also in deeper layers of the substrate.

(2) Application of *Bioni Hygienic^{Food}* Mineral Sealer

After mechanical scrubbing, the *Bioni Hygienic^{Food}* Mineral Sealer can be applied directly on the mold affected substrate. **No disinfection** and **no power washing** is needed. Visible mold and mildew on the substrate can be overcoated.

(3) The alkalinity (pH > 11) of the Sealer impacts the mold on the substrate.

(4) Application of *Bioni Hygienic^{Food}* green nano based Top Coat

After 24h the *Bioni Hygienic^{Food}* Mineral Sealer can be coated with the Top Coat.

(5) The *Bioni Hygienic^{Food}* system provides a durable protection against mold and mildew *in both directions*. It guarantees that mold biomass in the substrate will not permeate the Bioni System from behind and (6) delivers a long-term protection against mold spores coming from the interior of the room.

Technical Information

Product Technology



Pure acrylic interior coating based on nano-technology

Finish and Colors



Matte finish.
White and 1750 colors.

Indoor Air Quality



VOC: < 5 g/l
(according to ISO 11890-2)

Safety



Fire Rating: Class A
(according to ASTM E84)

Coverage



200-300 sq ft. per Gallon per coat, applied at 6.5 mils wet, 3.75 mils dry.

Application Method



To be applied by brush, roller or sprayed using suitable equipment.

Area of Application



For indoor use.
For walls and ceilings in food and beverage processing facilities as well as catering and kitchen operations.

Substrates



Old and new plastered walls, ceilings, previously-painted walls and ceilings, concrete, sand-lime bricks, various wall panels.

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