

# PRODUCER OF INNOVATIVE BIO PRODUCTS

## Water-Air-Soil Hygiene

### Combat of Mold in the Cold Chain



#### Problem Description:

During cultivation, storage and transport of fruit and vegetables high losses are incurred, which are primarily caused by mold (e.g. aspergillus niger)

#### Solution by BEDO O & G Service:

The introduction of the Shelf-Life-Concept for fruits & vegetables with measures in partial areas, as well as the complex post harvest treatment up to the final consumer.

#### The goal is a significant reduction of mold / mold spores and the resulting losses

1. Thorough cleaning and disinfecting through our experts with **biological** disinfectant agents developed by our company as well as the **BEDO TEX** nano fabric cloths.
2. Subsequently: Application of our BEDO TEC coating system, which is applied to the walls of the refrigerated truck hangers, transport boxes (e.g. IFCO etc.). Normally the **BEDO TEC** coating system protects surfaces against germ infestation for up to 6 – 8 years.
3. As the final step, the installation of very small metering systems takes place, also in existing cooling systems of trucks and storages etc.

Through the consistent use of our system and the application of our biological disinfectant products a reduction of product losses of up to **30%** is possible at relative low cost.

So that in the future such images lay in the past.

## Innovations to be applied:

Professional basic cleaning by our experts with the help of our nano fabric cloths, **BEDO TEX**, and our own developments, the **biological** disinfectants **AMO SL 04 and SL 06**.

Our biological disinfectants consist of foods and/ or food additives, which are suitable for human consumption according to the EU standards, and are therefore non-toxic. The products are completely biodegradable.

According to the law on Food Contact Material and Consumer Products, they were provided with a certificate of innocuousness. Various certificates are available. The residue by far undercut the given limits (5000 times under the EU limit).



The nano fibers are structured so finely that they achieve a mechanical surface decontamination. This means: You can remove all dirt, dust, microorganisms etc. Certificates are available upon request.

After an intensive clean-up, and with the experience of the expert personnel and its commitment, the refrigerated warehouses or storage units are thoroughly cleaned and disinfected, in order to subsequently apply the coating system and thereby reach an optimal germ reduction.

## Innovations to be applied:

After successful cleaning and disinfection of the surface in the different areas like warehouses, trucks, transport boxes etc., the coating with our **Coating-System** takes place, which reduces fungus, spores, bacteria etc. drastically – for many years. Of course: food safe.

Our Coating System is a multifunctional surface finish.

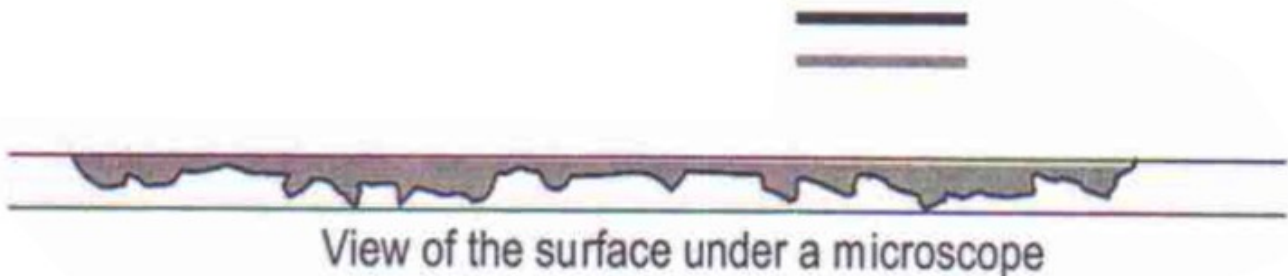
It was developed for space travel and has been in use by us since 1995. The fundamental difference to conventional coatings lies in the components used, their composition and the durability of the product.

The two most important components are silanes and oligomers. The silanes coat the surface while the oligomers fill up the pores, so that an absolutely sleek surface is generated, which practically nothing can stick to anymore. This way, a complete protection and roll-off effect is created.

Additionally, the treated surfaces are extremely anti-static and therefore dust-repellent.

Graph:

- silanes coat the whole surface structure
- oligomers fill up the pores

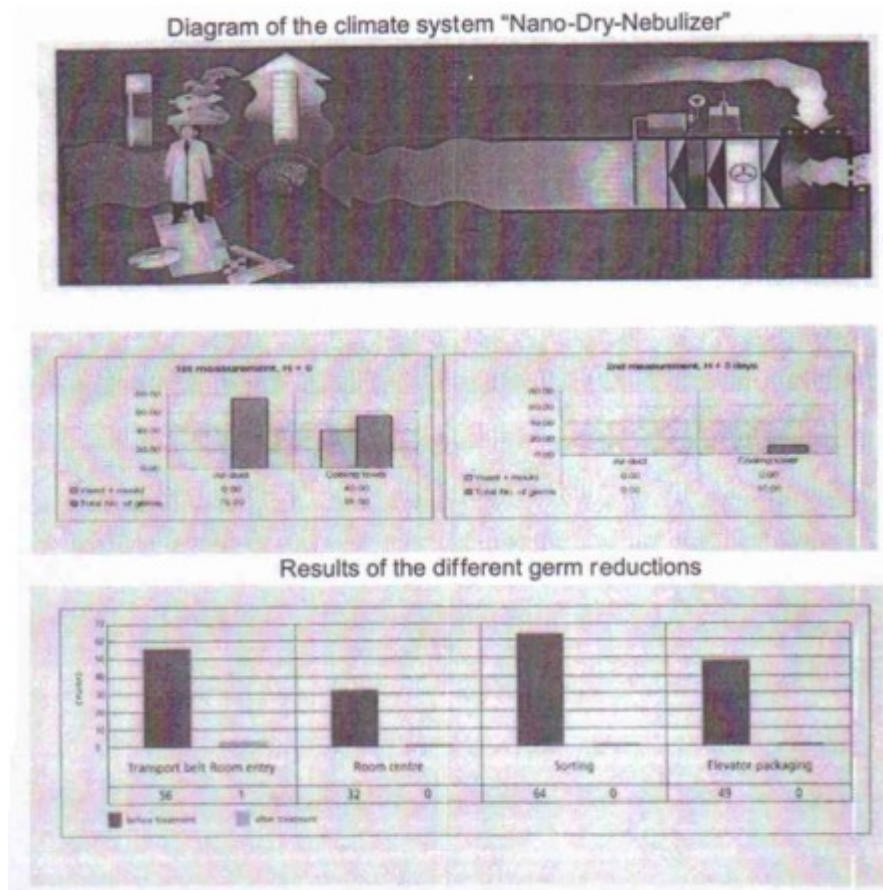


– This applies to all untreated surfaces – including glass, e.g. windows, which one would think to be totally sleek. If that were the case, no dust, grease, dirt etc. could affix itself, which means one would never have to clean again!

## Innovations to be applied:

As the final step, our **Nano-Dry-Nebulizer-System** is installed which generates 8 billion relatively dry “drops” per cubic meter air, is installed in the ducts of an air ventilation system. Through this, a lasting sterilization in all cracks, gaps and spaces is only made possible. Various certificates and references provide information about this. Also in this case, the application of our biological products guarantees an innocuous and environmentally safe solution.

With the help of this easily installed system you will be enabled to reduce the loss of fruit and vegetables in the transport chain or respectively in your storage, in order to optimize your earnings.



Innovations to be applied:

**Conclusion:**

With the BEDO Shelf-Life-Concept for fruits & vegetables, possibilities are created to reduce the storage and transport losses incurred with fruits and vegetables in an environmentally safe way. At this time, the Shelf-Life-Concept is basically unrivaled in the world market. It holds no danger for humans, animals or the environment.

**Your advantages**

We look back on many years of experience with environmental technologies, the production of biological products and the realization of environmental concepts. Moreover, we have specialized personnel from the wholesale sector within our team Europe.

Through the consistent use of the BEDO concept, you can save enormous resources in your fruit and vegetable chain (from the producer to the consumer) and thereby reduce your financial losses considerably. It will show in your balance!

Use us – for your gain!

Call Us: Tel.: +49 811 99 67 830 Fax: +49 811 99 67 831

Your  
BEDO TEAM EUROPA