

INNOVATIVE SANITISER BASED ON NATURAL ANTIMICROBIALS WITH HIGH ANTI-BIOFILM ACTIVITY

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Innovative sanitiser based on natural antimicrobials and other ingredients, applicable for sanitisation within the food industry and characterised by high efficacy against biofilms of *Listeria monocytogenes* and *Escherichia coli*.

Protection: Italy, with possibility of international extension

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INVENTION

Innovative sanitiser with strong antimicrobial activity against biofilms of *Listeria monocytogenes* and *Escherichia coli*, works efficiently on various surfaces used in food processing environments such as steel, ceramics and Teflon. Additionally, due to the sanitiser's active ingredients (antimicrobial molecules of plant origin), the invention is more sustainable and eco-friendly compared to chemical-based alternatives available in the market.

ADVANTAGES

- Plant-based product with EFSA-approved antimicrobials for food application, high environmental sustainability and reduced water consumption during washing/sanitising cycle
- Massive decrease of cellular load of mature biofilms of *Listeria monocytogenes* and *Escherichia coli* and risks reduction of cross-contamination in the food industry
- Increased efficacy compared to conventional chemical disinfectants on the market

APPLICATIONS

- Surface sanitisation
- Food industry
- Fruit, vegetable and meat processing

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