



We look after safety
in agri-food
processes



Safety for foodstuff
products in the food industry

We offer a wide range of products that are certified as apt to be used within the production environment, and food handling.

EC 1935:2004 Suitability of contact with foodstuffs

Regulation 1935/2004 introduces the principle of inertia (article 3): Materials and articles, including active and intelligent materials and articles, shall be manufactured in compliance with good manufacturing practice so that, under normal or foreseeable conditions of use, they do not transfer their constituents to food in quantities which could:

- Endanger human health.
- Bring about an unacceptable change in the composition of the food or bring about a deterioration in the organoleptic characteristics thereof.

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CRITICAL ZONES

The design of a clean food production plant will be difficult because some production areas need clean zones, like those used in the pharmaceutical industry, to eliminate contamination caused by microscopic contaminants and microorganisms. This technology is used to increase air cleanliness in critical zones or premises or in “clean rooms” for sensitive processes in which the work methods and the processing equipment design have greater importance and should be planned.

When air from a process is cleaned with absolute filters, the microorganisms transported by the air are not transferred to the products exposed to the filtered air.

Zones that should be fitted out to reduce microbiological contamination:

- Warehousing and Packaging Areas.
- Foodstuff Reception.
- In the Prefiltration to prevent the growth of colonies due to accumulated organic matter and the development of microorganisms.
- Processing Areas.
- Areas for Cutting, de-boning, shredding and preparation of the end product, will need clean zones (clean rooms)

APPLICATIONS

Our range of [Venfilter Food Secure](#) products have been developed for a variety of applications:

- Meats and Delicatessens Products
- Ready Meals.
- Milk and Lactic Products
- Pastries and Bakery
- Water and Soft Drinks
- Baby Foods



Why air filtration systems for the food sector?

When centres produce and process foodstuffs, the air can become a risk for the food due to microbiological contamination.

The microscopic dimensions of the contamination sources, due to their size, makes the problem more difficult as air contains various kinds of microorganisms:

- 10 micron pollen.
- Virus between 1/100 and 1/1000 microns.
- Bacteria between 0,2 and 10 microns.
- Fungus Spores vary between 1 and 10 microns.

One cubic metre of exterior air can contain between 200 and 1500 bacteria which, in a Ventilation system with an airflow of 10.000 m³/h, we can introduce between 2 to 10 million bacteria per hour in a production plant, the foodstuff results for the producer would be disastrous due to the loss of foodstuffs, products and productivity along with the serious consequences this would have on the market.



CONTAMINATION SOURCES

In the industrial production of foodstuffs, the largest risks of microbiological contamination when handling raw or processed foods, the sources of which can vary, come from unhygienic equipment, the facilities, the air from the ventilation, the personnel or the raw materials.

The function of a general system of general ventilation should provide airflows with temperature, humidity and maintain the required pressure between the different areas.

This system will provide clean air for the facilities clean and eliminate the contaminants transported by air from the most critical zones.

The food industry

The **Venfilter** filters for production plants certify their filter medias are apt regarding the EC 1935/2004 standard, a standard that establishes that the materials that are in contact with the production process and the foodstuffs do not transmit any component to the foodstuffs that could be damaging to human health or that alters the product.

The food processing industry is sensitive to air filtration to prevent the microbial load. The temperature and the humidity need to be controlled. Only trustworthy systems with highly efficient filters provide these types of controls. In order to prevent air-conditioning systems from becoming microbe colonies, the temperature and the humidity must be controlled and the accumulated organic matter must be eliminated as obstructed exchangers offer a good support for the development of microorganisms. Speak to our experts in clear solutions.

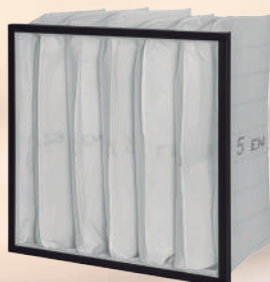
Venfilter offers filtration solutions for hygienic air-conditioning systems that are sensitive to microbial contamination and corrosion.

Our range of Food Secure products:

Apt for standard EC1935/2004 regarding contact with foodstuffs.



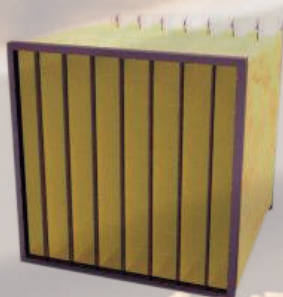
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PLASTIC FRAME



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BAG GLASS PLASTIC
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