



viledon®
filterCair

THE VIRUS TESTING PROGRAM FOR YOUR FOOD PRODUCTION PROCESSES

NEW SERVICE PACKAGES TO COMBAT GERMS AND VIRUSES IN VENTILATION SYSTEMS

In the food and beverage industry, even the slightest atmospheric pollution can lead to contamination of production processes and the food being produced. However, with the use of well-coordinated filter systems, undesirable particles, aerosols, microorganisms and gases can be reliably filtered out of the supply air.

Modern ventilation systems that are well maintained and hygienically faultless offer numerous advantages when combined with highly effective air filters and compliance with the hygiene requirements of the VDI 6022 guidelines – process and product contamination via the room air is effectively prevented. In addition, employees are able to work in a pleasant room climate with healthy indoor air. This means optimum protection for system components and equipment as well as for the health of your employees.



Effective protection of your ventilation system against germs and viruses – especially Covid-19

Viruses are usually transmitted by droplet, smear or contact infections. When droplets are transmitted, fine aerosols and droplets containing the pathogenic viruses are distributed in the air – for example by sneezing. If these get onto the mucous membranes when inhaled, an infection can result. In this way, the coronavirus (Covid-19) causes diseases that can be life threatening, depending on how they develop. The WHO has therefore declared the spread of the virus to be a health emergency of international proportions. If virus-laden aerosols are distributed through ventilation systems in buildings, a large number of people are potentially at risk. Appropriate filtration measures and correct operation minimize this danger.

More than 60 years of filtration expertise

Freudenberg Filtration Technologies has decades of experience in numerous branches of industry – especially the food and beverage industry. In this context, the provision of hygienically clean air is consistently at the heart of our work. From high-performance filters to services covering everything from filter changes, hygiene management and consulting, to the conversion and new construction of ventilation systems.

Thanks to a wide variety of projects, we are familiar with the hygienic requirements of the industry and can support you in all questions of ventilation technology for efficient production processes. We are a member of EHEDG and BRCS and – based on these guidelines – work together with you to ensure the highest hygiene standards in food production.



How can you permanently ensure the functionality and protection against germs and viruses of your ventilation system?

As part of our Viledon® filterCair hygiene management system, we can offer you two brand-new service modules:

Module System Check Covid-19 Basic

The basic inspection of your ventilation system for Covid-19.

Module System Check Covid-19 + Hygiene Monitoring VDI 6022

An all-in-one testing process that evaluates your ventilation system against Covid-19 and general hygiene requirements and makes recommendations for improvement.

FREUDENBERG
FILTRATION TECHNOLOGIES

 **FREUDENBERG**
INNOVATING TOGETHER

CUSTOMIZED SERVICE MODULES FOR HYGIENICALLY CLEAN AIR DURING PANDEMICS

MODULE SYSTEM CHECK COVID-19 BASIC

Scope of services:

Basic inspection of the ventilation system for Covid-19

- Various sampling on plant surfaces for the detection of SARS-CoV-2 as well as selected microbiological samples for the determination of the bacterial count and the identification of molds and yeasts
- Holistic system assessment based on the VDMA publication on the operation and use of ventilation systems*
- Sample evaluation in an independent laboratory with confirmation of results within 48 hours at the earliest
- Informative report with recommendations for action

MODULE SYSTEM CHECK COVID-19 + HYGIENE MONITORING VDI 6022

Scope of services:

All-in-one test with inspection of the ventilation system for Covid-19 and additional hygiene monitoring according to VDI 6022**

- Various sampling on plant surfaces for the detection of SARS-CoV-2 as well as extensive microbiological samples for the determination of the bacterial count and the identification of molds and yeasts.
- Airborne germ collections for the comparative assessment of the quality of outdoor and indoor air
- Thorough hygiene inspection according to the VDI 6022 guidelines for hygienic air quality of ventilation and air-conditioning systems
- Holistic system assessment based on the VDMA publication on the operation and use of ventilation systems*
- Sample evaluation in an independent laboratory with confirmation of results within 48 hours at the earliest
- Detailed, audit-compliant report with recommendations for action



* VDMA, Verband Deutscher Maschinen- und Anlagenbau e.V. (German Engineering Federation) has published the information paper "Operation and Use of Ventilation Systems in Times of Covid-19"
<https://alt.vdma.org/viewer/-/v2article/render/47954792>

** VDI Verein Deutscher Ingenieure (Association of German Engineers) – VDI 6022 series of guidelines "Ventilation technology, room air quality" (VDI Ventilation Rules)

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Your benefits at a glance

- Pathogen detection for SARS-CoV2 in your ventilation system
- Detailed recommendations for action to contain the risk of infection
- Plant assessment according to the current technical state of the art
- Recommendations for the conversion or new construction of ventilation systems
- Meaningful documentation of the system status and audit-compliant report with comprehensive instructions for action with the All-in-one Service Module
- Service technicians trained according to VDI 6022 category A
- More than 60 years of experience in ventilation and filtration technology

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Additional service modules

- For increased safety during the production processes in the food and beverage industry, our offer includes a variety of tailor-made service packages that can be individually adapted to customer requirements and processes.
- Leakage tests of ventilation systems and filter installation
- Recommendations for filter design and selection
- Evaluation of ventilation systems from a hygiene perspective and recommendations for their conversion. We can provide references from engineering solutions implemented worldwide.

We go beyond supporting you with the knowledge you gain – we will also provide you with suitable filters, services and offers for plant conversion with regard to hygiene issues.