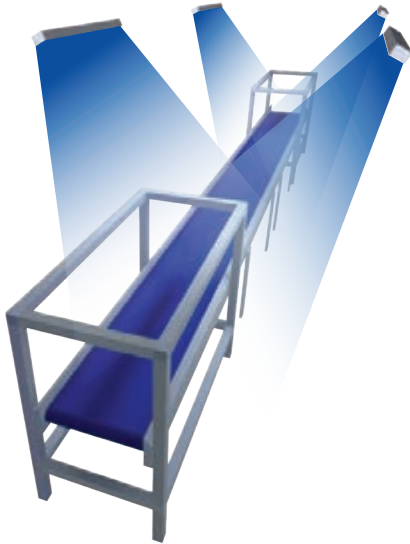


ELIMINATE CONTAMINATION IN YOUR PRODUCTION



Reduce business critical risks with automated blue light disinfection

Spectral Blue helps food processing companies reduce the risk of contamination from harmful bacteria like *Listeria* and *Salmonella*, as well as from molds and biofilms.



With our patented Spectral Blue MWHI® Multi-Wavelength High-Intensity Blue Light technology, food processors can:

- Eliminate contamination around the clock
- Cut chemical use by up to 80%
- Stay compliant with regulations and pass audits
- Automate disinfection and remove human error
- Protect brand reputation and customer trust

Unlike chemical cleaning and manual work, Spectral Blue is fully automated and completely chemical-free.

Unlike UV light, it is safe for people, penetrates glass and biofilms, and never damages materials or equipment.

Always on, always safe

Devices can run automatically during off-hours or operate 24/7, keeping air, surfaces, and equipment continuously protected and free from contamination.

Scientifically proven

Backed by nearly 3,000 peer-reviewed studies, Spectral Blue's effectiveness is proven against bacteria, molds, and biofilms, including the most persistent and resistant strains.

How it works

Spectral Blue devices emit safe visible blue light at several wavelengths. This light activates natural compounds inside microbes, creating reactive oxygen species that destroy their vital cell structures. The result is rapid microbial death, without harming people or materials.



Proven results in the food sector

- Atria, meat and poultry: Zero *Listeria* in laboratory tests
- Metzgerei Künzli, meat: Prevented regrowth in cutting room
- Sushi Producer: Eliminated *Listeria* at a packaging line
- SeiLab, testing laboratory: Ended persistent *Listeria* contamination



Learn more & request free
3D disinfection planning
www.spectral.blue/food