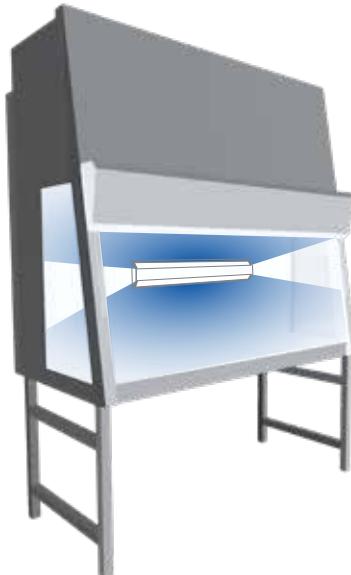


CONTINUOUS MICROBIAL CONTROL FOR LABORATORY ENVIRONMENTS



Protect sample integrity with automated antimicrobial blue light



Spectral Blue supports analytical, clinical, food, and research laboratories in reducing microbial contamination risk and safeguarding the reliability of test results.

The solution is designed for laboratory rooms, benches, biosafety cabinets, laminar hoods, and selected equipment, where cross-contamination and false positives most often occur.

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

- Maintain continuous microbial control in rooms and work zones
- Prevent cross-contamination and false positives
- Reduce reliance on chemical disinfection
- Lower rework, resampling, and investigation workload
- Improve staff safety and protect sensitive instruments

Unlike manual chemical routines, Spectral Blue is automated, residue-free, and designed for continuous use.

Unlike UV-based solutions, it emits no hazardous radiation, does not damage plastic labware or equipment, and can operate safely around people.

How it works

Spectral Blue devices emit safe visible blue light at multiple wavelengths and high intensity. The light activates naturally occurring compounds inside microbes, generating reactive oxygen species that damage essential cell structures. The result is microbial inactivation without harming people or laboratory materials.

Always on, always safe

Spectral Blue operates automatically during off-hours or 24/7, providing continuous microbial control of air, surfaces, and equipment in laboratory environments.

Scientifically & field proven

Backed by nearly 3,000 peer-reviewed studies and validated in real laboratory settings, Spectral Blue has demonstrated efficacy against bacteria, yeasts, molds, spore-forming organisms, and biofilms.



Customer testimonials

- **Eurofins Scientific Finland:** Consistent & reliable performance w/o the challenges of UV lamps
- **Thermo Fisher Scientific:** Keeps microbiology lab's hygiene level under control
- **Nofima, Norwegian Food Research Institute:** Safeguards against cross-contamination
- **Hankkija, Feed and Grain lab:** Protects against cross-contamination, reduces chemical use

These results show how continuous antimicrobial control helps laboratories reduce contamination risks while improving efficiency and reliability.



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