

ANTIMICROBIAL RESISTANT FASTENERS



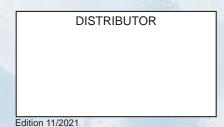














treatment on the lever that limits the growth of harmful microorganisms*.

Tests conducted by independent laboratories according to ISO 21702 (for coronavirus**) and ISO 22196 (for bacteria) show that fasteners incorporating this feature allow:

The fasteners **430/431**, **520/521**, **527/528**, **550/551** and **920/921** may have an optional

- A **87% reduction** in the number of coronaviruses after 1 hour and **96%** after 8 hours***
- A **99% reduction** in the number of bacteria after 1 hour

Benefits:

- ✓ As the feature is an integral part of the material, the product is protected over its lifetime, without loss of efficiency.
- ✓ The treatment is compatible with food contact and in testing shown to reduce the growth of bacteria responsible for food poisoning on the surface. These fasteners are perfectly in line with the HACCP process.
- More effective than a simple anti-bacterial treatment, because it acts on coronavirus, fungi and mold.
- ✓ Totally odourless and invisible, the addition of antimicrobial chemicals does not affect the quality, integrity or function of the fasteners.
- ✓ This treatment has been used for many years and is perfectly safe.
- * The use of antimicrobial resistant fasteners complements good practices and barriers to limit the spread of viruses and bacteria and cannot replace them.
- ** The tests were carried out on the HCoV-229E.
- ** * Reduction of the treated sample against the control of 75% after 1 hour and 92% after 8 hours.

