









### **ANTIMICROBIAL COMPOSITE MATERIAL**

















#### **CONDITIONING PHASE**



**PLANSIFTER** 













#### **Material selection:**

- Food grade
- GOOD antimicrobial activity
- NO effects on wheat flour
- GOOD mechanical properties





## **Human pathogen (Modified AATCC 100 method)**

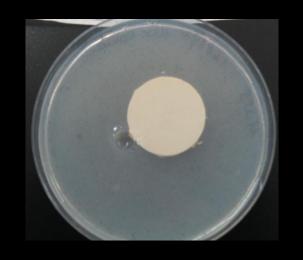
- Staphylococcus aureus
- Escherichia coli
- · Salmonella

## Mycotoxins fungi mix (ISO 16869/08 & 846/97)

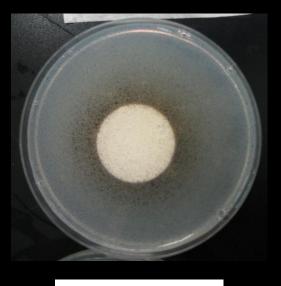
- Aspergillus flavus (aflatoxins B1 and G1)
- Fusarium graminearum (DON and ZEN)
- Penicilium verrucosum (ochratoxin A)



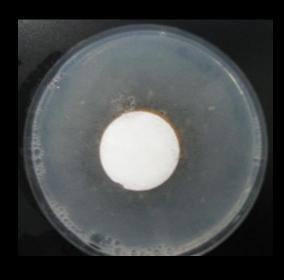








WOOD MULTILAYER



**WOOD TULPIER** 





Control (C)

Test (T)



100 g wheat flour kept for 3 hours in contact with the material

**RESULTS & COMPARISON: NO EFFECTS ON FLOUR** 





 $\mathsf{C}$   $\mathsf{T}$   $\mathsf{C}$   $\mathsf{T}$ 















# **THANK YOU**