

# CLEANCOAT

Bakery



## HOW A DANISH BAKERY achieved a cleaner and healthier environment

As all companies handling food products, bakeries face great demands to provide a healthy and clean working environment. The major challenges are changing temperatures, high humidity and handling of yeast.

CleanCoat has solved a number of problems caused by these challenges at a well-known bakery in central Copenhagen. The obvious and positive impact provided by CleanCoat was proven. A clean and healthy working environment was obtained.

### Location

- Bakery on St. Kongensgade, Copenhagen.
- 220 m<sup>2</sup> floor area with a surface area of 872 m<sup>2</sup> to be coated.

### Problem Description

- Extremely high concentration of bacteria on premises.
- Problem with cockroaches and fruit flies.
- One employee with Asthma experiencing respiratory difficulties, rashes and runny eyes.

### Treatment

- One CleanCoat layer applied to interior surfaces.
- Measurements made before and after coating.



ATP - units before treatment	ATP - units after 30 sec.	ATP - units after 1 hour	ATP units after 9 months	ATP units after 18 months
8459	774	18	10	18

### Results After Treatment

- 8459 in the ATP measurement was reduced to only 774 in 30 seconds and further reduced to 18 after just 1 hour.
- Observations made the following weeks concluded that there were no cockroaches or fruit flies in the premises.
- The employee's allergic reactions were eliminated.
- The calculations also showed that costs on cleaning detergents and services were reduced by 60% and significant savings were achieved.

*Catalyst for a clean and healthy environment*