PROTECTION WITH PRECISION.

Birko Elite 360[®]

BIRKO

The next generation of sanitation technology is here

A revolution in precision application, Elite 360° uses groundbreaking electrostatic intervention techniques that have the potential to significantly improve food safety. Elite 360 disrupts how antimicrobials are applied to food products.

Benefits

- Reduces pathogens
- Reduces antimicrobial application and minimizes waste
- Reduces water use
- Reduces wastewater treatment costs
- Reduces downtime
- Increases food safety (protects from outbreaks, recalls, fines)
- Reduces employee exposure to airborne PAA

Features

- Product rotation and electrostatically charged antimicrobial provide precision coverage
- Contains and captures overspray with ultra-high transfer efficiency
- Integrates with existing processing equipment/conveyer systems
- Works successfully with peracetic acid
- Factory-assembled/tested before installation
- Supply interventions to the conveyor at required concentration/ temperature (when used with Automatic Mixing Station)
- Integrated mist containment and exhaust system



Proudly made in the U.S.A.

"Best intervention equipment I've seen." Jeff Cromer, Director of Quality, AB Foods

Decontamination. Precision application. Antimicrobial interventions.

Whatever term you use, it's a crucial step for any food manufacturer. Elite 360 makes this process more effective, efficient and cost-effective. Discover how much you can save.

Elite 360°

Real Results

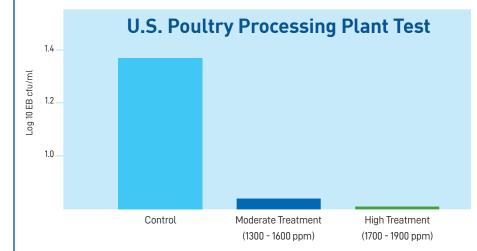
A large U.S. poultry processing facility ran a five-day test using Birko's Elite 360° to electrostatically-apply PAA to poultry parts. The objectives of the test were to validate antimicrobial efficacy of the applied PAA, to reduce chemical consumption, and demonstrate that the system creates a safer work environment by reducing airborne emissions.

During each treatment, approximately 300 pounds of poultry parts were treated with moderate and high concentrations of PAA, ranging from 1200 – 2000 ppm.

The PAA applied by Elite 360 was highly effective at reducing the microbial load on poultry parts. The 1.38 log pretreatment microbial load was reduced by up to 1.2 log post-treatment. Chemical consumption was 70-80% less than conventional application methods. In addition, air monitoring during the test indicated that use of Elite 360 reduced the airborne PAA level compared to conventional application methods.

WHY BIRKO

We're the industry leader, and your partner, in food safety. We don't stop when you purchase Elite 360; we go further. You also get access to Birko's 24/7 technical service, regular inspections of the system's performance and detailed service reports. Our service team maintains the equipment for long-term success and ensure your food is safe. Protecting the food chain for more than three generations, Birko truly is "Protection with Precision[™]."



Watch the informational video and download the behindthe-scenes E-book to learn the full capabilities of Elite 360: www.birkocorp.com/elite360

Birko continues to innovate food safety solutions, specializing in resource savings through precision application of antimicrobials and water.

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