

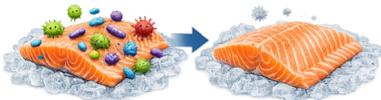
**YOUR BENEFITS  
AT A GLANCE**

Foodborne infections are increasing across Europe, causing hundreds of thousands of illnesses each year and significant economic losses for the retail sector. Rising hygiene requirements and product recalls further exacerbate the situation.

- SIGNIFICANTLY INCREASED FOOD SAFETY THROUGH TARGETED GERM REDUCTION
- >90% FEWER GERMS (INCL. E. COLI, LISTERIA, STAPHYLOCOCCI)
- SUPPORTS COMPLIANCE WITH EU REGULATION 2024/2895 (GERM AND BACTERIAL LOAD AT THE POINT OF SALE IS SIGNIFICANTLY REDUCED)
- EFFECTIVE WITHIN JUST A FEW HOURS
- NATURAL, HIGH-QUALITY PRODUCT PRESENTATION WITHOUT PRODUCT DAMAGE
- SUPPORT IN MEETING INCREASING HYGIENE REQUIREMENTS
- PROTECTION OF CUSTOMERS, PRODUCTS, AND BRAND
- FULLY COMPATIBLE WITH EXISTING LUMITECH SHELF SYSTEMS

**BEFORE**

High microbial load  
(e.g. E. coli, Listeria, Staphylococcus aureus)



**LUMITECH**

Germ reduction  
in just 6 hours  
up to 90%

Independent tests conducted by **Ulm University of Applied Sciences** show germ reductions of up to 90% for E. coli, Listeria, and Staphylococcus aureus, particularly on fruit, vegetables, and cheese—within just six hours.

WITH  
LUMITECH  
**>90%**  
FEWER  
GERMS

The control measurement shows:  
Without optimized lighting technology, there is no disinfection effect.

Disinfection results of irradiation tests on L. innocua conducted by Ulm University of Applied Sciences



**LUMITECH**

Log reduction of up to ~4 log  
corresponding to = 99.99% germ reduction



**FRESH  
CONFIDENCE**