

“WORKING TOGETHER TO KEEP COVID-19 AWAY”

Worldwide concern about the new coronavirus (SARS-CoV-2) is constantly increasing. There is no evidence that COVID-19 is being transmitted through food, however, this situation represent a threat to food industries, which provide food to millions of persons.

“ There is no evidence that food is a source or transmission route of COVID-19.”

According to the European Food Safety Authority (EFSA) there is currently no evidence that food is a source or route of transmission of the virus. EFSA is closely monitoring the situation regarding the COVID-19 outbreak. Scientists and authorities all over the world are investigating and checking the spread of the virus and there have not been any reports of transmission through food.

What can the food industry do to prevent the spreading of this virus?



Hand and skin hygiene

Frequently hand washing with water and soap (**DERMITRAM**, **DERMOGEL**, **DERMITRAM BAC**) followed by the application of a disinfectant hydroalcoholic solution (**FARMITRAM BAC**).



Surfaces and floor hygiene

Regularly cleaning surfaces and floors. Coronavirus are enveloped viruses, and therefore a fatty outer layer surrounds them. This layer is very sensitive to usual disinfectants and its disruption leads to inactivation of the virus. Disinfectants based on peracetic acid (**BACTITRAM OXY 5**) or alcohol (**ALCOLAC PLUS**) are also appropriate for this purpose.

COVID-19 is rather unstable outside its host. We can eliminate it with chlorinated sanitizers such as bleach.

What disinfectants can be used?

There is evidence that coronavirus can be inactivated with 0.1% sodium hypochlorite solutions, 62-71% ethanol or 0.5% hydrogen peroxide, for a minute. Usual detergents and disinfectants authorized for this purpose (virucidal activity) could be used.

We would like to inform you that bleach fulfill the UNE-EN: 14476 regulation meaning that they efficiently eliminate viruses at a 0.1% concentration of active chlorine (250mL of 40g/L bleach in 10L water). All the chlorinated products from ITRAM HIGIENE (CLORA JET, CLORA JET PLUS y BRIOCLOR) are suitable as “virucidal” products.



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