

# “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.



C. Figueres, 16 - Pol. Ind. Sot dels Pradals.  
08500 Vic (BCN) - Spain  
Tel. +34 93 886 97 33  
info@itramhigiene.com - [itramhigiene.com](http://itramhigiene.com)

