

Intelligent UV-C Disinfection Solutions FOOD / BEV / AG

# Protect Your Product, People, and Reputation with Continuous Pathogen Risk Reduction





**IMPROVE** 

Product Quality
Shelf Life
Work Environments
Energy Efficiency
Organic Status
Profits

**REDUCE** 

Airborne, Surface, and Water Pathogens Air Pollution and Odors Work force Sick Days Energy Consumption Chemicals

# **Incorporate into Existing Processes**

# **Poultry Producer**



## Vertical Farmer



### Beverage



# Challenge: PAA (CHEMICAL ACID) 15 mil/ Year- Chemical Cost Salmonella- Resistant to PAA C. jeuni (not FDA reported)

Challenge: Decreased Crop Yield Product Quality Energy usage

Challenge:
Species variety
Known contamination
High product throughput
Spatial and temporal limits

#### Solution: UVC Tunnel system for disinfection

Solution:
Patent pending UV Grow ,
customized for indoor grow
environment

#### Solution: Compact and high fluence fixture incorporated into

#### Outcome:

- Decreased PAA USE (ROI)
- Decreased Aerosolized acid (HR)

#### Outcome:

- Reduced Powdery Mold (Yield)
- Energy efficient Module

#### Outcome:

New Industry standard

#### Relevance:

- Complex Fluid,
- Industrial grade environment
- Bio-Film Management

#### Relevance:

- Accurate Dosage
- Homogenous Dosage
- Wet Rated

#### Relevance:

Rapid Treatment

existing machinery

- · Alarm notifications
- Industry scope



# **Product Solutions**



Want to learn more? Contact us at 1-888-580-8738 or by email Team@Cognituv.com





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