

## **Influence of air ionization on the reduction of germs, yeasts and moulds in a cooling room**

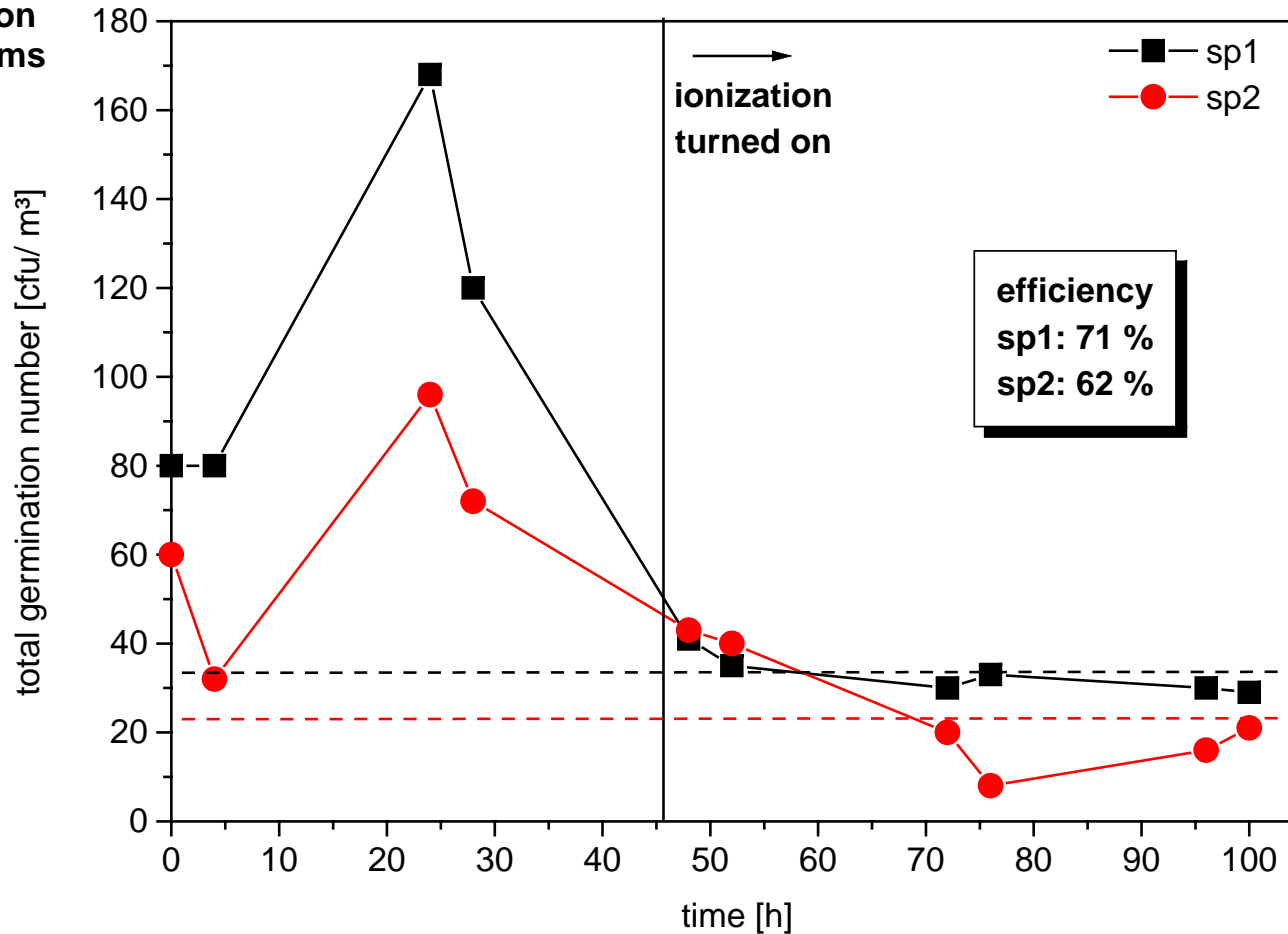
Tests conducted by:

Veterinärmedizinische Universität Wien  
Institut für Fleischhygiene, Fleischtechnologie und  
Lebensmittelwissenschaft / Vienna (Austria)

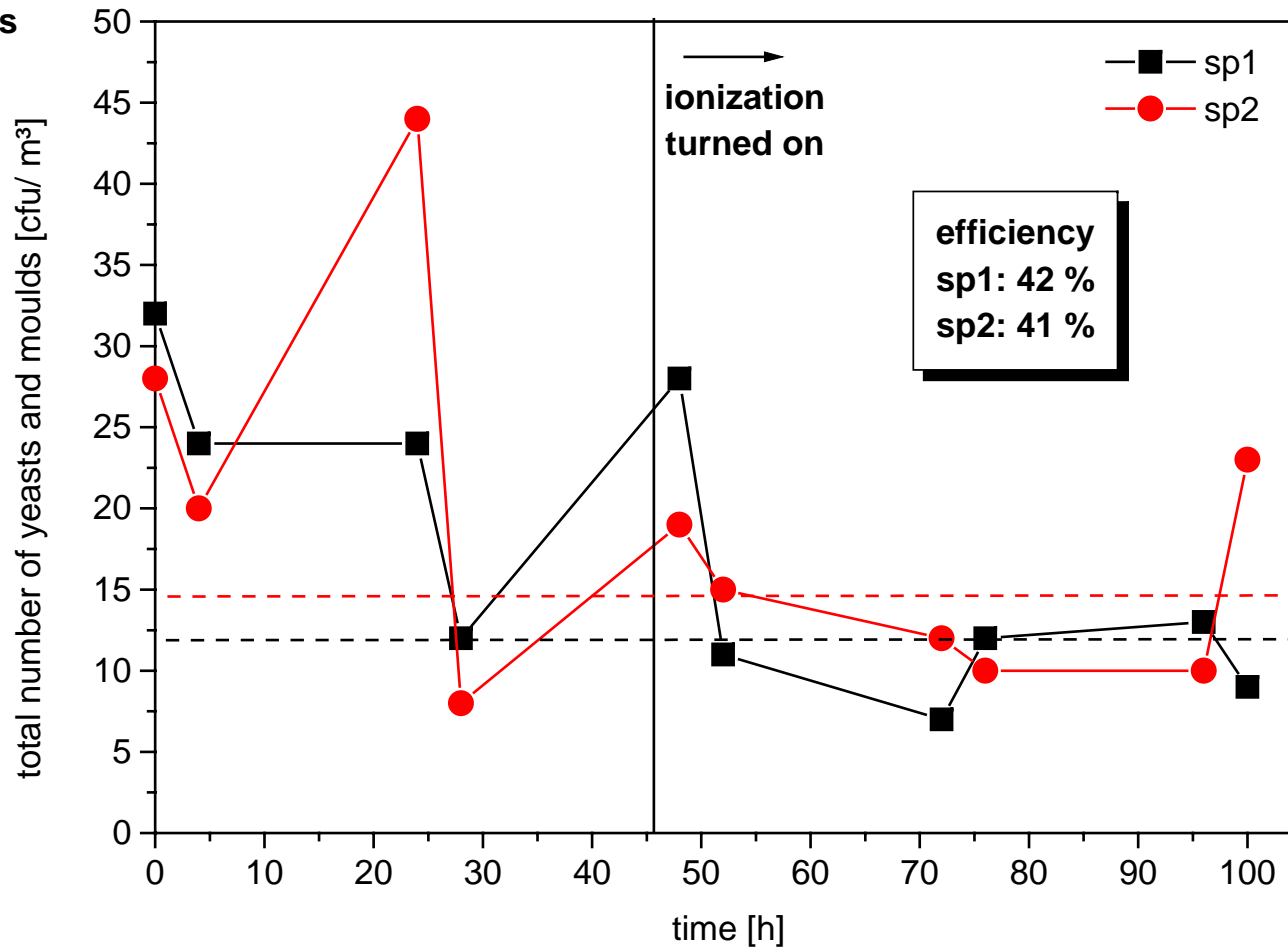
26.01.2000

<b>cooling room:</b>	16 m <sup>3</sup>
<b>temperature:</b>	+4 / -1 °C
<b>appliance:</b>	<b>aerotec 30 IR</b>
<b>ionization intensity:</b>	level 2 of 8
<b>ionization tubes:</b>	2 pcs.
type:	IRD
dimensions:	length: 255 mm; diameter: 38 mm
<b>sampling points:</b>	
	sp 1 air sampler at the floor next to the front door
	sp 2 air sampler on a table under the refrigerating set
<b>cultivation parameter:</b>	
measuring instrument:	air sampler Merck MAS 100
cultivation media:	
	total germination number: Plate count Agar
	total number of yeasts and moulds: Würze Agar
period of germination:	48 h
temperature:	25 °C
<b>measuring protocol:</b>	
	0 – 47 h ionization turned off
	48 – 100 h ionization turned on

### Influence of air ionization on the reduction of germs



### Influence of air ionization on the reduction of yeasts and moulds



## SUMMARY

**Average reduction of germs in air: 67 %**

**Average reduction of yeasts and moulds in air: 42 %**