

ULTRADIFFUSION[®]

THE WORLD'S MOST *POWERFUL* AND *RELIABLE* TECHNOLOGY
FOR AIRBORNE DIFFUSION OF ACTIVE SUBSTANCES

EFFICIENT • **SIMPLE & EASY-TO-USE**
SAFE • **VERSATILE & COST EFFECTIVE**



A proprietary technology, only by LCB food safety



LCB food safety

The Vital Link

ULTRADIFFUSION®

STATE OF THE ART TECHNOLOGY
YOU CAN TRUST

ULTRADIFFUSION® is a *non-pyrotechnic, slow combustion* technology *diffusing active substance* in the air thanks to the thermokinetic effect. ULTRADIFFUSION® enables uniform, very high density diffusion in the whole volume of the room to be treated, including hard-to-access zones, with precise dose to volume adjustment.

Since Fumispore® first saw the light of day in 1963, ULTRADIFFUSION® has undergone continual improvement by LCB food safety's R&D staff and is the subject of several patents.

ULTRADIFFUSION® offers an alternative that pays greater respect to the toxicological and ecotoxicological issues than other methods, without compromising efficacy.

SIMPLE & EASY-TO-USE :

A 4 STEP PROCESS

1 FLIP OVER THE CANISTER SEVERAL TIMES



2 OPEN THE CANISTER AND PLACE IT ON A HEAT RESISTANCE SURFACE



3 LIGHT THE WICK PLACE THE PERFORATED COVER ON THE CANISTER WHEN APPLICABLE



4 THE ACTIVE SUBSTANCE RISES UP, LEAVING THE OPERATOR TIME TO EXIT THE ROOM. IT IS PROPELLED BY A SLOW, NON-PYROTECHNIC COMBUSTION



EFFICIENT

Homogeneous dispersion & optimal particle size:

- Prolonged contact time with airborne contaminants
- 3D dispersion, reaching hard to access zones
- Homogeneous dose delivery

VERSATILE & COST EFFECTIVE

- Precise dose adaptation, according to the volume to be treated: pre-dosed canisters
- Ready to use (no specific equipment needed)
- No water needed

SAFE

- Slow and non-pyrotechnical wick
- Does not necessitate the operator to be in the room during the application process
- No risk of corrosion for your valuable equipment
- Limitation of residue in disinfection applications



TRUCK DISINFECTION



DISINFECTION OF INCUBATION AND STORAGE ROOM



DISINFECTION IN SHEDS



DISINFECTION OF SILOS

ULTRADIFFUSION®

THE TECHNOLOGY THAT MAKES THE DIFFERENCE ACROSS APPLICATIONS

ULTRADIFFUSION® has been used for 50 years in more than 50 countries for high-effectiveness fungicide, bactericide, virucide or insecticide applications, as well as for animal welfare with essential oils. Our experts are committed to offering you the best response for preserving food safety every step of the way from farm to fork.

APPLICATION IN SURFACE DISINFECTION - MODE OF ACTION

1 EMISSION



The active substance rises up leaving the operator time to exit the room. It is propelled by slow, non-pyrotechnic combustion time.

2 DISPERSAL



The active substance gradually covers the whole volume of the room, starting with the ceiling.

3 EXPANSION



In less than an hour, several billion components reach into the deepest nooks and crannies and come into contact with any micro-organism that are present.

4 SEDIMENTATION



Between 4h and 8h the components have sedimented enabling the active substance to prolong its action in the place it was deposited.

AIRBORNE DIFFUSION TECHNOLOGIES



	ULTRADIFFUSION®	FOGGING	THERMO FOGGING	FUMIGATION (GAS)	PYROTECHNIC FUMIGANT
ACTION	<i>Bacteria/Fungus/Virus Insects Animal welfare</i>	Bacteria Insects Animal welfare	Bacteria Insects	Bacteria Insects	Fungus Insects
UNIFORM ACTIVE SUBSTANCE DIFFUSION	Yes	No	Variable	Variable	No
OPTIMAL CONTACT TIME*	Yes	No	Variable	Variable	No
READY TO USE	Yes (pre-dosed canisters)	No	No	No	Yes
RISK OF CORROSION	No	Yes	Yes	Yes	No
COMBUSTION OF THE WICK	Slow non-pyrotechnic	None	None	None	Quick Pyrotechnical
COMBUSTION REACTION	Controlled	None	None	None	Violent
OPERATOR EXPOSURE	No (slow diffusion)	Yes	Yes	Yes	Yes
DOSING ACCURACY AND REPRODUCIBILITY	Yes	No	No	Yes	Yes

*Optimal contact time measure: measured by the natural thermokinetic speed of particles after Ultradiffusion® in comparison with other technologies

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