

Affordable solutions for hygienic environments.



99.7% less microbes



## Why do we need antimicrobial surfaces?

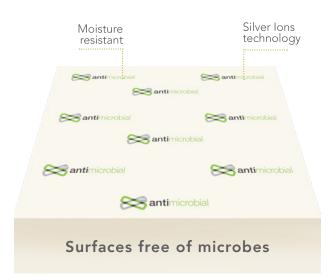
Odor and stain causing microbes such as bacteria, mold and mildew can colonize on a product surface and greatly impact its performance. This can lead to material degradation, ultimately shortening the shelf-life of the product. Integrating antimicrobials into surfaces can help protect products from the negative effects of microbes.

# Antimicrobial technology provides product protection for our HPL range.

At Lamitech, we care about improving our products to provide the best performance possible. Our products are suitable for a range of sectors, such as Education, Commercial, Hospital, Food service surfaces, among others. We are committed to contributing the highest quality of products in both function and design. Our wide range of HPL contains silver phosphate glass antimicrobial technology to preserve the surface and preserve degradation caused by antimicrobial growth.



#### Protected antimicrobial surface



#### Normal surface





On an unprotected surface, microbes can double in as little as 20 minutes, increasing the likelihood of bad odors from their presence.

## How does silver ions technology works?

We work with BioCote®, leading antimicrobial technology provider. Lamitech antimicrobial HPL uses a technology based on silver ions that is introduced into the HPL at manufacturing stage. BioCote® irreversibly damages microbes, stopping them from reproducing and disrupting functions that are essential to life.

# Benefits / Why silver ion technology?



Reduces odor and stain causing microbes, such as bacteria up to 99.7%.



Protects against mold and mildew.



**Effective:** it works against all bacteria, fungi and microbes, including some viruses.



Long-Lasting: Without leaching. it will not wear out or wash off.



**Inert:** it has no negative effect on a product's appearance.



We work with the only first and only antimicrobial solutions provider to have HACCP International certified additives. This means they have been certified as food safe and suitable additions to food contact articles used as part of a HACCP based food safety programe.



Asepsy and Hygiene for surfaces free of microbes, highly resistant to strong cleaning and disinfection products.\*



Moisture resistant.



Easy to clean. Protected surfaces regardless the number of times they are cleaned.



Durable surfaces.



High resistance to impact.



Carbon neutral. Lamitech laminates are produced under a system that measures, controls and balances emissions. We compensate our footprint and favor the environment.



Contributes to minimize transmission



Effective in environments and high traffic applications.



Available on our wide range of colors and designs.



# Our testing method

We use the ISO 22196 method wich is the most common and global chosen test and has become the industry standard for antimicrobial hard surface performance.

This means that all surfaces produced using our laminates have the ability to inhibit the growth of odor and stain causing microbes, such as bacteria, mold and mildew, reducing by up to 99.7% after 8 hours over a 24 hour period of contact.

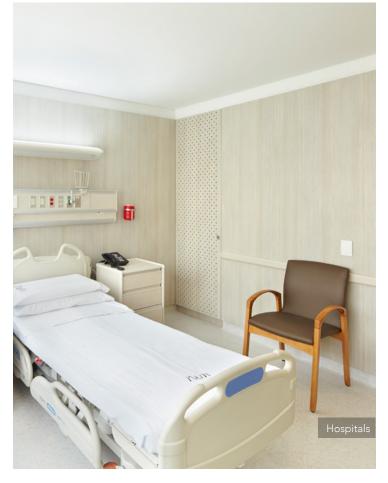
Under this standard the antimicrobial decorative surface is inoculated among others, with types of odor and stain, causing microbes that are present in bathrooms, kitchens, food surfaces, etc.

The tests are allowed to incubate for 24 hours, after which you make a living colony count, finding that 99.7% are eliminated.



Microbes can survive on hard surfaces for many months

They can extract nutrients from materials, compromising their performance properties and causing early product failure.



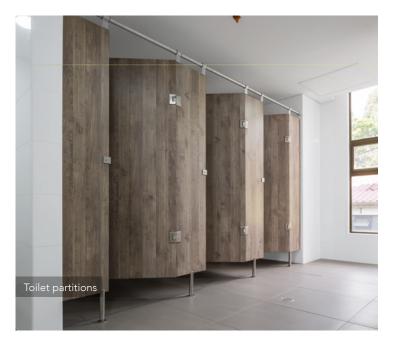
# **Applications**

# Hospitals and Healthcare

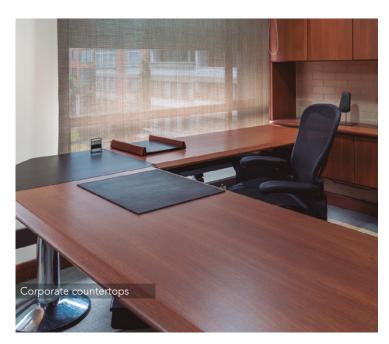
- Areas where products require protection from odor and stain causing microbes in order to preserve surfaces 24 hours a day.
- Laboratories.



Microbes can cause staining that in some cases can be irreversible.



# Foodservice environments



#### Washrooms:

- Residential
- Fitting rooms
- Hotels
- Educational
- Lockers
- Public Restrooms



Our surfaces provide built-in protection for the expected lifetime of your product.

#### **Restaurants:**

Public areas where food is in contact with surfaces.

- Kitchen
- Table tops
- Stands
- Catering



Our antimicrobial technology provides continuous, **around-the-clock protection** against microbial colonisation

## Office areas:

- Gym
- Day Care Centers
- Offices
- Hotels
- Elevator cabins
- Public transport
- Schools
- Universities

