

Roxset™

Health & Safety Flooring for the Food Industry

Biomaster - The Ultimate Protection

Even with the best hygiene practices to help prevent the spread of bacteria this is not entirely reliable.

Biomaster offers continuous protection for all environments where hygiene is of the utmost importance such as the food & beverage industry as well as healthcare.

Roxset's SE range of products provides a new generation of performance flooring with biomaster.



Biomaster provides an antimicrobial solution for any point in the food chain to reduce the risk of bacterial cross contamination.

The active ingredient in biomaster antimicrobial technology is silver. Silver has been used in its pure form for many centuries to prevent the growth of bacteria. Silver is inorganic and non-leaching, which means unlike organic antimicrobial technologies it stays within the item it is added to.



How Does Biomaster Stop Bacteria Growing?

Biomaster Has 3 Different Modes Of Action:



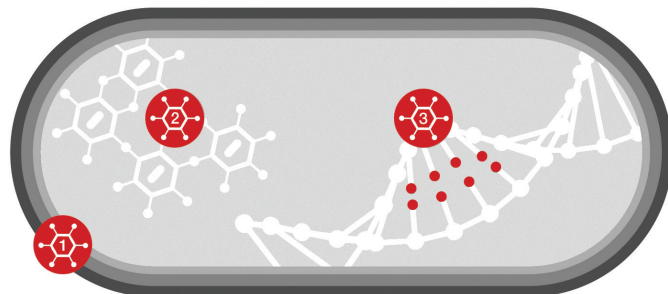
Silver ions bind to the cell surface; this disrupts the cell wall and prevents cell growth



The silver ions are attracted to the thiol groups in the cell enzymes - this prevents the bacterium producing energy



Silver ions interrupt the cell DNA; this prevents dna replication and new cell formation



The biomaster 3 stage mode of action does not allow bacteria cells to develop resistance. This makes biomaster technology future proof and also highly effective against antibiotic resistant species such as MRSA.

Biomaster has been proven to reduce the growth of food borne bacteria such as e.Coli, salmonella and campylobacter by up to 99.99% And works 24 hours a day, every day.

Ideal For:- Hotels, Restaurants, Supermarkets, Food Processors
Hospital & Health Facilities.



Contact us today for more information about how we can help.

1800 769 738

roxset.com.au