



UVC units installed in front of evaporator fins prevent the formation of biofilm and contamination of ambient air.

Highest meat quality through innovative UVC disinfection

Keller GmbH from Langenbach has been a traditional family-owned company in the butchery trade since 1908. From the very beginning, the focus has been on producing high-quality sausage and meat products. To maintain these high standards in today's modern production environment, Keller GmbH sought an innovative solution for the disinfection of its facilities and thus for ensuring product quality. The company chose the UVC technology of the Swiss sterilAir AG. With UVC installations, Augustin Keller succeeded in establishing a chemical-free hygiene solution that is not only environmentally sustainable but also delivers cost savings.

Challenges in the butchery industry

When producing sausages and meat products, flawless hygiene is indispensable. However, in the butchery industry, the microbiological quality of the ambient air is often underestimated as a decisive hygiene factor. Yet it plays a crucial role in determin-

ing the final quality and shelf life of meat products. Production and cold storage areas are cooled using air coolers (so-called evaporators). Many producers are unaware that these are among the biggest contamination sources. Aerosols, for example generated during wet cleaning, are drawn in by the air coolers. These small

water droplets carry dust, product residues, and microorganisms. Germs accumulate on the evaporator, multiply, and gradually coat the fins and interior with biofilm. Due to the strong airflow through the cooler (further intensified by clogged fins), biofilm particles can be released into the room. They contaminate the air, product-contact surfaces, or even ready-to-pack finished products.

Improving product quality

In close collaboration with sterilAir AG, a hygiene concept was developed to eliminate air quality as a hygienic risk factor in the current production site. The implementation of UVC disinfection solutions had a

„The products are generally fresher than before. Meat and sausages simply last longer. In our dry-aging cooling room there is always a fresh smell, and the meat quality remains consistently very high. In the production rooms, mold formation is very rare and noticeably inhibited. All cooling evaporators stay cleaner for longer and operate more efficiently.“, Augustin Keller, Managing Director, Keller GmbH

„During system maintenance or prior to performance checks, we are always informed in advance. Afterwards, we quickly receive a quotation and can replace the tubes in time to ensure uninterrupted functionality. There have been no failures in the past nine years. I am very satisfied, as the quality is exceptionally high. We will gladly continue to pursue further joint projects with sterilAir in the future.“, concludes Augustin Keller with satisfaction.

far-reaching positive impact on the operational processes of the traditional butchery. All air coolers were equipped with the sterilAir E-Series. Continuous UVC disinfection ensures that evaporators remain free from biofilm and that the entire room stays free from mold. sterilAir's UVC technology creates a hygienic environment that suppresses the growth of unwanted microorganisms. The improvements are noticeable even in the production areas, leading to higher product safety and reduced cleaning effort — a decisive advantage that directly benefits product quality and ensures customer satisfaction.

Extended shelf life

UVC disinfection significantly contributes to ensuring that products meet the highest hygiene standards. Mr. Keller confirms a key benefit of the UVC technology: since commissioning, he has observed a clear reduction in contamination. This translates into fresher products with longer storage life and higher cus-

tomers satisfaction. Long shelf life is of immense importance both to him and his end customers. Mr. Keller finds it particularly remarkable that the Swiss UVC technology operates so reliably even under the demanding environmental conditions of a butchery.

No contamination from airborne bacteria and mold

In addition to the continuously operating E-Series, Mr. Keller decided to install an additional sterilAir UVC unit in the production and crate-washing areas. These rooms regularly experience high humidity from cleaning processes or steam from the washing equipment. Where moisture accumulates, mold growth is never far away. Aerosols stirred up in the process can carry bacteria such as Listeria. If such droplets later settle on freshly disinfected work surfaces or machines, harmful cross-contamination is inevitable. The UVR-4K UVC air recirculation unit keeps the air germ-free. With a single-pass disinfection efficiency of



For rooms without air circulation, the UVR-4K with continuous air disinfection is the perfect solution.

up to 90% against mold spores, it is the most effective air disinfection device on the market. For the UVR-4K, sterilAir uses only high-quality and, above all, corrosion-resistant materials. Mr. Keller cannot imagine his production without the Swiss UVC air disinfection system.

Reliable service

Beyond the immediate advantages of UVC technology, sterilAir's excellent service is also highly valued. Mr. Keller praises the transparent communication and seamless processes. With its proprietary service tool, sterilAir AG supports customers in planning and carrying out recurring maintenance tasks, such as scheduled lamp replacements. Permanent availability and rapid delivery of consumables are central pillars of sterilAir's philosophy.

Partnership for the future

This success story clearly demonstrates how sterilAir's UVC solutions not only improve product quality and shelf life but also contribute to efficient and hygienic production workflows. Would you also like to enhance the quality of your products and optimize your operations? We warmly invite you to discover sterilAir and its innovative disinfection solutions.



sterilAir UVC units can be seamlessly integrated into existing processes.