

WORLDWIDE REVOLUTION IN FOOD INDUSTRY

Fish

Salmon

**When
disinfection
saves lives**

D-TECH
hygiene solutions



**28 million
people**

fall ill yearly because of food borne diseases and

33000 die



Salmon

DTECH
- the system itself -

CUSTOM DESIGNED
AUTOMATIC SYSTEM
POWERED BY D-TECH

D-Tech Disinfection System.

D-TECH offers a unique and revolutionary solution for sanitizing factories in the food industry by creating a disinfecting System

High density mist leaves no surface untouched.
The System fills the largest rooms/spaces in 10-15 mins

First System installed in 2002.
Well over 160 system installed in Iceland, Poland, Norway,
Greenland, Germany, Latvia, Newfoundland, Canada

Customers including; Arnarlax, Eðalfiskur, Samherji fiskeldi,
Royal Greenland, Grieg Seafood, Mowi, Thai Union,
Samherji, Brim, Icelandic Salmon AS, Santa BremorStep

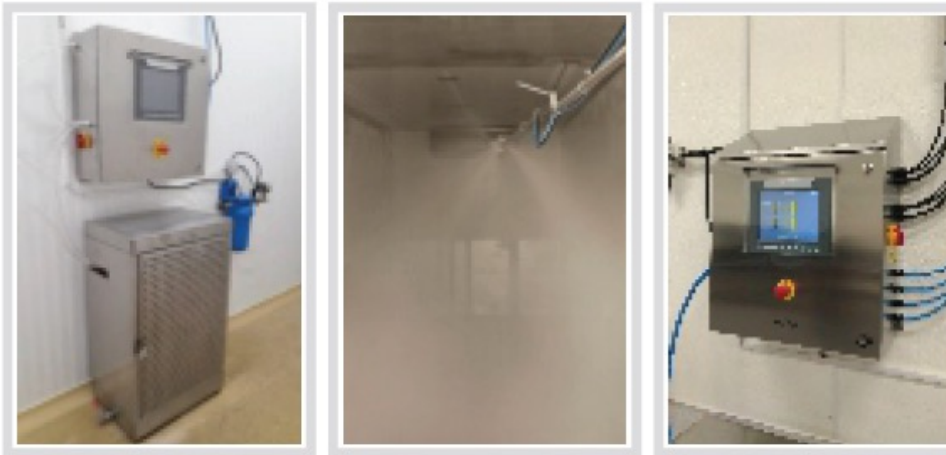


Fish

Salmon



THE SYSTEM - THE PROCESS



The System
Automated
Connected to Internet
Comes in 4 sizes 1-8 channels
Able to sanitize many (separated) spaces
simulaneosly or at a different times

- 1 Step - Wash thoroughly all organic residues in the area with water**
- 2 Step - Wash the area with soap and rinse the soap away with clean water**
- 3 Step - Disinfection with the cloud system is started automatically or manually. Duration 8-15 min**
- 4 Step - The space is allowed to dry for a short period of time before processing starts again**

Fish

Salmon

100%

100%

90%

80%

**Quality
Payback**

DTECH

- the system itself

**CUSTOM DESIGNED
AUTOMATIC SYSTEM
POWERED BY D-TECH**

Benefits of the D-TECH Disinfection Systems

100% Reduction in salary cost

100% Automation

90% Reduction in water consumption

80% Reduction in chemical consumption

Cleaning made easier and less time consuming

Improved air quality

Payback time from within a year

Internet

LISTERIOSIS TEST

Sorbitol

Fish

Salmon

The Battle with Listeria

THE PROBLEM

Listeria is the problem it;

- can be airborne
- can be hard to identify the source of contamination
- can be hazardous for human beings especially dangerous for pregnant women and elderly people
- contaminates thousands of people every years, causing hundreds of deaths
- can and usually nests in most hidden places, for example inside profiles etc., and then enters the surface through tiny little cracks barely visible



Fish

Salmon

Laboratory Test
LISTERIA
monocytogenes
Shredded Beef

The Battle with Listeria

THE SOLUTION

THE SOLUTION - HOW WE DEAL WITH IT

We install a system at the location, usually at the high risk area

System is operated with disinfectant used by the client

If the contaminated area can not be identified by using the current chemical we

- disinfect the area with D-SAN, which will quickly isolate the source of infection

After identifying the source of contamination we give the located area special

treatment by using stronger chemical blend



Mini Wmach Automatic Disinfection

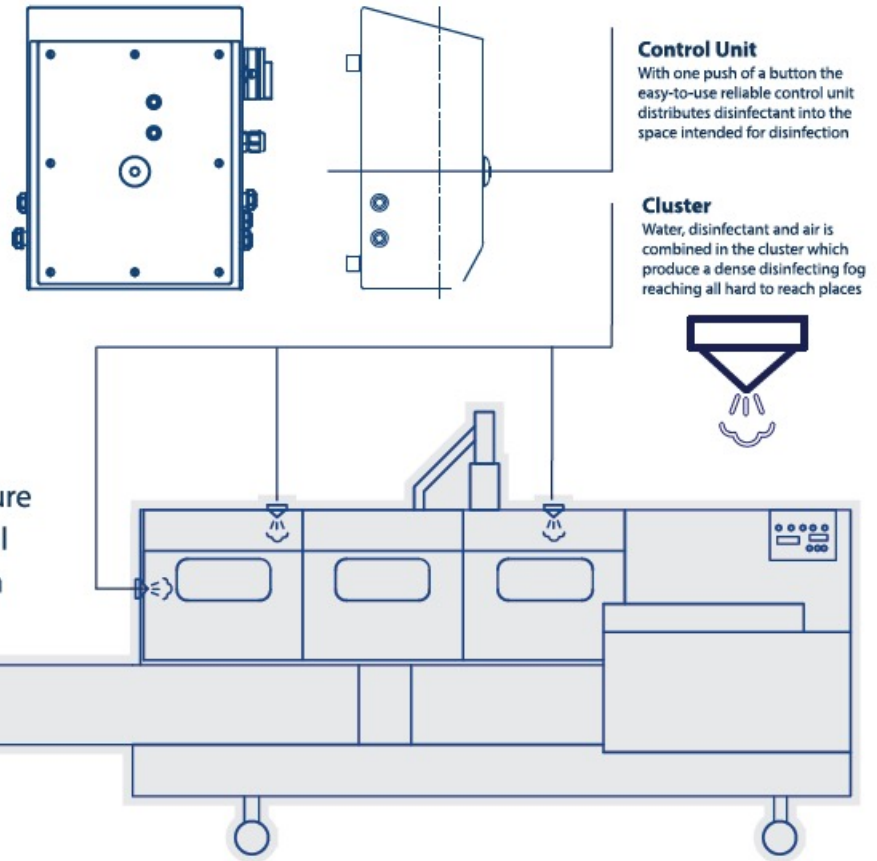
NEW

PATENT
PENDING

Custom Designed Automatic Sanitation System For High Risk Areas

Closed processing machinery include high risk areas due to higher temperature inside the machines that offer an ideal environment for the growth of harmful microorganisms. D-Tech introduces a revolutionary and modern disinfection technique that caters to these demanding and hard to reach hot spots.

The easy-to-use, reliable and cost effective solution from D-Tech improves the hygiene status, value and shelf life of your products.





ENVVIROMENTAL IMPACT

SAVINGS WHEN USING D-TECH SOLUTIONS

UP TO **90%**
SAVINGS
IN WATER

PAYBACK TIME
UP TO ONE YEAR
DOWN TO
FEW DAYS

100%
SAVINGS
IN SALARY
FOR SANITATION

50-80%
IN SAVINGS
DISINFECTANTS

Testimonials from White Fish and Salmon factories



Royal Greenland

... We confirm the high efficiency of the system installed in our production plant both in terms of maintaining microbiological purity, as well as in terms of its efficiency regarding the low water demand in the process of automatic disinfection. The innovative technology used in the system meets the expectations of modern poultry meat processing plants.



HB Grandi

For the last two years we have been using D-tech and D-SAN sterilizer onboard our pelagic vessels. This has along with other measures taken, improved the cleanliness of the vessels greatly. We have also seen significant reduction in the amount of bacteria on the surface of the vessels tanks.

Cleaning the vessels is easier after we started using D-tech. The chemical seems to create a cover on the surface that prevents materials from sticking to it (less biofilms).

HB Grandi (Pelagic vessels)





This technical system has been very helpful in fighting Listeria, in general the system has helped us with lowering all ATP number and keeping track of possible Listeria infection.

– Tryggvi Bjarnason Support Manager Arnarlax.



After installation ATP numbers have dropped dramatically but cleaning has also become easier and less time consuming. It is my opinion that the D-Tech disinfection system contributes a great deal to safety in the production of salmon

.– Kristján Sigurðsson, Director, Eðalfiskur



We confirm the very high efficiency of the installed system in terms of maintaining microbiological purity, as well as its cost-effectiveness in terms of water consumption and biocides. D-SAN Solutions company offers us high quality of service care and substantive support.

– Prezes Zarzadu, BK-Salmon



SVN (SÍldarvinnslan)

According to the Gullver Managing director, Mr. Adolf Guðmundsson, installing D-tech has resulted in increased product quality and extended product freshness as well as eliminated bad odour in the production facilities. For Gullver NS 12 this has contributed to obtaining the highest possible market prices at any given time...

... The performance is simply great, both the smell and texture on the floor vanished after we started using this system. I can certainly recommend this system, it's very effective and it was a very good decision to invest in this equipment.



We confirm the high effectiveness of the installed cleaning system regarding microbiological count. The system also works well when it is necessary to save water in the cleaning and disinfection processes.

– Meralliance/Thai Union

Fish

Salmon

SALMON AND WHITE FISH TESTS

MICROBE COUNT / CM2

WHITE FISH PROCESSING - ICELANDIC FISHERIES LABORATORIES

	BEFORE		D-TECH APPLIED	AFTER	
	WEEK ONE	WEEK TWO		WEEK THREE	WEEK FOUR
TABLE	4	130		2	<1
TREY	36	76		4	
BELT	19	4		4	
DRAWER	72	18		<1	
FLOOR	39	500		85	
WALL	2	30		2	

The logo features the word "Fish" in a white, cursive font on a blue rectangular background.The logo features the word "Salmon" in a white, cursive font on an orange rectangular background.

SALMON AND WHITE FISH TESTS



FISH+FISH

**TESTS TAKEN FROM FLEXICUT
BACTERIA COUNT - DAYS AFTER INSTALLATION**

TEST TAKEN IN FISH+FISH OKT. 2019	DAYS AFTER INSTALLATION				
BACTERIA COUNT IN FLEXICUT MACHINE	0	5	10	20	30
KNIVES - ATP UNITS	181	85	24	0	0
CUTTING UNIT - ATP UNITS	3	1	3	0	0
BELT UNIT - ATP UNITS	47	9	0	0	0
CUTTING UNIT - E.COLI, CFU	72	0	0	0	0
KNIFE & BELTS UNIT E. COLI, CFU	0	0	0	0	0



SAMHERJI

Nové

oddi^{HF}
FLUKVINDIA - ÖRNIS

ANIMEX

SoNa[®]

SUSHI FOOD



BRIM

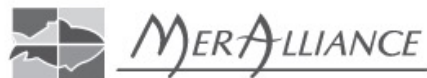
KPS



TARCZYŃSKI

JESZ LEPIEJ, ZYJESZ LEPIEJ

DASSON
Seafood Processors and Exporters





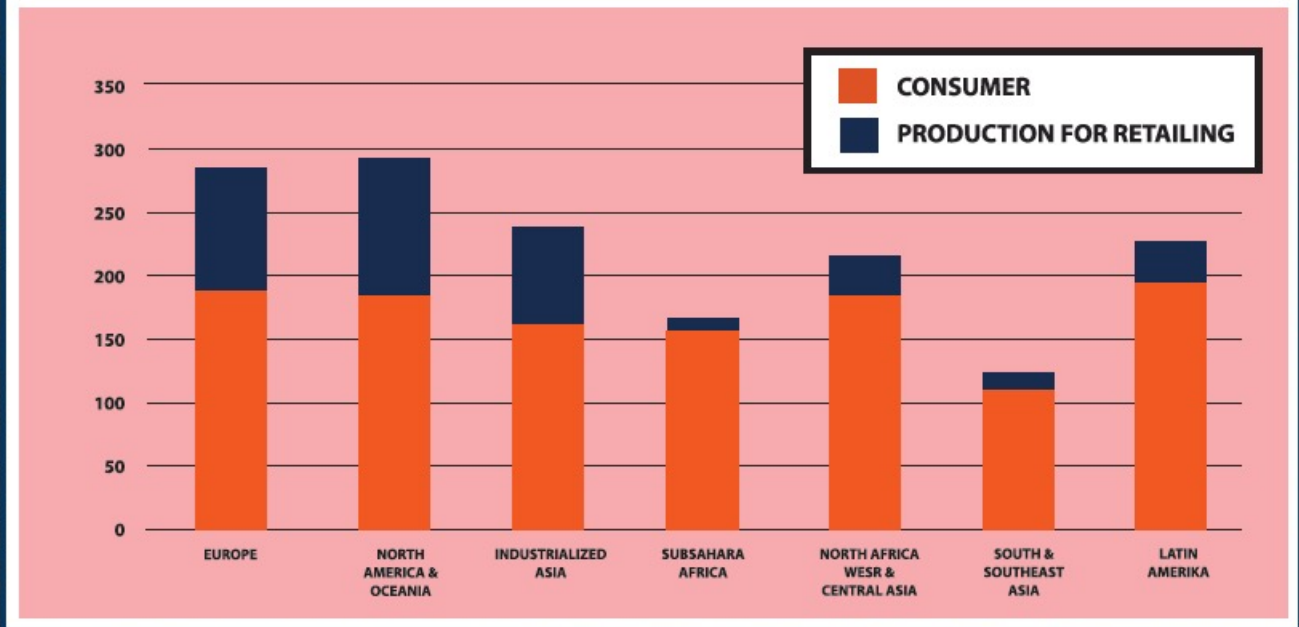


35%

**FISH & SEAFOOD
FOOD LOSSES**



PER CAPITA FOOD LOSSES AND WASTE (KG/YEAR)



Thank you !



Please visit our website www.d-tech.is