

HYGIENIC SURFACE ®

This label is the result of a research promoted and funded by ECOMETAL and realised in cooperation with the departments of Materials Engineering, of Biomedical Science, and of General Surgery and Surgical Specialities of the University of Modena and Reggio Emilia

HYGIENIC QUALITY

Bacteria are everywhere and we have to live with them. Indeed some of them are harmful for ours sake and we must know how to defend ourselves against them.

The first defence is the personal hygiene and the cleanliness of the places where we live.

Surfaces covered with electroplated coatings are hygienic surfaces because they resist bacterial colonisation, they can be easily cleaned and disinfected and they keep clean for long.

This is the reason why electroplated surfaces are preferred where a good hygiene is required:

- crowded public facilities where surfaces are touched by everybody;
- sanitary facilities where the risk of microbial contamination must be absolutely avoided;
- food industry from production to manufacturing and distribution of food;
- at home: everybody knows that chromium plated water taps are nice and easy to deterge.

The idea of Hygienic Surface ® Project arises exactly from these daily experiences: here the need to analyse and measure with scientific tests the hygienic quality of electroplated coatings.

Hygienic quality: capacity of a surface to resist the bacterial Biofilms taking root and growth.







