



PRODUCTS FOR PROFESSIONALS!



Hygiene coatings for food companies and clean rooms

Which regulations have to be observed?

Food Hygiene Regulation VO (EG) 852/2004

Ordinance on plastic food contact materials VO (EU) 10/2011

Requirements quality management systems such as HACCP, IFS, ISO

For rooms in which food is produced, processed and stored, the special regulations of the **Food Hygiene Regulation VO (EC) 852/2004** apply in Europe. Rooms in which food is prepared, treated or processed must be designed and laid out in such a way that good food hygiene is ensured and contamination between and during work processes is avoided. Wall surfaces shall be maintained in a sound condition and shall be easy to clean and, if necessary, disinfect. Ceilings must be constructed and finished to prevent dirt accumulation and minimise condensation, unwanted mould growth and shedding of material particles.



Tested for direct contact with food: FOODGRADE

If food comes into direct contact with a coating, it must be ensured that no toxic substances migrate into the food. These coatings must be tested for direct contact with food according to Regulation VO (EU) 10/2011. The suitability is confirmed by a manufacturer's declaration of conformity. FAKOLITH products that are certified for direct contact have the additional designation "FOOD GRADE". Some products are additionally certified according to the American standard FDA 21 CFR 175.300.



Film protection against mould, viruses and bacteria - the BIO.FILM.STOP technology from FAKOLITH

In order to protect surfaces from mould, virus and bacterial infestation even between cleaning intervals, our hygiene coatings are equipped with BIO.FILM.STOP technology. The selected combination of active substances and high-quality binders creates a paint film with maximum qualitative and quantitative resistance to microbial infestation (biofilm). We distinguish between GREEN and BLUE-BIO.FILM.STOP technology.

GREEN-BIO.FILM.STOP technology:
Tested effectiveness against bacteria (ISO 22196:2011-08) and viruses (ISO 21702:2019-05).

BLUE-BIO.FILM.STOP technology:
Tested efficacy against mould (DIN EN 15457:2014-11), bacteria (ISO 22196:2011-08) and Viruses (ISO 21702:2019-05). Not included in products for direct contact with food.



From the Fraunhofer Institute tested cleanroom coatings: Cleanroom Suitable Materials



Recommended by the Federal Association of Food Inspectors of Germany e.V.

For food inspectors, the implementation of the Food Hygiene Ordinance is the basis for their activities. Mould and bacteria on surfaces, listeria behind wall panelling and peeling paint are grounds for complaint. As a manufacturer of hygienic coatings, FAKOLITH has many years of practical experience. We are also in constant contact with bakeries, butchers, dairies, wineries, breweries and other food-producing companies. FAKOLITH offers coating technology solutions that comply 100% with the requirements of the Food Hygiene Ordinance and are explicitly recommended by the Federal Association of Food Inspectors. Since 01.01.2019, FAKOLITH has been an active member of the Hygiene Forum of the Federal Association of Food Inspectors of Germany.



Every industry has its own specific requirements due to the different manufacturing, cleaning and storage processes. We know these and are happy to support you in planning to carry out the work and in selecting the optimal coating.



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Hygienic coatings for production, cooling and storage rooms of food-producing companies

BAKERIES . WINERIES . BUTCHERIES . DAIRIES
BREWERIES . AGRICULTURE . CANNING INDUSTRY

High demands are placed on coatings for surfaces in the food industry. These relate to compliance with the special regulations for direct contact with food, resistance to production-related stresses and frequent cleaning intervals. The Food Hygiene Ordinance stipulates that mould and bacterial growth on ceilings and walls in production, refrigeration and storage rooms must be avoided at all costs.

Depending on the industry and the use of the rooms as production, cooling or storage space, the requirements for ceiling and wall coatings vary greatly.



Example: Meat processing

In production rooms with low temperatures, permanently high humidity and frequent cleaning intervals, a heavy-duty coating is required. Deposits on the ceiling, consisting of grease, blood and protein from the production process, must be removed daily. Foam cleaners containing chlorine are used here, among other things. Maximum chemical resistance and good substrate adhesion are the prerequisites for the functionality of the coating.

Example: Bakery

In production rooms with high humidity only in phases, a coating with high to medium vapour diffusion is suitable. This prevents condensation from fat, sugar and protein compounds from settling on the ceiling or dripping onto the bakery products stored on the trolley during the phase of high vapour load.

This coating is usually cleaned only occasionally and does not have to be highly resistant to chemicals.



Example: cold room or storage room

Food is also stored unpacked in cold rooms. Opening doors and storing new goods creates condensation in the ceiling area. Therefore, the ceiling coating in cold rooms should be certified for direct contact with food and have a moisture-resistant surface. In storage rooms, on the other hand, condensation is usually less likely to occur. Due to the low air circulation, there is nevertheless a risk of mould and bacteria growth on surfaces. Our recommendation: A coating with a film protection that prevents mould and bacteria infestation on ceilings and walls.

What are the specific coating requirements for the object ?

Protection from mould and bacteria

Certified for direct contact with foodstuffs

Vapour diffusion open or sealing

Medium or high chemical resistance

It is important to define the concrete requirements for the respective coating. The more information we have about the object, the better we can support you in choosing the right coating. The differentiation of the products also results from the following product comparison. For example, it must be clarified whether there is direct contact between the coating and the food, such as in the case of a tank coating or possibly due to storage of open food in a cold room. How often and with which cleaning agents are the surfaces cleaned? Is dripping water to be avoided by using a vapour-diffusion-open paint? Or is a highly resilient 2C-sealant the appropriate coating?

What are the requirements regarding processing on the object ?

Processing-temperature

Substrate condition

Time window for the renovation

If ceilings and walls in food processing plants are When renovating a building, it is not only the subsequent suitability that is decisive in choosing the right coating, but also the conditions on the property during the renovation period. What is the type and condition of the substrate? Which substrate pre-treatments have to be included in the time schedule? The minimum processing temperatures must also be taken into account, especially for 2-component coatings. Also, the time available for drying the coating. After how many hours will production be restarted and when will the first cleaning of the coated ceilings and walls take place? This information should be available in order to optimally plan the execution of the work. We will be happy to support you in your planning.

Product properties and areas of application	FK 45 FOODGRADE	FK 100 FOODGRADE	FAKOPUR FOODGRADE	DISPAINT FOODGRADE	FK 45 HYGIENIC FORTE	DISPERLITH ELASTIC	DISPERLITH INDUSTRIE	DISPERLITH HYGIENIC
Material type	2-component high-solid epoxy resin coating	2-component ultra-high-solid epoxy resin coating	2-component polyurethane coating	Thin film varnish on dispersion basis	2-component high-solid epoxy resin coating with film protection	Dispersion paint with film protection	Dispersion paint with film protection	Dispersion paint with film protection
Certification	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ● VO (EU) 10/2011 for the direct Contact with food (EU standard) ○ FDA 21 CFR 170.300 for the direct Contact with food (USA standard) 	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ● VO (EU) 10/2011 for the direct Contact with food (EU standard) ● FDA 21 CFR 170.300 for the direct Contact with food (USA standard) 	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ● VO (EU) 10/2011 for the direct Contact with food (EU standard) ○ FDA 21 CFR 170.300 for the direct Contact with food (USA standard) 	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ● VO (EU) 10/2011 for the direct Contact with food (EU standard) ● FDA 21 CFR 170.300 for the direct Contact with food (USA standard) 	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ○ VO (EU) 10/2011 for the direct Contact with food (EU standard) ○ FDA 21 CFR 170.300 for the direct Contact with food (USA standard) 	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ○ VO (EU) 10/2011 for the direct Contact with food (EU standard) ○ FDA 21 CFR 170.300 for the direct Contact with food (USA standard) 	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ○ VO (EU) 10/2011 for the direct Contact with food (EU standard) ○ FDA 21 CFR 170.300 for the direct Contact with food (USA standard) 	<ul style="list-style-type: none"> ● VO (EC) 852/2004 European Food Hygiene Regulation ○ VO (EU) 10/2011 for the direct Contact with food (EU standard) ○ FDA 21 CFR 170.300 for the direct Contact with food (USA standard)
Film protection from	<ul style="list-style-type: none"> ○ Mould ● Bacteria ● Viruses 	<ul style="list-style-type: none"> ○ Mould ● Bacteria ● Viruses 	<ul style="list-style-type: none"> ○ Mould ● Bacteria ● Viruses 	<ul style="list-style-type: none"> ○ Mould ● Bacteria ● Viruses 	<ul style="list-style-type: none"> ● Mould ● Bacteria ● Viruses 	<ul style="list-style-type: none"> ● Mould ● Bacteria ● Viruses 	<ul style="list-style-type: none"> ● Mould ● Bacteria ● Viruses 	<ul style="list-style-type: none"> ● Mould ● Bacteria ● Viruses
Chem. resistance	●●●●●○	●●●●●●	●●●●●○	●●●●●○	●●●●●○	●●●○○○	●●○○○○	●●○○○○
Minimum processing temperature	<ul style="list-style-type: none"> ○ +4°C. ○ +6°C. ○ +10°C. ● +12°C. 	<ul style="list-style-type: none"> ○ +4°C. ○ +6°C. ○ +10°C. ● +12°C. 	<ul style="list-style-type: none"> ● +4°C. ○ +6°C. ○ +10°C. ○ +12°C. 	<ul style="list-style-type: none"> ● +4°C. ○ +6°C. ○ +10°C. ○ +12°C. 	<ul style="list-style-type: none"> ○ +4°C. ○ +6°C. ○ +10°C. ● +12°C. 	<ul style="list-style-type: none"> ● +4°C. ○ +6°C. ○ +10°C. ○ +12°C. 	<ul style="list-style-type: none"> ○ +4°C. ○ +6°C. ○ +10°C. ○ +12°C. 	<ul style="list-style-type: none"> ○ +4°C. ○ +6°C. ○ +10°C. ○ +12°C.
Vapour diffusion	<ul style="list-style-type: none"> ○ Open ○ ↗ ○ ↘ ● Sealing 	<ul style="list-style-type: none"> ○ Open ○ ↗ ○ ↘ ● Sealing 	<ul style="list-style-type: none"> ○ Open ○ ↗ ○ ↘ ● Sealing 	<ul style="list-style-type: none"> ○ Open ○ ↗ ○ ↘ ● Sealing 	<ul style="list-style-type: none"> ○ Open ○ ↗ ○ ↘ ○ Sealing 	<ul style="list-style-type: none"> ○ Open ○ ↗ ○ ↘ ○ Sealing 	<ul style="list-style-type: none"> ○ Open ○ ↗ ○ ↘ ○ Sealing 	<ul style="list-style-type: none"> ● Open ○ ↗ ○ ↘ ○ Sealing
Application for	<ul style="list-style-type: none"> ● Wall ● Ceiling ● Tank ● Machine 	<ul style="list-style-type: none"> ● Wall ● Ceiling ● Tank ● Machine 	<ul style="list-style-type: none"> ● Wall ● Ceiling ○ Tank ○ Machine 	<ul style="list-style-type: none"> ● Wall ● Ceiling ○ Tank ○ Machine 	<ul style="list-style-type: none"> ● Wall ● Ceiling ○ Tank ● Machine 	<ul style="list-style-type: none"> ● Wall ● Ceiling ○ Tank ○ Machine 	<ul style="list-style-type: none"> ● Wall ● Ceiling ○ Tank ○ Machine 	<ul style="list-style-type: none"> ● Wall ● Ceiling ○ Tank ○ Machine
Suitable Substrates	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ● Dispersion paint ● 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ● Dispersion paint ● 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ● Dispersion paint ● 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles
Substrate preparation see product information	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ● Dispersion paint ● 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ● Dispersion paint ● 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ● Metal ● Dispersion paint ● 2-component epoxy resin ● Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles 	<ul style="list-style-type: none"> ● Concrete ● Mineral substrates ○ Metal ○ Dispersion paint ○ 2-component epoxy resin ○ Tiles