




Made in Italy

Italian Patented Technology

SANODYNA®

ONE PRODUCT, MANY USES



Exclusive Distributor:





THE PROJECT: SANODYNA®

The Sanodyna® project for water disinfection was started in 2005, based on and subsequently developing the technology of the **ECA** process (Electro Chemical Activation) from which active solutions are obtained (Anolyte and Catolyte). **Sanodyna® On Site** consists of a range of plants with different capacities that produce Sanodyna®, a powerful neutral pH sanitizer, on the spot.

To produce Sanodyna® our systems use only:



obtaining an **electrolyzed liquid** composed of extremely reactive metastable molecules of **Hypochlorous Acid** (Active Chlorine in HClO form) and **Active Oxygen** (Inorganic oxygen-based oxidants):

- ❑ Electrolyzed water: ~99.940%
- ❑ Active Chlorine (HClO): ~ 0.050%
- ❑ Inorganic oxidants: > 0.005%

The pH of the solution can be set from 5.5 to 7.0





This solution is particularly effective as a **disinfectant**, remarkably better in terms of yield compared to the most commonly used products for the disinfection of water, such as, for example, sodium hypochlorite, gaseous chlorine, chlorine dioxide, etc. The result is an extremely versatile product, that can be used in any **water purification process**.

Sanodyna® in fact, unlike its competitors does not generate toxic and / or harmful by-products, does not alter the taste of the treated water, keeping it safe for humans and animals and is completely **environment-friendly**.

Thanks to its very high bactericidal power, Sanodyna® is able to **eliminate any pathogenic agent**, from bacterial colonies (such as Legionella, E. Coli , Pseudomonas, Enterococcus, Clostridium, Staphylococcus), to algae, fungi and spores.

One of Sanodyna®'s most interesting properties, when used to treat drinking water, is its ability **to destroy both the suspended bacterial load and the biofilm** (source of bacterial proliferation) in the piping, preventing their future development again and guaranteeing complete disinfection of the water and constant drinkability.





ECO-COMPATIBILITY

The modern technology behind our Sanodyna® on-site systems offers another extremely important benefit.

The sanitizing substance produced by our plants is composed of a **metastable molecule** which dissociates naturally after a short time, without any harmful effect on people and/or the environment and without causing corrosion in the pipe system.

Therefore, Sanodyna® is **100% biodegradable** and **environment-friendly** and offers, together with its powerful antibacterial and antifungal properties, important environmental and ecological benefits as well.

The use of water today more than ever before, must come to terms with cost-effectiveness and safety, keeping into account the need to protect the environment in which we live.




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SANODYNA® ON-SITE TECHNOLOGICAL SYSTEMS

NATURAL SANITIZER Antibacterial and antifungal , this is a **safe and non-toxic sanitiser**. Sanodyna® is produced by our systems using only water, sodium chloride (salt) and electricity. **100% biodegradable**. It leaves no residue and is much more effective than other products.

DISINFECTION AGAINST LEGIONELLA Unlike other disinfection methods, Sanodyna® **also eliminates biofilm** , which is the environment where bacteria develop and grow, **without causing any damage** to hot and cold water piping system.

REMOTE CONTROL AND ASSISTANCE Fully automated system which can be **remotely controlled** at any stage of the process thus ensuring 24/7 assistance to production.

DATA TRACEABILITY All data produced by our systems are completely traceable and **stored in cloud systems** that can be consulted at any time using access credentials.

COMPLETE On-site production and dosing plants with "carefree options", all solutions include **servicing and extraordinary maintenance options**.



APPLICATIONS

The use of Sanodyna® technology shows its effectiveness in many applications and is now essential, also because of its compliance with current regulations, in areas ranging from health to public and commercial facilities, where it can ensure **decontamination from bacterial colonies** such as legionella , and the disinfection of environments, surfaces and work tools. It is highly effective also in the beverage production industry, food industry, in animal husbandry and in agriculture.




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HYPOCHLOROUS ACID CERTIFICATIONS

FDA - Authorized sterilant and high-level disinfectant for the treatment of reusable medical devices and dental instruments (March 2015).

FDA 1811 Food Contact Notification - Hypochlorous Acid for Agricultural-Food products, fish and seafood, meat eggs and poultry.

Allowed contact as spray, immersion, rinsing (October 13, 2017).

US-EPA: Disinfectant solutions for surfaces in contact with food in public eating places, milk processing equipment, and food processing equipment.

Substance Registry Services (SRS) - Included

USDA - Hypochlorous Acid approved according to organic agriculture standards (June 9, 2014).

Guideline for Disinfection and Sterilization in Healthcare Facilities (2008): Hypochlorous Acid produced by electrochemical activation listed among recommended chemical disinfectants. Effective in <2 minutes against *M.tuberculosis*, *M.chelonae*, poliovirus, HIV, multidrug-resistant *S.aureus*, *E.coli*, *Candida albicans*, *Enterococcus faecalis*, *P.aeruginosa*.


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HEALTH CARE

SAFETY OF COMMON AREAS

Many of the environments where we live and work every day can be the ideal place for the growth and development of pathogens that are harmful to our health. Installations that bring us in contact with mist or stagnant water, such as air conditioners or tanks, or hot water recycling networks, are high-risk places in relation to bacterial contaminations of pathogens such as Legionella. Therefore, they require accurate disinfection of water systems to prevent the bacteria from spreading.

- Health and Public Facilities
- Tourist Facilities and Resorts
- Sport and Wellness
- Nautical sector



LIVESTOCK AND ANIMAL HUSBANDRY

In the breeding sector (cattle, pig, sheep, goat, poultry, horse), on-site Sanodyna® plants can ensure, among many benefits, greater physical well-being of the animals - stimulating healthy growth and reducing the risk of contracting diseases (such as mastitis) - increased productivity - which is matched by reduced consumption of resources and an increase in the income - without using pharmacological treatments with conventional antibiotics, which clearly brings positive results in terms of product quality and safety.

- Cattle
- Poultry
- Pigs
- Sheep
- Goats
- Fish Stock



FOOD PROCESSING

Throughout the entire primary production process that leads to semi-finished and finished products, water plays a fundamental role. Since it is in direct contact with food and is used for many different purposes in a number of production cycles (red and white meat, seafood, fruit and vegetables), water must comply with all regulatory standards aimed at ensuring its quality and cleanliness.

- Meat
- Fish and Seafood
- Fruit and Vegetables



AGRICULTURE

Agriculture is the main water-consuming sector at global level. Irrigation of agricultural land accounts for 70% of the globally used water, taken from natural or alternative sources. The impact and importance of the quality of water on the yield and quantity of crops is clearly understood. Thanks to Sanodyna® it is possible to sanitize irrigation water as well as control the growth of bacteria, molds and fungi in crops without having to use other chemicals that can damage the product and affect its quality.

- Extensive Farming
- Nurseries
- Horticulture
- Arboriculture
- Viticulture
- Agriculture in Greenhouses
- Flower Farming





- ✓ Sanitizes naturally
- ✓ 100% disinfects legionella, escherichia coli, listeria and many others
- ✓ Completely remotely controlled
- ✓ Keeps track of all data

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