



BIOSURF.

*Development and implementation
of a contact biocide polymer
as anti-microbial & anti-deposit surface
in the food industry.*

www.biosurf-project.com

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The BIOSURF project focuses on the common need for preventing and eradicating microbial contamination across the supply and production chain in the food industry, especially in the food processing and packaging industries in the EU.

Within the scope of BIOSURF antimicrobial aminofunctionalised polymers are developed. Another approach is the development anti-deposit coating layers by incorporating PTFE nanoparticles into Ni-P alloys. For the implementation as biocide antimicrobial and anti-deposit surfaces in different applications in food industries, the combination of both systems might lead to the best performing system.

Furthermore, anti-deposit and antimicrobial monitoring modules are developed, in order to access the efficiency of the biocide surfaces in their antimicrobial and anti-deposit characteristic. In addition, the biocide surfaces in combination with the monitoring modules are implemented, tested and optimised under real production conditions in order to achieve marketable products.

Project partners:

