SCUDO

ANTIBACTERIAL ELASTOMERS AND GASKET

ANTIBACTERIAL SEALS AND ELASTOMERS

FOR THE FOOD INDUSTRY

FORGET ABOUT BACTERIA, FROM NOW ON.

SCUDO FOR THE FOOD INDUSTRY

WHAT IS SCUDO

SCUDO is a range of antibacterial elastomers that can be used to make rubber and silicone components for the food industry.

HOW DOES SCUDO WORK

Over time, bacterial colonies grow on the surface of rubber and silicone containers. These are responsible for the spread of dangerous infections that affect hundreds of thousands of people across Europe every year.

Thanks to its patented formula, SCUDO gives surfaces the internal power to eradicate 99.9% of the bacteria, thus reducing the risk of infection.

With SCUDO, we aim at providing producers and consumers with a new tool which can improve the quality of food industry and packaging-related products by cutting out the incidence of dangerous diseases.

THE ADVANTAGES OF SCUDO

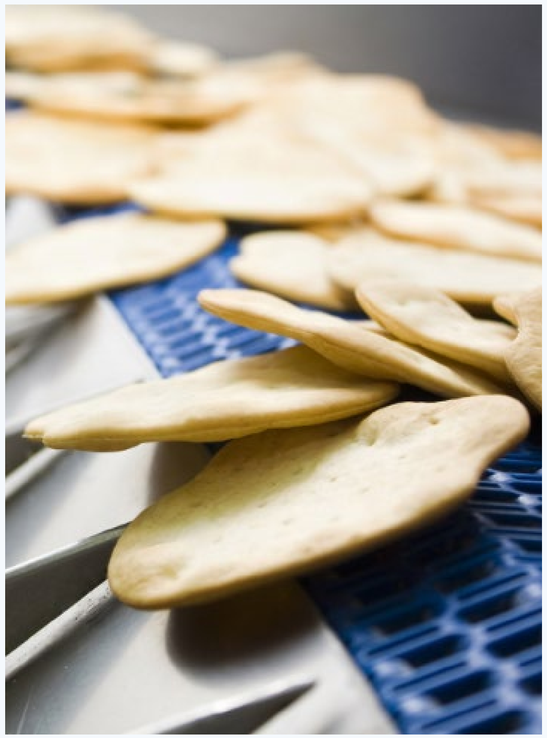
Fewer infections, more protection, better production.

- The antimicrobial action destroys Salmonella, E. Coli, Listeria and Legionella.
- 99.9% killing of bacteria
- Scientifically proven
- Patented technology
- Safe food
- Lower prevention costs
- Better packs

SCUDO FOR THE FOOD INDUSTRY

PROVEN EFFECTIVENESS

The effectiveness of SCUDO technology has been proven by accurate scientific tests carried out by the University of Milan – Department of Biomedical, Surgical and Dental Sciences, Section One Health – and the University of Bologna – Department of Biological, Geological and Environmental Sciences.



The test on the weakening of the microbial load was performed by using a 24 drain wells plate for cell cultures (Ø16 mm, volume 1mL).

In order to allow a better manipulation of the elastomer sheets, a rectangular section of 5cm x 8cm was taken as a sample and from this it was cut out a disc, which had suitable dimensions for its insertion into the above mentioned plate.

Using a sterile gripper, each disc was placed on the bottom of a drain well and then covered with 1 mL of each bacterial suspension.

For the SCUDO tests, the following bacterial species were used at two different concentrations (10^3 UFC/mL and 10^4 UFC/mL):

- Salmonella ATCC 25928
- E. Coli ATCC 25922
- Listeria ATCC 13932
- Legionella ATCC 33152

The exposure times (time-point) used to get an indication of the possible dynamics of the weakening of the microbial load were:

– T0: contact with elastomers

– T1: 5 minutes post-touch (PT)

– T2: 30 minutes PT

– T3: 1 hour PT

– T5: 6 hours PT

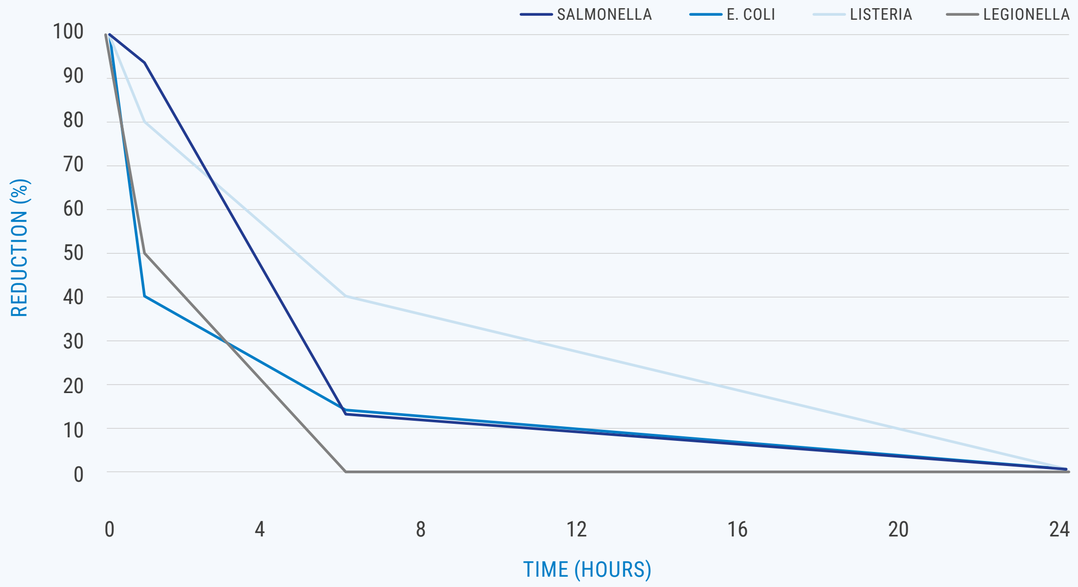
– T6: 24 hours PT.

At each time-point, a portion of the bacterial suspension (50µL) was appropriately diluted in sterile physiological saline (NaCl 0.9%) and then seeded (50µL) in a solid bottom plate.

After incubation at 37°C for 24 hours, colonies were counted to obtain data regarding the starting load at each time-point.

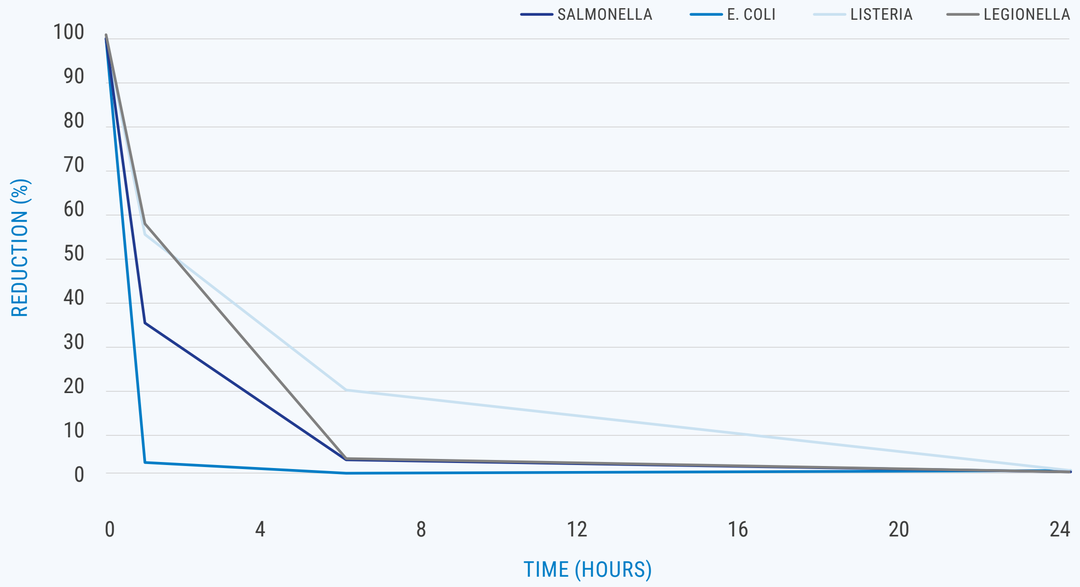
SCUDO FOR THE FOOD INDUSTRY

SCUDO SILICONE COMPOUND



TIME (HOURS)	SALMONELLA	E.COLI	LISTERIA	LEGIONELLA
0	100%	100%	100%	100%
1	95%	40%	80%	50%
6	14%	15%	40%	0%
24	0%	0%	0%	0%

SCUDO RUBBER COMPOUND



TIME (HOURS)	SALMONELLA	E.COLI	LISTERIA	LEGIONELLA
0	100%	100%	100%	100%
1	35%	4%	45%	58%
6	5%	0%	20%	5%
24	0%	0%	0%	0%

SCUDO FOR THE FOOD INDUSTRY

DISCOVER IN THE VIDEO THE RESULTS OF THE TESTS ON THE SCUDO COMPOUNDS

SCUDO

ANTIBACTERIAL ELASTOMERS AND GASKET

CONTACT US

FOR MORE INFORMATION ON SCUDO PRODUCTS FOR THE FOOD INDUSTRY

info@scudo.technology

SCUDO

ANTIBACTERIAL ELASTOMERS AND GASKET

SCUDO is an innovative start-up

Scudo Technology
Via Provinciale 4/G
24060 Adrara San Martino (BG) – Italy

https://scudo.technology/it/
info@scudo.technology