

92% Decrease in Food Contact Surface Failures

Touchless, Continuous Pathogen Control

A U.S. ready-to-eat protein facility faced recurring seasonal yeast and mold issues, driving customer complaints, returns, and risk of shutdown. Synexis DHP® technology addressed the root cause - airborne spores - breaking the cycle with lasting results.

THE CHALLENGE: RECURRING CONTAMINATION CYCLE

- + **Pervasive airborne + surfaces contamination.** Aging infrastructure allowed mold and yeast to grow, settling directly on product.
- + **Seasonal spikes every spring.** Yeast and mold burden surged each spring and was naturally suppressed in winter — only to return the following spring.
- + **Rising complaints and returns.** Customer mold related complaints climbed for months, peaking at 204 in a single month.
- + **Urgent need for a solution.** After exhausting multiple options, the Food Safety & Quality Assurance team looked to new solutions to manage the problem.

THE RESULTS: CONTINUOUS REDUCTIONS ACROSS ALL SEASONS

↓95%

Decrease in air plate test failures*

↓92%

Decrease in food contact surface failures*

↓95%

Decrease in non-food contact failures*

↓69%

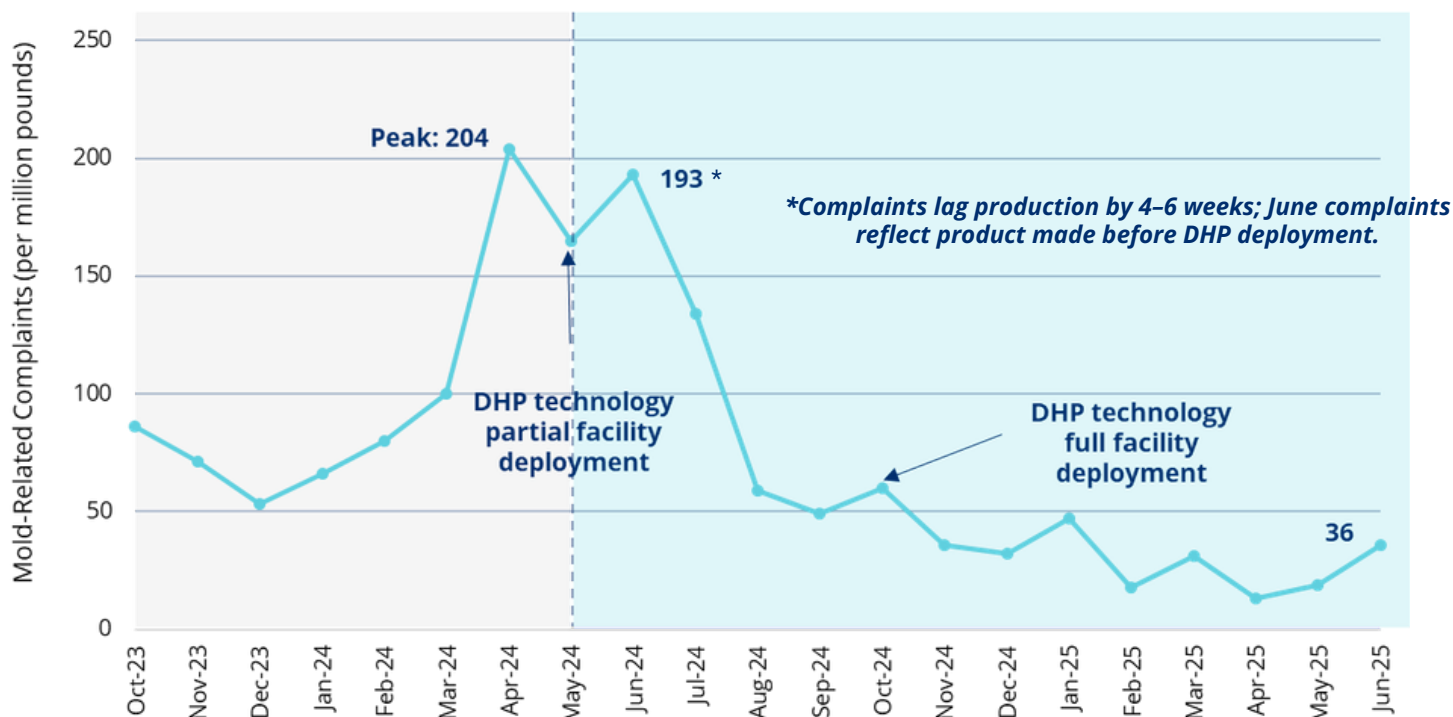
Decrease in customer complaints**

*average over 4 months pre-deployment vs. 13 months post-deployment for surface and air testing

**average over 8 months pre vs. 13 months post for complaints

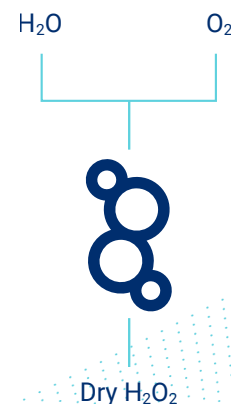
THE DATA: CUSTOMER COMPLAINTS OVER TIME

Synexis DHP® technology helped break the yeast and mold surge by treating air and surfaces continuously in conjunction with the plant's existing sanitation program. The result: a cleaner facility year-round, fewer complaints, and avoided renovation costs. *Xerophilic* yeast & mold reduced.



WHAT IS DHP® TECHNOLOGY?

How it works: Synexis DHP technology uses a patented process to convert ambient oxygen and humidity into the gas form of hydrogen peroxide — a continuous, touchless agent that flows freely throughout enclosed indoor environments to reduce pathogens in air and on surfaces. DHP technology complements existing sanitation programs without replacing them.



ABOUT SYNEXIS

Synexis is a pathogen control technology company. Synexis makes food processing environments healthier and safer with DHP® technology — a continuous, proactive method for reducing surface-level and airborne pathogens.

Scan the QR code to learn more about Synexis DHP technology .

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