ACTALIA
SÉCURITÉ DES ALIMENTS

THE LARGEST BIOSAFETY LEVEL 3 (BSL-3) PILOT PLANT IN EUROPE

… A 230 m² biosafety level 3 pilot plant, open to public and private research, to assess the effectiveness of food processing technologies and cleaning/disinfection procedures on pathogenic or spoilage microorganisms in the food industry !

A biosafety level 3 pilot plant for safely :

- Handling pathogenic microorganisms (bacteria/viruses/parasites) or spoilage microorganisms (bacteria, yeasts, moulds, phages, etc.) directly in a dedicated pilot plant.
- Inoculating these microorganisms into food or the environment of the pilot plant (air, surfaces, equipment, etc.).

- Implementing technologies or procedures to measure the destruction rate of the inoculated microorganisms.

Tailor-made, contractual and confidential services

Results closely reflecting industrial reality with 3 different rooms dedicated to :

Testing the effectiveness of cleaning and disinfection procedures	Qualifying the effectiveness of conventional technologies	Conducting feasibility tests on new technologies

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Technical characteristics

- **A dedicated room (45 m² - 140 m³ - T : 7 to 30°C - RH : ≈ 45 to 95 %) for testing the effectiveness of the cleaning and disinfection technologies and procedures to evaluate :**
  - Airborne disinfection
  - Newairborne disinfection technologies (ozone, photocatalysis, etc.)
  - Biocide effectiveness on open or closed surfaces (CIP)
  - Equipment cleanability (air cooling unit, conveyor, etc.)

- **Two dedicated rooms (45 m² : room T°C - 55 m² : refrigerated T°C) to :**
  - Reproduce the main food processing technologies
  - Assess the effectiveness of conventional or innovative technologies on the inactivation of microorganisms.

Example of onsite equipment

Manufacturing technologies :
Vertical autoclave, ozonated water washer, vertical cutter (cooking + cutting), cooking/smoking unit, professional oven, vacuum packing machine or modified atmosphere packaging machine, etc.

Cleaning and Disinfection devices
CIP test rig, biocide nebulisation, foam gun, etc.

- **In addition, a 420 m² conventional technical plant** with a professional kitchen and multi-disciplinary production rooms (product development, commercial preseries).

ACTALIA, a large technical centre with a nationally renowned expertise

ACTALIA R&D Centre Saint-Lô

- The only technical centre specialized in food virology and parasitology in France
- The French test and certification Institute for EHEDG (COFRAC*).
- Sym'Previus expert - Laboratory recognized by DGAL for performing challenge tests with *Listeria monocytogenes*.
- COFRAC* accredited laboratories in bacteriology and virology
- R&D laboratories in bacteriology, parasitology, virology and molecular biology
- Partnership with technical centres and public research laboratories (Anses, INRA, Universities, etc.) resulting in scientific publications.
- ACTIA member - Eligible for CIR (French Research Tax Credit) - Recognized as a CRT and ITAI by the French Research and Agriculture Ministries.

**Accreditation scope no. 1-1026 available on www.cofrac.fr*
ISO 17025