



Wood is a beautiful material with many applications. Use it and clean it with care.

Background

Leading Nordic, German and Swiss research institutions – including the Danish Technological Institute, Denmark have carried out the examinations.

Examinations were carried out on pallets, fish boxes and packaging in the food industry, and the result is the same:

Wood is a hygienic material in contact with food.

In the laboratory examinations we have inoculated harmless bacteria into different wood species (oak, pine, Norway spruce, beech and ash), plastic and steel, these bacteria are in many ways similar to the feared bacteria Salmonella, Campylobacter and Listeria.

This leaflet is a result of a joint Nordic project in co-operation with the Norwegian Institute of Wood Technology, Danish Technological Institute, Trätekt, Icelandic Fisheries Laboratories and Fiskeriforskning.



**DANISH
TECHNOLOGICAL
INSTITUTE**

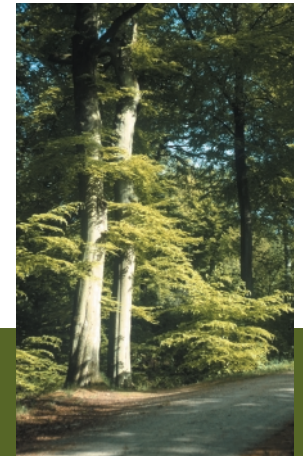
Gregersensvej
Postbox 141
DK-2630 Taastrup
Tel +45 72 20 20 00
Fax +45 72 20 20 19

info@teknologisk.dk
www.teknologisk.dk



**DANISH
TECHNOLOGICAL
INSTITUTE**

WOOD AND FOOD GOES FINELY HAND IN HAND *SURPRISED ?*



TEKNOLOGISK
INSTITUT

Trätekt

Icelandic Fisheries
Laboratories



WOOD IN THE FOOD INDUSTRY

Wood Kills Bacteria

Wood is a good hygienic material. Wood gives in many cases the bacteria poorer life conditions than plastic and steel.

Thereby, a joint Nordic project kills the myth that wood is hard to clean effectively.

Facts

Laboratory tests and studies in the food industry show that:

- Wood is just as hygienic as other materials presently used in the food industry.
- Bacteria do not penetrate the wood.
- Bacteria have poor life conditions on wood. Especially dry wood.
- Cleaning of wood pallets by high-pressure flushing with cold water removes bacteria

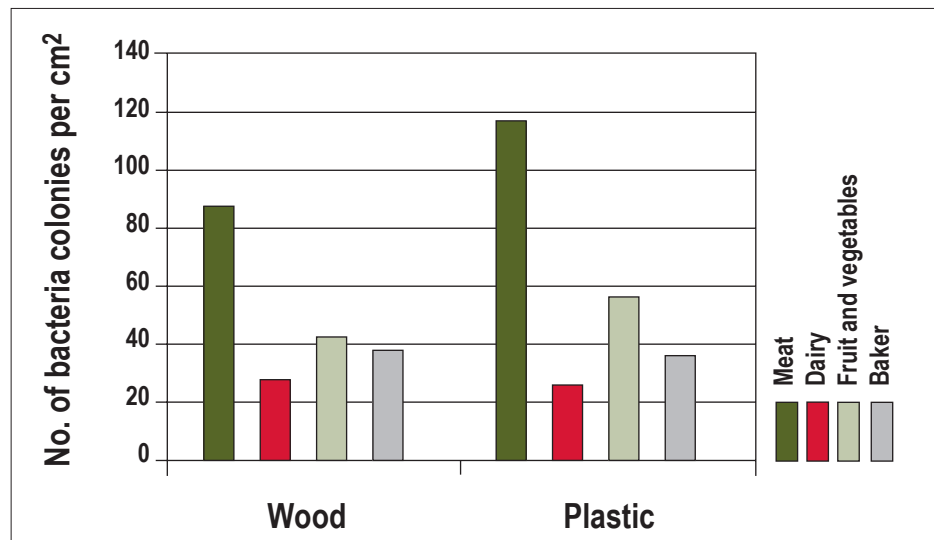


Figure 1:
The incidence of bacteria on pallets used in different food industries. To-tally, 15,000 pallets were examined.

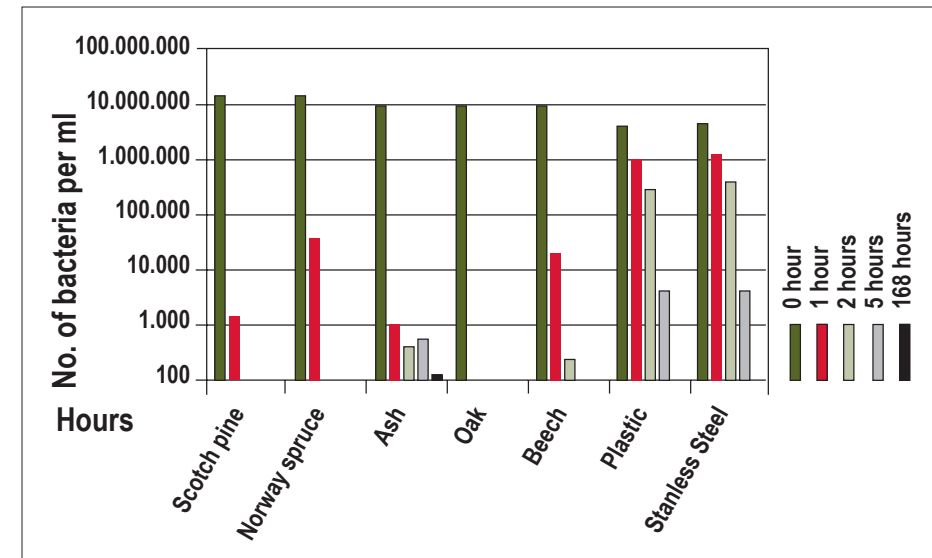


Figure 2:
Examination of pallets used in the food industry. The incidence of bacteria before and after high-pressure flushing with cold water.

Our Recommendations:

- Consider where you favourably can use wood when handling food.
- Keep wood dry. Use it and clean it with care.
- Use wood. The Danish legislation permits wood in many connections, but ask your Regional Veterinary and Food Administration.
- Choose wood for the sake of the environment: Wood is a renewable resource, it can be recycled and has a high aesthetic value.
- Visit www.teknologisk.dk for more information

www.teknologisk.dk