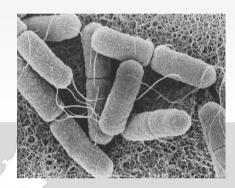
MICRON Ultra-fine Particle Environmental disinfection system

Protection against infectious diseases and Food Poisoning





E.Coli O-157



SaniCom

System

Aedes Aegypti (Mosquito)

28th July, 2016

NissenTechno Co., Ltd.
Tokyo, Japan

1. Benefit to Thailand

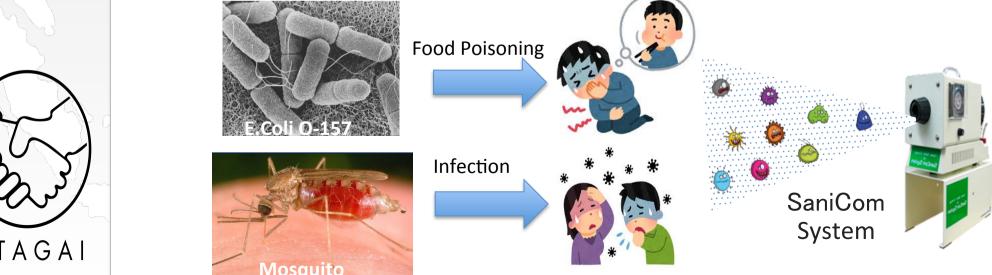
Three major elements for Development of Thai Food Industry







SaniCom System (Air Sterilizer Equipment) prevents food poisoning and infection, and aim to improve the hygiene environment of Food Industry.

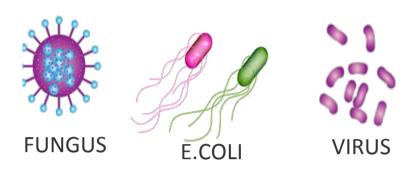




2. Selling Point



(1) Bacteria and Virus floating in the room



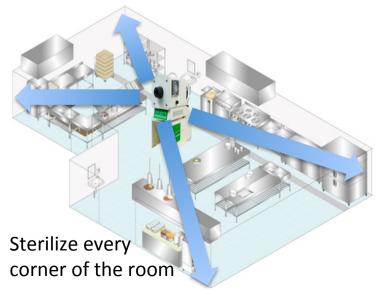
(2) SaniCom System: Ultra-fine Spray Technology

SaniCom System makes chemical liquid and sprays ultra-fine particle in 10μ , this ultra-fine chemical liquid can linger in the air for a long time, and sterilize the room in every corner.



Sterilize 97% of Airborne and 98% Adherent Bacteria





3. OTAGAI Point

Application examples of germs control by SaniCom (Bacteria Elimination Equipment)

(1) Prevention from Food Poisoning Infection



Food Factory



Kitchen



Restaurant

(2) Prevention from Infection of Norovirus etc.



Hotel Party Hall



Nursing Home



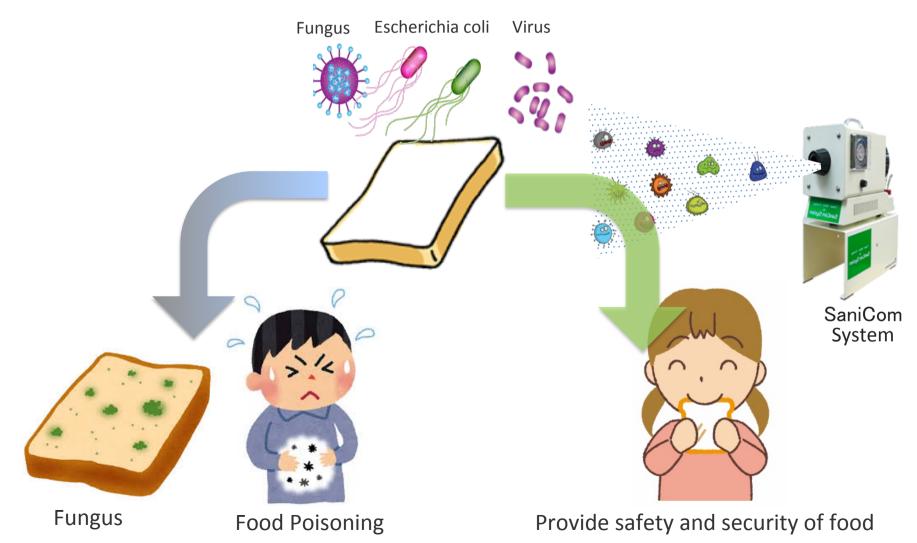
Cruise Ship





4. Summary

SaniCom System can sterilized inside of food factory, extend the expiration date, produce safe food and create a safer and more secure environment



5. Company Information

OTAGAI

