

## CFU/m<sup>3</sup> Counts - Pre and Post UV-C Disinfection

### Data Set 1

Location	Number of total count per cubic metre of air CFU/m <sup>3</sup>	Number of moulds & yeasts per cubic metre of air CFU/m <sup>3</sup>
Outdoor air (26 °C, sunny; light wind)	2,180	2,050
Packaging line next to an open spiral cooler (without UV)	1,100	1,030
RHS front air outlet in the Spiral cooler (UV treated)	10	0
LHS rear air outlet in the Spiral cooler room (UV treated)	0	0
Packaging area (UV treated)	30	0

### Data Set 2

Location	Fungi (CFU M <sup>3</sup> )	Overall microbes (CFU M <sup>3</sup> )
External air at main entrance - floor	103	112
External air at main entrance - 4m	96	114
External air at rear of building - floor	91	100
External air at rear of building - 4m	96	9182
Disinfected supply air – directly after UV-C chamber	0	2
Dough Dept. 1	30	32
Dough Dept. 2	38	38
Packaging 1	13	12
Packaging 2	2	6