

DISINFECTION

SUSTAINABLE AND LOW IN POLLUTANTS



 **INOXI**
GREEN

DISINFECTION REIMAGINED

INOXI GREEN offers effective protection against viruses, bacteria, germs and fungi. Because hygiene is the key to a healthy and safe life - whether in everyday life, at work or on the road.

We have made it our business to bring a product to the market that can be used as a fully functional disinfectant and is 100% biodegradable. Besides sustainability, **INOXI GREEN** has other positive characteristics such as compatibility.

INOXI works effectively against COVID-19.



MINERAL ACTIVE INGREDIENT

Despite its high efficacy, **INOXI GREEN** is well tolerated by humans, materials and the environment.



GENTLE DISINFECTION

The active ingredient of **INOXI** is so gentle that it can even be used to disinfect drinking water.



100% BIODEGRADABLE

INOXI GREEN evaporates residue-free and is free of environmentally harmful ingredients.

INOXI GREEN EVEN FOR SENSITIVE SURFACES



INDUSTRY



HORECA



FITNESS & SPA



INSTITUTIONS



TRAVEL



OFFICE

Work surfaces, working materials (also in the gastronomy sector), couches, tables, counters, sports equipment, gym mats, waiting areas, door handles, buttons, plastic surfaces of all kinds or canteen counters. These are all surfaces on which viruses, bacteria, germs and fungi like to multiply.

With **INOXI GREEN**, surfaces and working materials can be disinfected carefree.

EFFECTIVE AND GUARANTEED WITHOUT POLLUTANTS

In contrast to conventional disinfectants, **INOXI GREEN** is both gentle to treated surfaces and to the skin of the user.



INOXI GREEN FOR FRESH FOOD



In terms of product safety and consumer protection,

INOXI GREEN is the ecological alternative for the processing food industry.

INOXI GREEN helps to safeguard production processes, increases product safety and at the same time enables the optimization of process steps as well as germ-free transport. Disinfection without rinsing and residues.

INOXI GREEN sets new standards for the food industry

Professional cleaning and disinfection of rooms, systems and devices is a basic requirement for compliance with microbiological specifications.

INOXI GREEN disinfects pollutant-free and thus gentle on materials, users and food.

Furthermore, **INOXI GREEN** can be used in many areas of agriculture, plant production and livestock farming.

INOXI GREEN FULLFILLS

The labelling of INOXI Green according to EC Regulation No. 1272/2008 (CLP) does not apply. The product is not subject to classification according to the calculation method of the „General Classification Regulation for Mixtures of the EC“ in the latest valid version.



THE ELECTROCHEMICAL ACTIVATION

INOXI GREEN is produced using a highly specialized electrolysis process. During the so-called **electrochemical activation (ECA)**, the mineral salt solution is passed through special electrolysis cells.

From the saline solution obtained, **a potent, sustainable and variably applicable solution is created**, which oxidizes viruses, bacteria, germs and fungi away.

All **INOXI** products have outstanding properties due to the manufacturing process:

- confirmed skin and mucous membrane compatibility
- non-allergenic
- no dehydrating effect
- effective against bacteria, germs, fungi and viruses
- develops no resistance to germs
- unopened 24 months shelf life
- not toxic for humans, animals and plants
- pH- neutral
- completely biodegradable

Unlike other products, **INOXI GREEN** decomposes into its raw materials water and mineral salt after use.

By avoiding the use of organic chemicals, environmental pollution is reduced to a minimum from production to application and disposal.

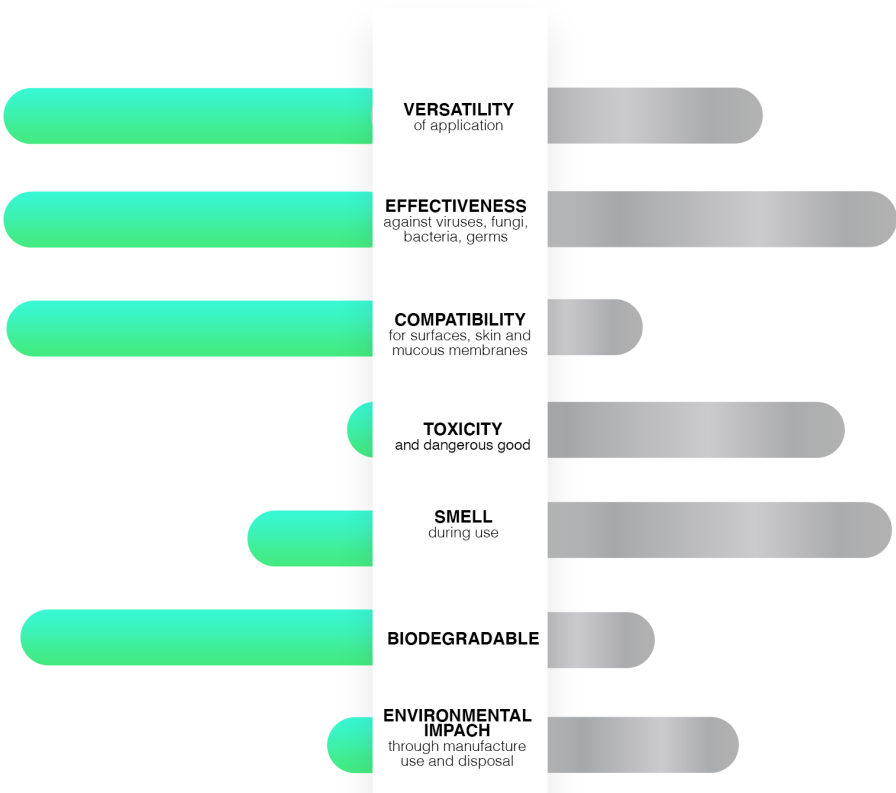
INOXI GREEN - the sustainable alternative.





VS

CONVENTIONAL
DISINFECTANTS



USE DISINFECTANT CAREFULLY

Always read the label and product information before use.



SIMPLE. MINERAL BASED. SMART.



INOXI GREEN IN DIFFERENT SIZES



100ML SPRAY BOTTLE



750ML SPRAY BOTTLE



5L CANISTER



20L CANISTER



sips GmbH
Sandäcker 2
D-97076 Würzburg

T: +49 931 27002-260

F: +49 931 27002-261

M: info@inoxi-desinfektion.de

W: www.inoxi-desinfektion.de



dermatest-garantie.de