ESTUDIOS Y VALIDACIONES CIENTÍFICAS

EPA United States Environmental Protection Agency	Estudio realizado en Universidad de Chile en virus que subrogan SARS-CoV2: Inactivación del 99,99% a los 45 minutos en superficies de acuerdo a estándar EPA (Enviromental Protection Agency, USA) para control sobre Coronavirus SarsCov2*.
Food Safety & Management Group, LLC	Estudio Realizado en USA por FSMG (Food Safety Management Group): Inactivación del 99,99% en coronavirus humano en superficies a los 15 minutos.
SCIENTIFIC AIR SOLUTION	Estudio Realizado en USA por SAS (Scientific Air Solutions): Inactivación a los 3 minutos del 99,99% en virus que subrogan SARS-CoV2 en Aire (aerosoles).
Centro UC Toxicología - CITUC	Certificación Tecnología Oxyion no requiere una hoja de datos de seguridad (HDS), según lineamientos de Norma Chilena 2245.
SGS	Certificación en conformidad con los requisitos relativas a la Directiva de Baja Tensión 2006/95/CE. Relativas a la directiva de compatibilidad electromagnética 2004/108/CE.
CAAE AGRICULTURA ECOLÓGICA	Habilita la tecnología Oxyion para productos orgánicos “No provoca daños al medio ambiente, la salud humana, el bienestar de los animales ni plantas”.
EPA United States Environmental Protection Agency	Registro en la EPA (Agencia de Protección Ambiental de los Estados Unidos). Registro: 09193-CHL-001
Food Safety & Management Group, LLC	Effect of Oxyion Technology® to create a safe environment for the control of human Coronavirus on various inoculated surfaces.
USDA United States Department of Agriculture	Effect of a Reactive Oxygen Species – Generating System for Control of Airborne Microorganisms in a Meat – Processing Environment.
fsi	Evaluation of the Efficacy of ROS reactor at Reducing Populations of Methicillin Resistant Staphylococcus aureus, Listeria Monocytogenes and Acinetobacter baumannii on Stainless Steel Surfaces.
ainia centro tecnológico	Evaluation of the application of Oxyion technology to reduce contamination in industrial surfaces.
Certified Food Safety Center, Inc.	Neutralization of Escherichia coli, Listeria and Salmonella in cooling coils, cardboard, wood, stainless, steel and plastic.
eurofins	Inactivation of Enterococcus faecium on Whole Walnuts by Atmospheric Cold Plasma.
USDA United States Department of Agriculture	Evaluation of activated oxygen system to control botrytis and decay in perishables.
LNE	Evaluation of Oxyion Technology for aspergillus environmental fungus reduction.
UNIVERSIDAD DE CHILE	Prediction of the sanitization periodicity of a vehicle’s air conditioning and cabin circuit using Oxyion/ Airlife system.
FSPT FOOD SAFETY & PROCESS TECHNOLOGY	Response Surface modeling for the inactivation of Listeria monocytogenes on stainless Steel surfaces by Oxyion treatment
fsi	Evaluation of reaction chamber and reactive species for reducing microbial populations on stainless steel, plastic and polyethylene surfaces.
	Study of the effect of the sanitization of Oxyion Technology on the development of environmental mold inside a vehicle.
FSPT FOOD SAFETY & PROCESS TECHNOLOGY	Oxyion Technology creating a safe food environment in the elimination of Infulenza A, mRSA Norovirus and Rhinovirus on various inoculated surfaces.
FSPT FOOD SAFETY & PROCESS TECHNOLOGY	Microbiological Report on air and surfaces in Oxyion Airlife-treated vehicles. (N° 084-B/09).