Silestone®
Bacteriostatic Protection

Silestone® Premium Plus incorporates the latest generation silver technology for bacteriostatic protection throughout the material.

The active agents are incorporated in the material during the manufacturing process and are distributed evenly throughout the product.

The silver technology incorporated into Silestone® P+ is based on the controlled release of silver ions to minimise the growth and proliferation of diff erent types of bacteria throughout the material including the surface, interior, corners and diffi cult to reach places, leading to:

+ Active protection of the material in any of its applications.
+ Material that is more hygienic and easier to clean.
+ Active protection against odours caused by bacteria.

The controlled release of active agents developed for Silestone® P+ allows their level of migration to food to be reduced to far below established safety levels.

This means that consumers are guaranteed a high degree of safety when handling food on the surface of the material during the entire life cycle of the product.

COSENTINO®
imagine & anticipate

SILESTONE® by COSENTINO
THE ORIGINAL

COSENTINO AUSTRALIA PTY LTD
Building 3, Biloela Ins Estate / 82 Biloela Street
Villawood, NSW / 2163 / Tel 02 8707 2500
Fax 02 9727 4422 / info@cosentinogroup.net

www.cosentinogroup.net / www.silestone.com

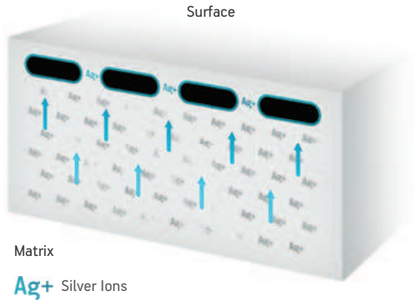
Silestone®
BACTERIOSTATIC PROTECTION

SILESTONE PREMIUM +

SILESTONE® by COSENTINO
THE ORIGINAL

Silestone® is the only Quartz Surface Brand that Includes a **Bacteriostatic Protection System** in its Composition Using Latest Generation **Silver Technology.**

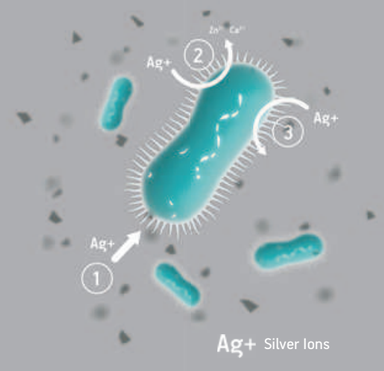
How does Silestone® **Bacteriostatic Protection** Work?



1. Silver ions (Ag+) are incorporated into the entire Silestone® P+ matrix during production.
2. Bacteria come into contact with the Silestone® P+ surface at any point.
3. The matrix releases controlled amounts of silver ions that interact with the bacteria.
4. The interaction with the bacteria damages their reproductive mechanism.

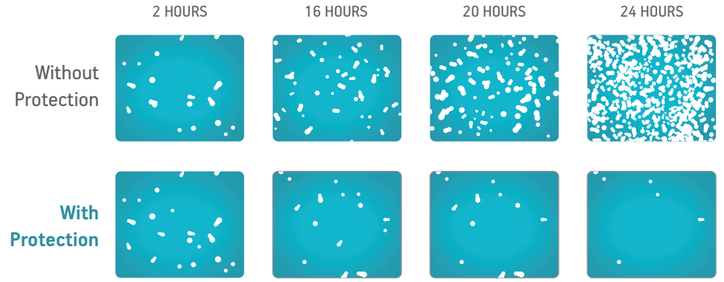
How do **Silver Ions** Work on Bacteria?

1. By damaging their cell membranes
2. By preventing proliferation, as it replaces the calcium and zinc ions.
3. By aff ecting the basic components needed for life of bacteria



Final Effect

Growth and Proliferation of Bacteria is Minimised.



The number of bacteria that grow on a Silestone® P+ surface aft er 24 hours contact is reduced by more than 50% compared to an unprotected surface.

Regulatory **Framework**

+ US Environmental Protection Agency (EPA)
+ US Food and Drugs Administration (FDA)
+ EU Directive 98/8/EC and Spanish Royal Decree 1054/2002 concerning the placing of biocidal products on the market.
+ Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food.
+ EU Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuff s. Additives on the positive list of approved materials.
+ Positive evaluation of additives by the European Food Safety
+ Authority (EFSA) with the establishment of a specifi c migration limit.
+ Overall and specific migration of biocidal products in food below the safety limit set by the EFSA according to the test regulated by EU Directive 2002/72/EC.
+ Regulation

EPA United States Environmental Protection Agency

FDA

efsa European Food Safety Authority