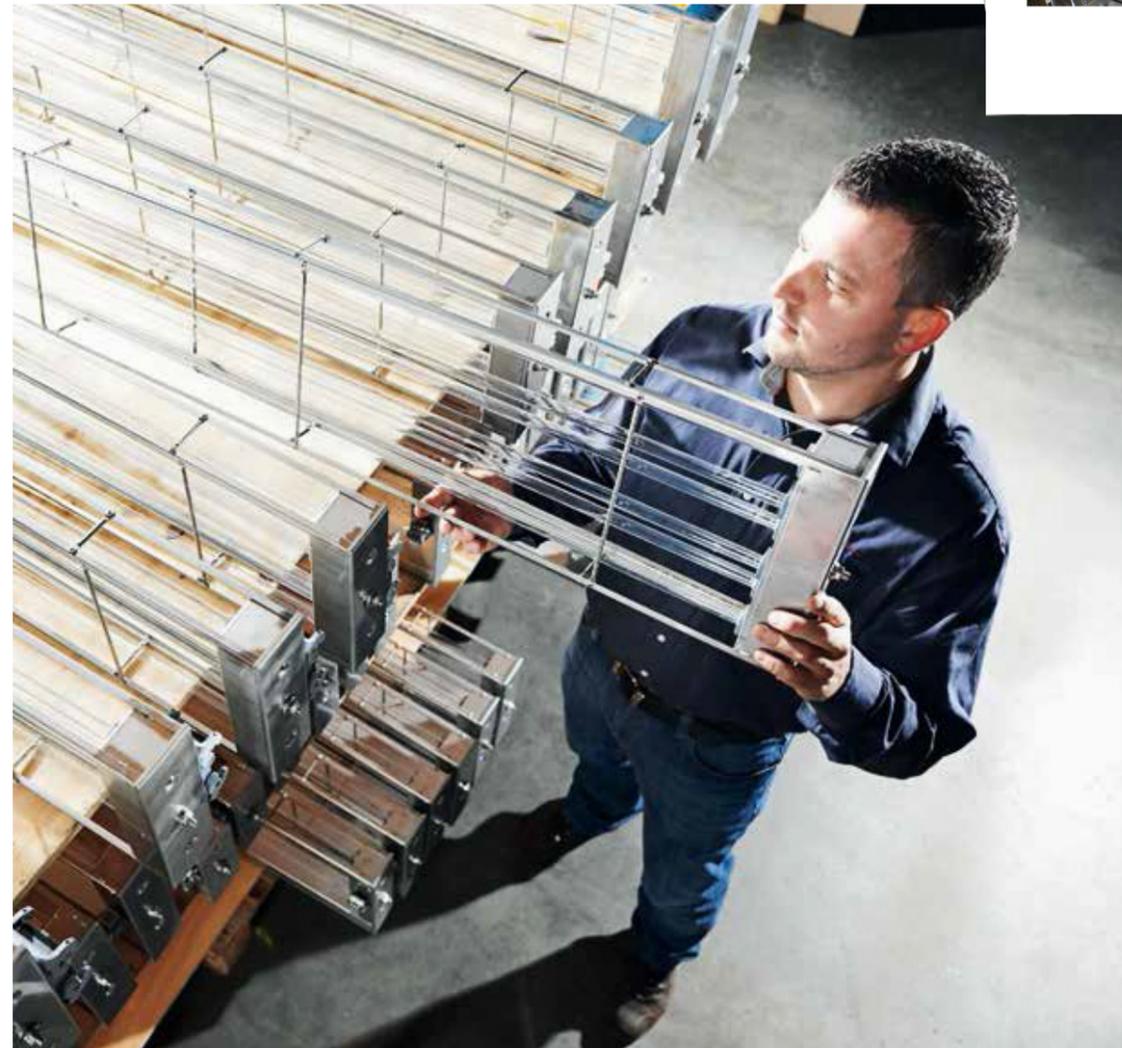


# Cooperation with Knowledge Institutions gave a Seal of Approval

Through TEK Innovation Jimco A/S on Langeland has received proof that they can preform disinfection miracles  
A seal of approval that can open completely new doors for the 20-years old company.

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*”For us, this is no less than a dream come true because now there is an institution, such as the University of Southern Denmark, which proves in black and white what we have to offer to the food industry”*

Sometimes you can have a really good product, but still be unable to utilise its full potential. Until someone comes along and gives your product a seal of approval.

The story of Jimco in Rudkøbing on Langeland is somewhat similar. “We have been on the market for 20 years and for a long time we have been using UV light generated ozone for disinfection,” says Mikael Funk Andersen, sales manager of Jimco.

Ozone that is generated in the right way has the special property of being able to kill all living organisms, but just a few hours after ozonation, the air is completely harmless to people, because the ozone breaks down into oxygen. Not only does ozone kill all bacteria such as listeria, salmonella and mould, but it does so in the cleanest way possible.

Already back in 2000 and especially in 2006, the Langeland-based company had the opportunity to test the effect of ozone on the food industry. The decisive break-through, however, was yet to come. It happened in 2012 when Jimco was invited by TEK Innovation to try to resolve the disinfection challenges at the salmon factory Vega Salomon. Just as other companies, especially those in the fishing industry, the company had problems with listeria. “We had actually tested the solution at a similar factory in Varde, so we knew that it worked. We also thought that given the participation of the University of Southern Denmark, we had the chance of getting a seal of approval for what we could do with ozone,” says Mikael Funk Andersen.

**The Doors of Knowledge Opened**  
Over a period of four weekends, the company tested the effect of ozone on listeria and, last but not least, it tested what quantity of ozone is required for achieving a disinfected environment.

Subsequently, TEK Innovation steered the company in the direction of the right laboratory at the University of Southern Denmark, so that its technology could be scientifically tested. “We have the practical foundation, whereas TEK Innovation have the theoretical foundation, so when they opened the door for us to a university laboratory where we could have our ozone technology tested and also get a laboratory report, we took the opportunity,” he says.

A laboratory at the University of Southern Denmark was transformed into a food shop and over three months various tests with ozone and bacteria were conducted. In January 2013 the attempts resulted in a final report, which gives Jimco’s ozone technology a seal of approval for disinfection

“For us, this is no less than a dream come true because now there is an institution, such as the University of Southern Denmark, which proves in black and white what we have to offer to the food industry,” says Mikael Funk Andersen, who does not hide that this opportunity would not have been possible without TEK Innovation.

**New Markets Open up**  
The company is already working with Danfrugt, who produces the so called bites bags which are

## ABOUT THE PROJECT

The objective of TEK innovation is to create a strong connection between your company’s needs for development and innovation, and the experts at the Faculty of Engineering. TEK Innovation aims to identify the innovation potential of the companies and to help them mature and to gear them to invest in innovation and more research-oriented activities in cooperation with the university. TEK Innovation is dedicated to bringing the skills and the facilities of the Technical Faculty out of the lab and make these available to the industry. Through this work TEK Innovation supports the innovation and growth within the industry.

### Budget:

The TEK Innovation project has received funding from Syddansk Vækstforum and the Region of Southern Denmark:  
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EU funding: DKK 6,525,052  
Total budget: DKK 13,050,104

available in supermarkets and are full of small snacks, such as carrots and different kinds of fruits. An environment conducive to the development of Listeria

**The food industry is one thing, the cleaning industry is another.**

“We are already in contact with a cleaning company, which sells cleaning machines and we will probably work more closely with them in the future, for these machines can be used everywhere - in hospitals, dentist practices, in all places where a disinfected environment is a must. There are many companies on the market which offer the same things we do. However, we are the only ones who can document that we can offer the necessary security and data logging, for which we have a pending patent application. Thanks to the cooperation with TEK Innovation”.