THERE ARE TWO MAJOR PROBLEMS PLAGUING FOOD MANUFACTURERS

Biological contamination
Which is responsible for 75 million cases of food poisoning every year in the U.S. alone

Bio-fouling
Which may account for up to 80% of the total operating costs in the dairy industry

AND THE ONLY TO DEAL WITH THESE PROBLEMS IS TO PREVENT THE CREATION OF BIOFILM IN FOOD MANUFACTURING FACILITIES

Company has developed a revolutionary non-stick anti-fouling/easy-to-clean nano-coating which prevents attachment of bio-matter to surfaces on the microbial level. This affordable nano-coating can be easily and quickly applied to any surface using a simple solvent, is completely harmless to human consumption, and is heat resistant up to 160°c.

COMPANY IS:

- ▶ Easy to apply
- ▶ Affordable
- ▶ Ultra-thin
- ▶ Non-Toxic
- ▶ Durable
- ▶ Hydrophobic
- ▶ Regenerative
- ▶ Ecological

THE NANOAF TRI-PEPTIDE

"Sticky" Dopa amino-acid
Based on mussel adhesion

+

"Non-stick" Fluorine atoms
The basis for Teflon

+

Self-organizing amino-acids
Self-assembles as a uniform coating

The technology behind NanoAF was developed at the Hebrew University by the company's co-founder Dr. Name. Company has secured an exclusive license agreement with Company of the Name University granting the company an unlimited exclusive worldwide license until the year 2034.

THE TEAM

NAME
co-Founder & Inventor
Part of the research core facility academic team of the Institute

NAME
CEO
Experienced manager and entrepreneur.: Company

NAME
CTO
Former R&D Director and Lab Manager at Company

PROGRESS TO DATE

- $1m raised
- Participated in Program
- 3rd generation product developed
- Lab setup
- POCs performed in water treatment and food plants

Logo.

SPRAY-ON NON-STICK ANTI-FOULING NANO-COATING

Providing a much-needed solution to a +$10B food-safety products industry

Email
Phone