

XD Bio Cleaner:

A Cleaning Solution for Airline Catering Services

XD Bio Cleaner - is an advanced ThinTech Coating solution designed specifically for the demanding standards of AMS 1550 B, OECD 301c, ASTM D93-94, which includes surfaces associated with airline catering services.

Our innovative formula creates a disinfectant surface ensuring a high level of cleanliness required for food safety compliance.





Meeting Industry Standards: ANS 1550 B Certification & Food Safe Certification

100%

Food Safe

Fully certified for food contact surfaces

AMS 155...

Aerospace Standard

Meets rigorous aerospace material specifications

0%

Toxic Residue

No harmful residues remain after application

The Airline Catering Challenge: Maintaining Cleanliness in High-Volume Settings



XD Bio Cleaner: Our Thin Tech Coating Technology Explained



Application

Easy spray-on application to surfaces



Bonding

Molecular bonding creates protective layer



Protection

Forms invisible barrier against contaminants



Breakdown

Biodegrades naturally after lifespan



Food Safety First: Why Our Product Excels in Food Contact Environments

Zero Toxic Transfer

Our formula leaves no harmful residues that could transfer to food. The cleaner creates a safe clean surface for human contact and food items.

Inhibits Bacterial Growth

The XD Bio Cleaner actively prevents bacteria from adhering to surfaces. This reduces cross-contamination risks substantially.

Extended Protection

A single application provides lasting antimicrobial protection. This ensures continuous food safety between cleaning cycles.

Environmental Benefits: Biodegradable Formula for Reduced Ecological Impact

Plant-Based Ingredients

Made with renewable resources

Reduced Waste

Less packaging and product needed



Natural Breakdown

Decomposes into harmless compounds

Low Carbon Footprint

Minimal environmental impact



Safety Advantages: Non-Hazardous, Non-Flammable, Non-Fuming Properties



Non-Hazardous Composition

Safe for daily handling by all staff without special equipment. No dangerous chemical exposures in the workplace.



Non-Flammable Formula

Zero fire risk during storage or application. Critical safety feature for confined airline environments.



Non-Fuming Application

No harmful vapors that could contaminate food or affect workers. Can be used even during food preparation.

Water-Based Solution: Effective Cleaning Without Harmful Chemicals



Gentle Yet Powerful

Our water-based formula effectively removes grease and contaminants without harsh solvents.

- Cuts through food residue
- Eliminates protein buildup
- Removes fingerprints and smudges

Equipment-Friendly

Will not damage or corrode sensitive catering equipment and surfaces.

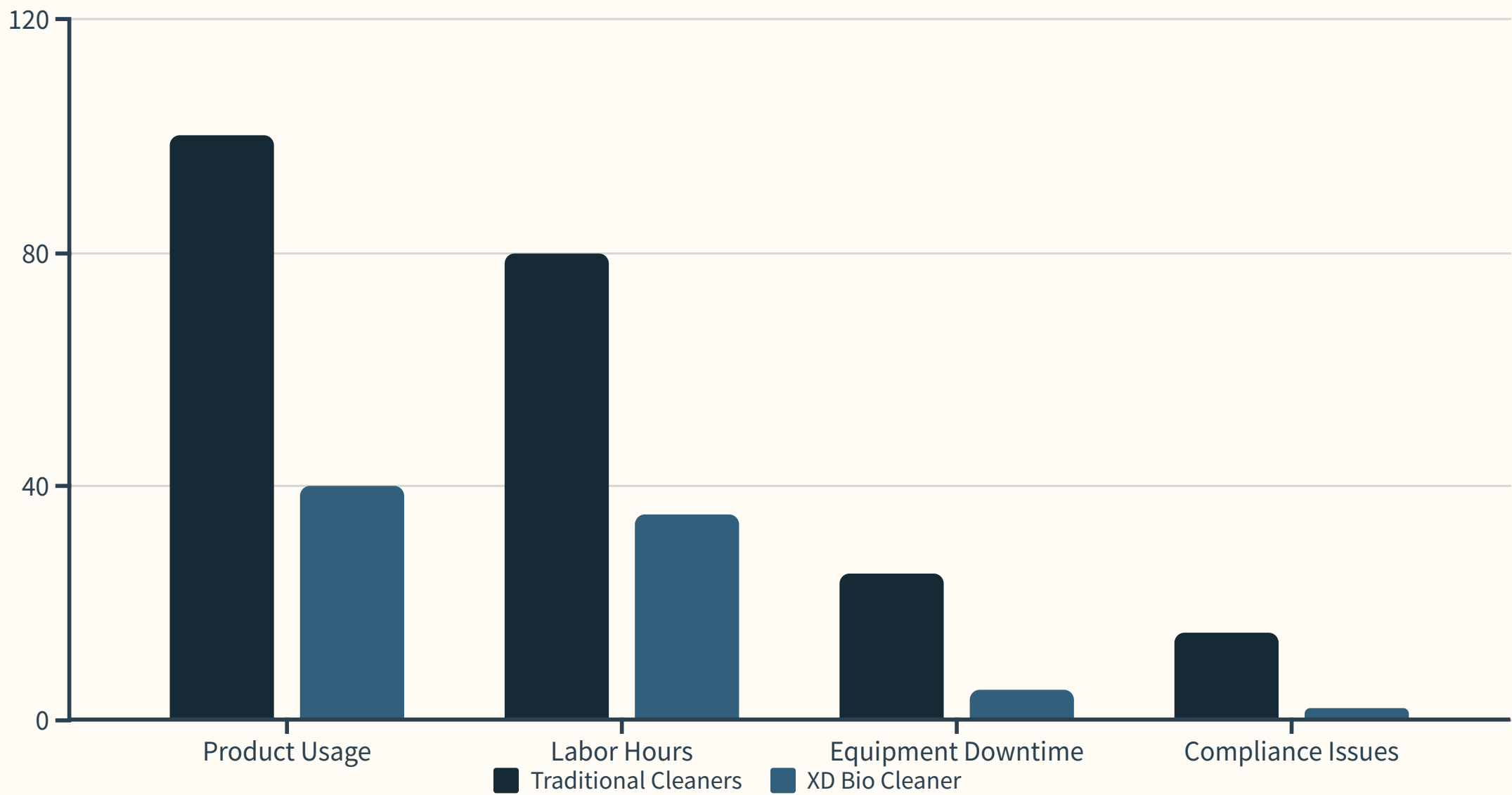
- Safe on stainless steel
- Compatible with plastics
- Won't harm rubber seals

Easy Clean

Leaves surfaces clean without sticky residue or chemical films.

- No streaking on surfaces
- No reapplication needed
- Maintains surface appearance

Cost-Effectiveness: Reducing Long-Term Cleaning Expenses





Implementation: Seamless Integration into Existing Cleaning Protocols

Assessment

We help you evaluate your current cleaning procedures and identify integration points.

- Surface inventory
- Process mapping
- Staff processing

Training

Our team provides comprehensive remote instruction or on site for all staff members.

- Application techniques
- Storage requirements
- Safety protocols

Monitoring

We establish testing procedures to verify performance and compliance.

- Surface testing
- Efficiency metrics
- Ongoing support