

## Air quality and food

Disinfection of contaminated materials is a very important initial precaution, along with an appropriate plant aeration. This contributes to the low level of fungi in suspension in the air, crucial for the prevention of concentration.&nbsp; Some environments are very subject to moisture. The humidity is an important factor in the development of fungi. To prevent the onset of mold it is necessary to decrease the level of spores in air by installing an air sterilizer.&nbsp; Food contamination is a serious matter that could arouse prejudice. Usually, these foods are stored in rooms with little airy and high humidity.&nbsp; These conditions affect the quality of the nutrients found in food by encouraging the proliferation of molds and yeasts.&nbsp; Recommend an appropriate cleaning of surfaces, an appropriate facility and installation of air sterilizers air to prevent the air to contaminate the food and the environments where they are stored in order to preserve them for longer time.&nbsp;

## About the Author

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Source: [http://air\\_purification\\_systems\\_guide.my-online-store.net/](http://air_purification_systems_guide.my-online-store.net/)