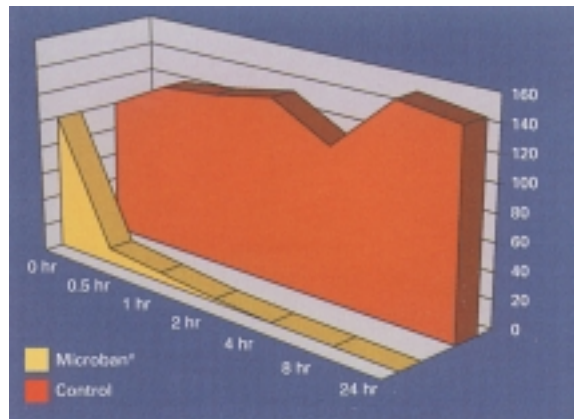


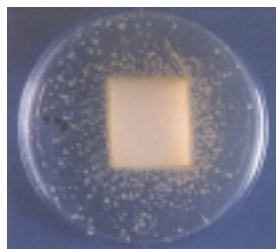
## Antibacterial protection



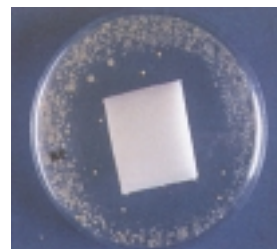
- MB bearings Series UCP/CM, UCP/CSM, UCFL/CM, UCFL/CSM, UCF/CM, SUCF/CM, UCF/CSM, HCF/CM, SHCF/CM are supplied with Microban® antibacterial protection
- By penetrating the cell wall of bacteria Microban® inhibits the growth of most common food poisoning bacteria, such as E.coli, Salmonella, Listeria, S-aureus, Campylobacter, which can cause contamination and odour.
- Independent laboratory tests have proven Microban® to be effective throughout the lifetime of the product. Because it is built-in, it is working all-over.
- The active agent used in Microban® technology has been recommended for approval in food contact uses by the European Union Scientific (SCF); in the United States the Environmental Protection Agency (EPA) has approved it for use in conveyor belts.



Bacteria E.coli in Microban® plastic compound compared to identical untreated plastic



Without protection, growth of bacteria on and around the product



With Microban®, absence of bacteria on and around the product