

News from LAMILUX Composites GmbH

Business Unit Building & Construction

LAMILUX AntiBac Wins “Best Food Safety Innovation of the Decade” at the Gulfood Manufacturing Awards 2024

On November 5, 2024, LAMILUX AntiBac, an innovative product from LAMILUX Composites GmbH, was awarded the “Best Food Safety Innovation of the Decade” at the Gulfood Manufacturing 2024 exhibition in Dubai. The award ceremony took place at “The Theater at the Fairmont Hotel,” recognizing groundbreaking developments that sustainably impact the food and beverage industry and set the highest standards in safety and efficiency.

LAMILUX AntiBac stands out with its unique, self-disinfecting surface. Thanks to innovative microsilver technology, the material is capable of destroying 99.9% of bacteria, including multi-resistant strains, within 24 hours. This feature makes LAMILUX AntiBac an ideal solution for applications in hygiene-critical areas of food processing and storage, where stringent hygiene standards are essential.

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Maximum Hygiene for Food Processing and Storage

In areas where strict national and international hygiene standards must be upheld, LAMILUX AntiBac plays a key role in reducing bacterial contamination. Even under challenging conditions, its antibacterial effect remains constant, preventing the growth of bacteria such as *Campylobacter*, *Pseudomonas*, and *E. coli*, thereby significantly lowering the risk of bacterial contamination.

With over 70 years of experience, LAMILUX stands for durable, resilient materials “Made in Germany.” The AntiBac technology enhances the LAMILUX portfolio by offering the food industry hygienic, cost-efficient, and low-maintenance solutions that meet the highest standards of cleanliness.

A Decade of Groundbreaking Innovation

Celebrating its tenth anniversary in 2024, the Gulfood Manufacturing Awards honor forward-thinking innovations that elevate productivity and sustainability in the F&B industry. Winning the “Best Food Safety Innovation of the Decade” is a significant recognition for LAMILUX and underscores the company’s commitment to pioneering hygienic solutions for the continuous advancement of the food industry.

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About LAMILUX Composites GmbH

LAMILUX Composites GmbH has been producing fibre-reinforced plastics for around 70 years. The medium-sized company is the leading European producer thanks to its technologically advanced continuous production process, large manufacturing capacities and wide product range. LAMILUX supplies customers around the globe in a wide range of sectors, such as the building industry, the automotive and recreational vehicle sectors, refrigerated store room and cell construction, and many other industrial sectors. LAMILUX strives to be the innovation and performance leader in all areas relevant to its customers. Headquartered in Rehau, Germany, the family-owned company is managed by Johanna and Dr. Alexander Strunz in the fourth generation, currently employs around 1,300 people, and in 2023 generated sales of around 354 million euros.

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Image description



Goli Vossough, Commercial Director of the Food Cluster Exhibitions, presents the award to Dr. Alexander Strunz, Managing Director of LAMILUX (left), and Alexander Hoier, Head of Business Unit Building & Construction (right).

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