

A platform serving
industrial and home hygiene



Silestone Institute

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Letter from the President



Hygiene and health are inseparable concepts, inextricably linked to one of the main aspirations shared by people around the world: quality of life. They are also the two hallmark concepts of Silestone Institute's objectives: contribute to enhancing people's quality of life through research and dissemination of health and hygiene in the kitchen and bathroom.

Firmly rooted in scientific rigor but with a clear informative and practical approach, Silestone Institute addresses the need to work towards promoting healthy habits both at work—mainly in the food and restaurant sectors—and at home.

Recent food crises at the international scale have revealed the need to provide reliable information to people about health, such a basic aspect of their lives. Meeting this demand for information requires relying and keeping up-to-date on technological advances, a critical interpretation of current law and constant contact with all on hygiene and health stakeholders.

As president of Silestone Institute, my desire is to join our efforts to those of other groups, experts and international organizations that have like-minded concerns and objectives. We put our knowledge at the service of this community and all citizens, with a firm commitment to transforming kitchens and bathrooms into safer and healthier spaces.

Francisco Martínez-Cosentino
President Silestone Institute

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Silestone Institute addresses the need to work towards promoting healthy habits both at work and at home.

Hygiene, health and quality of life in today's society

The Greeks used the word *ygeia* (*hygieinē*) to refer to “health” but also as synonymous with “medicine”. Centuries later, the same medical professionals adapted this term to refer euphemistically to “cleanliness”. Currently, both concepts—“health” and “cleanliness”—continue to be two sides of the same coin. Hygiene is considered a basic element in people’s quality of life and as such a vital aspect of disease prevention.

Current uses of the kitchen and bathroom

The social, economic and cultural changes experienced in recent decades have affected current family patterns, lifestyles and habits in the home. The two rooms that have undergone the most radical change both in terms of design and everyday uses have been the kitchen and bathroom.

People’s fast-paced living and shortage of space have forced many activities into the kitchen, which has become one of the main living spaces and the new centre of the home: in the kitchen we eat, work, do homework, read, watch TV, etc. And the bathroom has become a space that merges health, beauty and relaxation, the epitome of personal care in the widest sense—physical and mental.

New category of hygiene

The new uses given to the kitchen and bathroom force us to pay more attention to hygiene. Both rooms are where water is used most in the home and therefore concentrate a larger number of bacteria and require more specific care.

Aware of this need, Silestone Institute is committed to establishing a new category of hygiene which includes all elements related to people’s welfare and creating a healthy environment.

In short, Silestone Institute addresses “hygiene” as a broad concept that goes from cleaning, disinfection and food safety to the choice of materials and furnishings, space distribution, habits and uses in the kitchen and bathroom, family relationships and technology.

“Hygiene is considered a basic element in people’s quality of life and as such a vital aspect of disease prevention.”



About Silestone Institute

Targets

Silestone Institute (SI) is an international platform dedicated to the study and awareness-building of hygiene in the kitchen and bathroom, both in public and private spaces, with the aim of promoting a healthy lifestyle.

Hygiene, health and quality of life are constant needs and concerns in today's society. The hygiene of food in public venues such as bars, restaurants and hospitals is regulated and controlled by public agencies and administrations. And there is a growing demand for practical information on hygiene in the home. One of Silestone Institute's main aims is to communicate—with a didactic, rigorous and practical approach—information on hygiene in the kitchen and bathroom. Silestone Institute thus stands as an international benchmark in the field of innovation and comfort-oriented technology.

The Institute has an Advisory Board integrated by experts on different areas such as food safety, professional kitchen, scientific communication, cleaning products, architecture and design, hotel and restaurant industry, whose knowledge is open to consumers, professionals and society in general.

International and multidisciplinary

Silestone Institute's scope of action is international, serving as a forum for exchanging views and knowledge on the subject, adapted to all cultures and civilizations. It thus aims to attract the involvement of stakeholders from various backgrounds—individuals, institutions, government agencies, regulators, health professionals, environmentalists, immunologists, global opinion leaders private sector representatives—to work together in developing an integrated approach to hygiene.

The Silestone Institute is an organization promoted by Cosentino Group, the world's largest producer of quartz countertop surfaces, who focuses on the whole process of natural stone preparation, from extraction and processing to installation of countertops, coatings and other products.

Silestone Institute focuses on three areas, essential aspects of its founding objectives:

SCIENCE AND TECHNOLOGY

Support and promote antibacterial technology research

In the scientific field, Silestone Institute supports and fosters antibacterial technology research and other fields related to hygiene in the kitchen and bathroom (design, interior design, etc.).

SOCIETY

Raise public awareness about the importance of hygiene in the kitchen and bathroom.

In the social sphere, Silestone Institute aims its public initiatives with the following objectives:

- Ensure that citizens have access to comprehensive and solid data about hygiene in the kitchen and bathroom (practices, products and processes to protect against all types of germs).
- Educate citizens about the importance of hygiene when it comes to improving their health and quality of life.
- Effectively break the chain of infection transmission by developing and promoting good hygiene practices in the home.

LEGALITY

Analyse and disseminate current regulations

In the legal field, Silestone Institute analyses and communicates international laws on food hygiene and safety and works with regulators.

Food safety analysis looks at the entire food chain comprehensively, from farming, livestock and fisheries, to industrial treatment of food, distribution and market presence, and consumer information. This full-fledged approach therefore calls for the collaboration of all sectors involved, both public and private.



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Our values

Silestone Institute operates under the following values:

Ethics

We encourage the development of a modern, advanced society without undermining fundamental ethical values.

Non-profit

We operate on a non-profit basis and independently from institutions and agencies.

Environmental Commitment

"Environment" and "sustainability" are key concepts in our efforts to promote the enhancement of comfort through innovation.

Plurality of Views

We offer a meeting place for all opinions, to encourage reflection, debate, training and dissemination of knowledge.

Accountability

We reinforce the sense of responsibility, both individually and collectively, to bear in mind that health and welfare depend on us all.

Rigor

Our research is always conducted with the highest scientific and legal standards.

Excellence

Our aim is to work with the utmost stringent and entrepreneurial spirit, responsive to society's feedback to achieve excellence.



Highlights of our activity

Conferences and presentations

Haute Cuisine and Food Safety in the XIV CYTALIA

Science and Food Technology Annual Conference (CYTALIA)

Silestone Institute convened a National Gastronomy Awardee (Spain) and a food safety expert to discuss food security and Haute Cuisine in the framework of the Science and Food Technology Conference (CYTALIA), organized annually by the Spanish Association of Graduates and Doctors of Science and Food Technology.



Presentation of Technical Notebooks at the Alimentaria Food Fair (Barcelona)

As part of the Alimentaria Food Fair, the Silestone Institute presented the 1st volume of Silestone Institute's Technical Notebooks, a series of publications aimed at disseminating hygiene-related knowledge to promote safer and healthier spaces. The first volume of Silestone Institute's Technical Notebook deals with Passive Food Safety Systems (SPSA) and was presented at the Food Fair by its authors, Maite Pelayo, a microbiologist specialising in food safety, and chef Sergi Arola.



Panel of Experts at ANUGA Food Fair (Cologne)

Silestone Institute organised a panel of experts to talk about **"Antibacterial Technology and Food Safety"** at the ANUGA Fair, the world's leading food fair for the retail sector and the food service and catering market.

This panel discussion focused on Technology, R&D&I, latest trends in antibacterial products and their applications to food safety. Two experts presented their developments and research on

- **"Antibacterial Surface Coatings Applied for Food Safety"**, Prof. Emily Hunt, West Texas A&M University
- **"Society and antibacterial technologies: how the industry can meet the growing demand for safety and hygiene"**, Dipl.-Ing. Hans-Werner Bellin, EGEDG, Germany

The event was moderated by Santiago Alfonso, Secretary General, Silestone Institute



Lecture at the International Congress for Sustainable Housing

Speech on the importance of the materials, the layout of various elements in the kitchen and their proper use to achieve optimal health and avoid health problems.



Roundtable on R&D&I in food services organized by the Spanish Hospitality and Restaurant Federation (FEHR)

Participation of Silestone Institute experts at a roundtable discussion on Food Services R&D&I, organized by the Spanish Federation of Hospitality (Fehr) during the Hostelco-Expotapa trade fair.

Silestone Institute experts discussed technological innovations in the field of Food Safety and the influence of ergonomics on the design of industrial kitchens.



Highlights of our activity

Spreading knowledge around the world through information materials

Video: 24 hours in a bacterium's life

Available at the website: www.silestoneinstitute.com
Audiovisual created to illustrate the hygiene hot spots in the kitchen and mechanisms to prevent the spread of bacteria. With the collaboration of Food, Nutrition and Environment SI (Alinyma).



Practical Guide to Food Safety

A publication aimed at professional chefs and restaurant workers. It includes a series of food security tips, as well as a theory background and legal notes on the subject.



Decalogue of Hygiene in the Kitchen

Proper hygiene habits are the basis for a safe kitchen at home. The Silestone Institute has developed a decalogue with the keys to hygiene in the kitchen which outline the 10 basic tips to make kitchens healthy and safe.



Research and collection of intelligence to improve health and quality of life

Passive Food Safety Systems - SPSA (Acronym in Spanish of *Sistemas Pasivos de Seguridad Alimentaria*)

Passive Food Safety Systems is an innovative concept in food safety management developed for Silestone Institute by Maite Pelayo Blas, a microbiologist specialising in food safety and a member of the Institute Advisory Board. SPSA is an interesting line of research that examines all present and future technologies which, applied in kitchens and related sectors, help provide a safer space for food processing.



Study about hygiene habits in the kitchen (Spain and Portugal)

Study conducted by GfK for Silestone Institute revealing the level of consumer concern over food safety. It also collects and records habits and evaluates the general public's knowledge about hygiene in the kitchen.



Antibacterial Technology Glossary of Terms

A publication which contains simple definitions of key concepts used in communications related to the Discovery project.



Highlights of our activity

Training for professionals

Workshops in San Sebastian, Andorra, Valencia and Madrid

Sessions organized by the Silestone Institute aimed at institutions, teachers, professionals, media and experts. The sessions include international top-level speakers who provide interesting insights on innovation, technology, hygiene, safety and design in the kitchen.



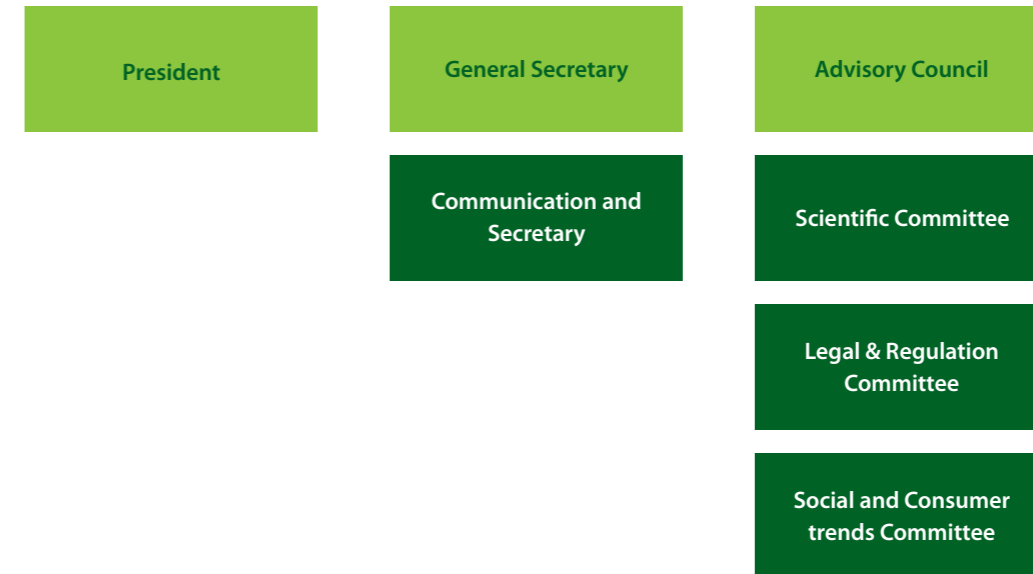
Panel of experts at Madrid Fusión, World Summit of Gastronomy

On the occasion of Madrid Fusión, the Silestone Institute brought together three experts to discuss the importance of design, materials and cooking techniques in the professional kitchen. The three experts in various fields offered a multidisciplinary approach to hygiene in the professional kitchen. The event was presented by Ismael Díaz Yubero, prestigious gourmet and member of the Board of Directors of the Spanish Food Safety Agency. It also included presentations by Maite Pelayo—microbiologist specialising in food safety—, Jean Pierre Marty—professional kitchen designer—and Tony Botella—chef specialising in vacuum cooking.



Internal Organisation

Organisation Chart



About Cosentino Group

Cosentino is a leading international company that responsibly develops innovative countertop surfaces distinguished by their high added value.

Cosentino, the leading manufacturer of quartz countertop surfaces thanks to its Silestone® brand, is a family-business group with exclusively Spanish capital. The company focuses on the design, production and distribution of architectural and decorative solutions based on natural stone. It creates brands and manufactures leading products to provide innovative and functional solutions for homes and public areas driven by careful design, innovation and respect for the environment.

The group bases its development on international expansion and an innovative research program, which allows it to apply the most advanced technology for obtaining new materials.

Cosentino's business covers the whole process of natural stone preparation, from extraction and processing to installation of countertops, coatings and other products.

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