

With Sterilex Patented Products, Food Pathogens Have No Place To Hide

Now, more than ever, it is critical to meet the high standards of food safety programs. Sterilex patented products have been customized to address the challenging conditions which are not effectively controlled by conventional cleaners and sanitizers. While standard products may remove superficial soils and bacteria, Sterilex advanced chemistry guarantees penetration into biofilms and organic soils, and will eliminate dangerous food pathogens such as *Listeria monocytogenes*, *Salmonella*, and *E. coli*. Let Sterilex destroy the bacteria and the places where they live and breed, and help you achieve uniform excellence in food safety.

Recognition of Sterilex Products

- **“Bio Product of the Year” Technology Council of Maryland**
- **Awarded USDA National Research Initiative Grant, “Improved Methods for Control of *Listeria Monocytogenes* Within Biofilms in Meat and Poultry Processing Environments”**
- **Recommended by top biofilm and infection control experts for remediation of biofilm on health care and institutional equipment**
- **First company to receive “Biofilm removal” claims for industrial and public health applications by US EPA**
- **Recommended by QA/QC managers at leading food processing companies**
- **Clinically proven in numerous studies**



The Company

Sterilex is a leader in developing patented antimicrobial products for biofilm elimination and infection control. Sterilex provides specialty disinfectants, biofilm-control biocides, and cleaning products for food processing, health care, water treatment, industrial, and consumer applications. Sterilex has a strong commitment to on-site customer service and technical support.

The Chemistry

Sterilex patented products are based upon alkaline peroxide chemistry with phase transfer catalysis, which has the unique ability to penetrate and remove biofilms and simultaneously kill pathogenic microorganisms. The synergistic components in Sterilex products create a powerful level of performance through multiple physical and chemical mechanisms of action, including hydrolysis and oxidation. An important advantage of these combined mechanisms of action is that the products do not induce microbial resistance. Sterilex products contain no chlorine, solvents, or VOC's.

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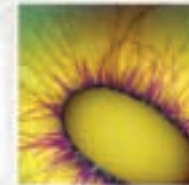
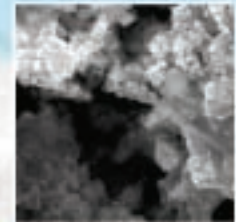
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Bio Product of the Year
Technology Council of Maryland

Advanced Chemistry For the Elimination of:



Biofilm
Listeria
E. coli
Salmonella
Mold and Mildew
Zygosaccharomyces bailii

Make Sterilex® Part of
Your Sanitation Team!



Effect on Biofilm

Before/After Treatment with Various Biocides

Sterilex UltraKleen



BEFORE



AFTER

Bleach



BEFORE



AFTER

Quaternary ammonium



BEFORE



AFTER

Glutaraldehyde



BEFORE



AFTER

Benefits of Using Sterilex® Products

Sterilex® products have been demonstrated to lead to significant competitive advantages and operating efficiencies as evidenced by increased shelf life, control and prevention of microbial spikes, the reduction of product loss, and optimization of productivity. Sterilex products work synergistically when used with routine sanitation and cleaning chemicals to optimize and ensure their effectiveness.

Sterilex Products Are Part of Standard Operating Procedures in:

- Further Processing, Fabrication, and Slaughter Operations
- Ready-to-Eat Facilities
- Seafood Processing
- Wineries
- Retail Beer
- Animal Health
- Food Service
- Dental
- Environmental Remediation and Decontamination

Sterilex Products

EPA Registered Products:

1. Sterilex Ultra Disinfectant Cleaner (Liquid)

- Kills *Listeria monocytogenes*, *E. coli*, *Salmonella*, *Staphylococcus*, *Pseudomonas*, *Zygosaccharomyces bailii*

- Cleans and disinfects environmental surfaces, processing equipment, refrigeration units, and trucks

2. Sterilex UltraKleen CW502 Powder Biocide

- EPA registered for use in drains and air washers
- Penetrates and removes biofilms
- Kills and controls bacteria, mold, fungi, and algae
- Keeps drains and cooling pads clean and free of biofilms and microorganisms
- Controls mold and mildew

3. Sterilex UltraKleen Solution I & II (Liquid Biocide)

- Liquid version of UltraKleen CW502

Specialty Cleaning and Degreasing Products:

1. Sterilex UltraKleen Soak Liquid

- Specially formulated for removal of organic soils to meet and exceed USDA regulations
- Ideal for use in COP tanks, CIP lines, circulation tanks and equipment inaccessible to scrubbing or that cannot be disassembled

2. Sterilex UltraKleen Powder

- Powdered version of Sterilex UltraKleen Soak Liquid

3. Sterilex UltraKleen Scrub HF Liquid

- Aggressively removes fat, grease, proteins, organic soils, and deposits
- High foaming action

Testimonials

"I would like to take a moment to thank you for providing us with a great product. As a processor of fully cooked deli meats, control of *Listeria* is a major concern. We have used Ultra Kleen powder in our processing plant. We incorporated daily use of your product into our sanitation program. We have practically eliminated positive *Listeria* spp. results in our environmental testing program. It's been simple and safe to use and very effective. Dealing with your courteous and helpful sales staff has been a pleasure!"

Ronald Tew

QA Director
Deli Brands of America

"In tests of sanitizers - including hot water at 180F, chlorine at 20, 50 and 200 ppm and iodine at 25 ppm - the bacteria on stainless steel chips survived even after immersion in the sanitizer for five minutes. The only true germicide tested was a compound called "Ultra-Kleen," a hydrogen peroxide based powder which was found to be effective against biofilms at 3 and 6% solutions."

Source: Food Protection Report - Environmental News Digest

"Indeed Ultra-Kleen is very effective against a variety of organisms including *Legionella*, *Listeria*, *Vibrio cholerae* and *Salmonella*. This is obviously a very useful disinfectant."

Rita R. Colwell, Ph.D., D. Sc.

University of Maryland

"Ultra-Kleen has saved many of our contract clients and our own Corporation from truly hazardous conditions. Often times our involvement begins after the problems have caused product to be destroyed or even worse, regulatory activity. In each and every case, the approach we recommend has been to incorporate Ultra-Kleen as a routine sanitizing agent in the program. Without fail your product has quickly eliminated the microbiological problems and brought the safety aspect back into the production focus."

"Ultra-Kleen has made my job much easier. Like I said, by the time we become involved the problems are out of hand. Quick, reliable solutions are the order of the day. Preventing the reoccurrence of the situation now becomes management's goal. Ultra-Kleen has become the ticket for the food industry to fulfill its responsibilities to food safety."

Clifford Coles, Ph.D.

Del Monte Research Center