



FOR IMMEDIATE RELEASE

**Sterilex Corporation Wins 2016 IAFP Food Safety Innovation Award
For Sterilex Ultra Powder**

HUNT VALLEY, MD (June 16, 2016) — Sterilex Corporation, a recognized leader in developing anti-microbial, anti-biofilm, and decontamination products for the food processing, animal health, and water treatment industries, is pleased to announce that it is the winner of the 2016 Food Safety Innovation Award presented by the International Association for Food Protection (IAFP).

Sterilex received the honor for its Sterilex Ultra Powder product, an EPA-registered solid floor sanitizer used to enhance food safety in food manufacturing environments. Based on Sterilex proprietary PerQuat® technology, the highly versatile, sanitation product kills food pathogens such as *Listeria*, *E. coli*, and *Salmonella*.

The Food Safety Innovation Award is presented annually to an individual or organization that creates a new idea, practice or product that has had a positive impact on food safety, thus improving public health and quality of life.

“Sterilex is proud to have such a positive impact on food safety and to enhance public health through our innovative Sterilex Ultra Powder product,” said Alex Josowitz, Executive Vice President of Business Development and Operations for Sterilex. “Sterilex Ultra Powder was developed to solve a clear need in processing environments and we feel very honored to receive such prestigious recognition from IAFP and the industry as a whole.”

Prior to the launch of Sterilex Ultra Powder, food processing plants primarily relied on boot dips, foaming liquid products, or solid floor “treatments” to treat floors and control foot traffic in entryways. Liquid sanitizers that introduce moisture into the processing environment can be counter-productive, as over time they can become a breeding ground for bacteria. Additionally, while solid floor “treatments” have been on the market for a number of years, they are not approved as sanitizers and can only legally be used as “cleaning” or “anti-slip” agents. In the past, if a plant’s Hazard Analysis and Critical Control Points (HACCP) plan included the use of a floor or entryway intervention to control the growth and spread of foodborne pathogens, it was limited to the use of a liquid-based sanitizer. Therefore, introduction of Sterilex Ultra Powder represented a pivotal moment in food processing plant sanitation.

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“Food processing plants offer a challenging sanitation environment,” noted Josowitz. “We are happy to say that many food processing plants have found success relying on Sterilex Ultra Powder as a preventative measure to eliminate environmental positives and prevent cross contamination on treated surfaces in the plant.”

About Sterilex

Sterilex Corporation is a recognized leader in developing innovative solutions that improve food safety and enhance public health. For more than 15 years, the company has addressed sanitation and microbial challenges in the food processing, animal health and water treatment industries. To learn more about the Sterilex line of proprietary biofilm-control biocides, broad spectrum disinfectants, sanitizers and decontamination products, visit sterilex.com.

About International Association for Food Protection

The International Association for Food Protection (IAFP) represents more than 4,000 food safety professionals committed to Advancing Food Safety Worldwide®. The association includes educators, government officials, microbiologists, food industry executives and quality control professionals who are involved in all aspects of growing, storing, transporting, processing and preparing all types of foods. Working together, IAFP members, representing more than 70 countries, help the association achieve its mission through networking, educational programs, journals, career opportunities and numerous other resources.

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