





ANTIMICROBIAL SOLUTIONS

Safeguard quality, maximize productivity and promote food safety excellence

In food and beverage processing, public safety is a top concern. You're committed to producing products of the highest quality, to the highest standards of food safety. At the same time, you need to improve productivity and increase yield. To meet these goals successfully, you need a partner who can help you protect your entire operation. From tissue treatment chemistry to advanced equipment, we are committed to providing innovative solutions and world class service.

When you partner with Ecolab, you benefit from having the industry leader in sanitation and antimicrobial solutions on your side.

ANTIMICROBIAL SOLUTIONS IN ACTION:

Scenario:

A leading poultry processor needed additional capacity, but wanted a solution that would save water – not use more.

Solution:

The processor implemented Inspexx™ 150 and Ecolab's proprietary water reuse system that recirculates high flow poultry systems.

Results:

- Offset the need for \$500K investment in expanded wastewater capacity & the need for a separate OLR cabinet
- Production increased by almost 20%, leading to a significant increase in plant productivity
- Peace of mind that Ecolab has them covered, should the need arise for additional support

RESULTS:





RECYCLING EFFICIENCY 86%

WASTE



World Class Service and Advanced Technology

Working with Ecolab, you'll benefit from a comprehensive, integrated antimicrobial program that will help safeguard quality while maintaining regulatory compliance.

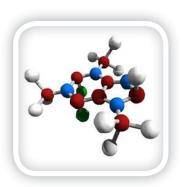


Expertise:

- Personal Service: In-person consultations with your account manager will help ensure your system is maintaining peak performance
- Advanced Technical Support: Our team provides specialized solutions for start-up, troubleshooting and regulatory matters
- 24/7/365: Ecolab is available all day, every day to help you address urgent concerns

WORLD CLASS SERVICE & COMMUNICATION:

- 1) Understand Customer Needs
- 2) Recommend the Right Solution
- 3) Deliver the Service
- 4) Demonstrate Results



Chemistry:

- Inspexx[™] 150 is a patented peracetic acid based treatment for poultry and red meat that:
 - Enhances food safety and quality by reducing spoilage and pathogen bacteria contamination
- Doesn't require additive labeling
- Meets dynamic export requirements
- Is OMRI-listed may be used in certified organic production

REDUCE PATHOGENS WITH **EFFECTIVE CHEMISTRY:** Approved Approved **Application** Application Market Areas Dosage Poultry Carcasses Sprav 2,000 ppm · Parts & Rinse organs Wash • Dip Red meat

· Chiller water

Scald water

400 ppm

Carcasses

Parts, trim & organs



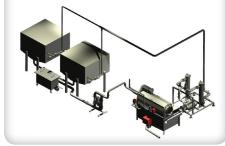
Equipment:

- Mikro Master™: Economical, simple proportioning system provides dispensing over wide range of flow rates and concentrates
- Duplex Dosing System: Offering redundancy and safety with alarming, proof of delivery automation and full system enclosure
- Central Dosing System: Automated start/ stop and alarming with variable speed pump to meet changing needs for distribution to a central header
- Custom Engineered Solutions: We also customize equipment to address unique processing challenges

ADVANCED TECHNOLOGY DRIVES SUSTAINABILITY

& PROFITABILITY:

Improve productivity and achieve sustainability goals with our innovative water reuse systems – delivering a guaranteed efficiency of at least 75%.



To help safeguard your quality and maximize productivity with Ecolab solutions, service and expertise, call us at 1 800 392 3392 or contact your Ecolab representative for more information. | www.ecolab.com

