



pure**GREEN**
SOLUTIONS™

Fresh Wash - Products



Fresh Wash - Seafood™

Fresh Seafood - Naturally

Features	Benefits
<i>Extends shelf-life of fresh fin fish and crustaceans up to double the normal shelf-life.</i>	<i>Less shrinkage, increasing sales and profits.</i>
<i>Eliminates pathogens such as Listeria, Salmonella and E. Coli.</i>	<i>Increases food quality.</i>
<i>Improves organoleptic qualities such as flavor, appearance and aroma.</i>	<i>Increases consumer confidence.</i>
<i>Made of 100% all-natural ingredients.</i>	<i>No toxic, hazardous chemicals.</i>

Consumers are demanding a safer food supply, especially when it comes to seafood. Consumers are becoming more concerned about ensuring the seafood they buy and eat is safe. Last year, for example, editorial writers for the “New York Times”, “Washington Post”, “Atlanta Constitution”, and the “Dallas Morning News” all quoted statistics claiming that eating fish was 25 times more likely to make you ill than dining on beef and 16 times more likely than eating poultry or pork. Between 1983 and 1997, shellfish accounted for 2.8% and fin fish accounted for 2.2% of the cases of food-borne illnesses.

Rapidly reduces a broad spectrum of pathogen levels. Extends shelf-life of fin fish and crustaceans. Reduces odors and improves organoleptic qualities. Pathogens cannot develop an immunity. Excellent for the removal of biofilms. Breaks down into non-toxic by-products, carbon dioxide and water. Significantly reduces the numbers of pathogens (Listeria monocytogenes and Salmonella and E. Coli) on seafood, so product spoilage is minimized and shelf-life is enhanced. Laboratory results have shown an increase of up to double the normal shelf-life. Improves appearance, flavor and texture, as well as eliminating odors.

Properties	Fresh Wash - Seafood™	Hypo-Chlorite	Chlorine Dioxide	Copper Sulfate	Ozone
Sanitizing action	Yes	Yes	Yes	Yes	Yes
Gentle cleaning action	Yes	No	No	No	No
Shelf-stability	Excellent	Good	Poor	Poor	Poor
Environmental safety	Yes	No	No	Yes	Yes
Can destroy antioxidants, vitamins	No	Yes	Yes	Yes	Yes
Can alter organic nutrients	No	Yes	Yes	Yes	Yes
Can produce free radicals	No	Yes	Yes	Yes	Yes
Depletion on use	Minimal	High	High	High	High
Odorless	Yes	No	No	No	?
Noxious fumes	None	Yes	Yes	Yes	?
Corrosive	No	yes	Yes	Yes	Yes
Risk in handling	Low	High	High	High	?
Storage & transport hazard	Low	High	High	High	?



Fresh Wash - Produce™

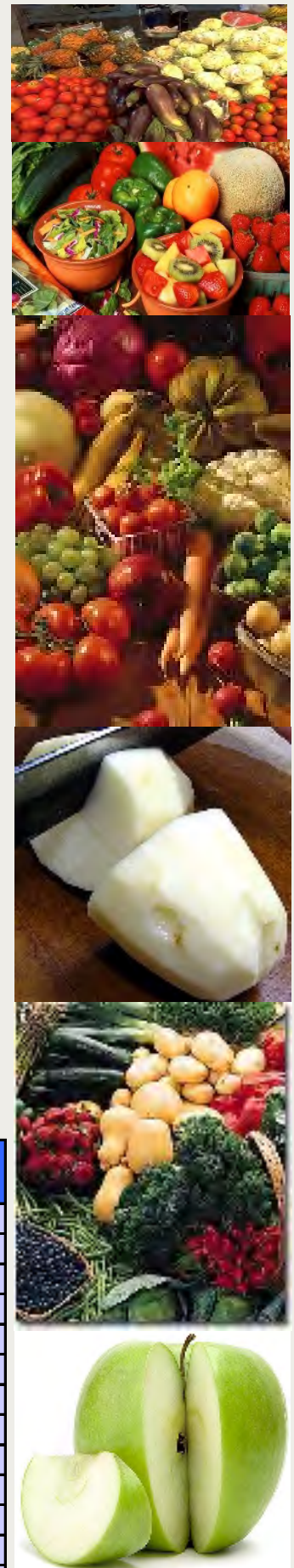
Fresh Produce- Naturally

Feature	Benefit
Extends shelf-life of fresh fruits and vegetables up to double the normal shelf-life.	Less shrinkage, increasing sales and profits.
Eliminates pathogens such as Listeria, Salmonella and E. Coli.	Increases food quality.
Improves organoleptic qualities such as flavor, appearance and aroma.	Increases consumer confidence.
Made of 100% all-natural ingredients.	No toxic, hazardous chemicals.

The Center for Disease Control and Prevention (“CDC”) estimates that 76 million Americans become sick, from food-borne illnesses each year. Bacteria outbreaks in fresh produce are bigger and more frequent than they were even 10 years ago. Recent studies have confirmed that 25% of all tested produce shows detectable pathogens. It is estimated that as much as twenty people handle the produce in the course of packing, transporting and preparation for sale. Eating fresh produce has doubled over the last 20 years. “The CDC recommends washing produce even if you plan on peeling it because a knife can transfer bacteria from the surface to the inside.”

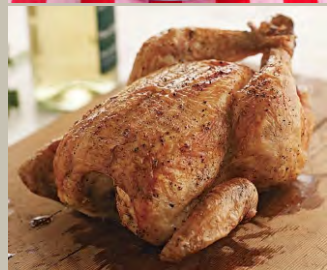
Fresh Wash Produce™ is an anti-microbial treatment designed for fresh fruits and vegetables that significantly reduces pathogens. Extends the shelf-life of fruit and vegetables by 2 to 3 times - *Naturally*. An all-natural, produce wash agent for standard and organic produce. Enhances overall visual appeal, aroma, texture and flavor. Breaks down biofilm removing all contaminants. Highly effective in the presence of organic matter. 100% all-natural, bio-based ingredients and NSF-approved (3D). All ingredients are GRAS-Listed.

Properties	Fresh Wash - Produce™	Hypo-Chlorite	Chlorine Dioxide	Peracetic Acid	Ozone
Sanitizing action	Yes	Yes	Yes	Yes	Yes
Gentle cleaning action	Yes	No	No	No	No
Shelf-stability	Excellent	Good	Poor	Good	Poor
Environmental safety	Yes	No	No	Yes	Yes
Can destroy antioxidants, vitamins	No	Yes	Yes	Yes	Yes
Can alter organic nutrients	No	Yes	Yes	Yes	Yes
Can produce free radicals	No	Yes	Yes	Yes	Yes
Depletion on use	Minimal	High	High	High	High
Odorless	Yes	No	No	No	?
Noxious fumes	None	Yes	Yes	Yes	?
Corrosive	No	yes	Yes	Yes	Yes
Risk in handling	Low	High	High	High	?
Storage & transport hazard	Low	High	High	High	?



Fresh Wash - Poultry™

Fresh Poultry - Naturally



Features	Benefits
<i>Extends shelf-life of poultry up to double the normal shelf-life.</i>	<i>Less shrinkage, increasing sales and profits.</i>
<i>Eliminates pathogens such as Listeria, Salmonella and E. Coli.</i>	<i>Increases food quality.</i>
<i>Improves organoleptic qualities such as appearance and aroma.</i>	<i>Increases consumer confidence.</i>
<i>Made of 100% all-natural ingredients.</i>	<i>No toxic, hazardous chemicals.</i>

Disease-causing bacteria, like Salmonella, are sometimes found in raw poultry. It only takes a few of these bacteria to cause severe diarrhea, fever and abdominal cramps.

In a large analysis of contaminated poultry, tested 525 fresh, whole broilers bought at grocery stores, mass- merchandisers, gourmet shops, and natural-food stores in 23 states last spring. The results were that Campylobacter was present in 81 percent of the chickens, salmonella in 15 percent; both bacteria in 13 percent. Only 17 percent had neither pathogen.

Rapidly reduces a broad spectrum of pathogen levels and extends shelf-life of poultry.

Pathogens cannot develop an immunity. Excellent for the removal of biofilms. Breaks down into non-toxic by-products, carbon dioxide and water.

Significantly reduces the numbers of pathogens (Listeria monocytogenes and Salmonella and E. Coli) on poultry, so product spoilage is minimized and shelf-life is enhanced.

Laboratory results have shown an increase of up to double the normal shelf-life.

Properties	Fresh Wash - Poultry™	Sanova Systems	Safe20® RTE 01	Zep® ZATS
Sanitizing action	Yes	Yes	Yes	Yes
Gentle cleaning action	Yes	No	No	No
Shelf-stability	Excellent	Poor	Poor	Poor
Environmental safety	Yes	Poor	Poor	?
Can destroy antioxidants, vitamins	No	Yes	Yes	Yes
Can alter organic nutrients	No	Yes	Yes	Yes
Can produce free radicals	No	Yes	Yes	Yes
Depletion on use	Minimal	Yes	Yes	High
Odorless	Yes	No	No	No
Noxious fumes	None	Yes	Yes	Yes
Corrosive	No	Yes	Yes	Yes
Risk in handling	Low	Yes	High	High
Storage & transport hazard	Low	Yes	High	High

Fresh Wash - Lamb/Veal™

Fresh Lamb/Veal - Naturally



Feature	Benefit
<i>Extends shelf-life of fresh lamb and veal up to double the normal shelf-life.</i>	<i>Less shrinkage, increasing sales and profits.</i>
<i>Eliminates pathogens such as E. Coli.</i>	<i>Increases food quality.</i>
<i>Improves organoleptic qualities such as flavor, appearance and aroma.</i>	<i>Increases consumer confidence.</i>
<i>Made of 100% all-natural ingredients.</i>	<i>No toxic, hazardous chemicals.</i>

Based on all-natural derived fruit-based extracts which comply with FDA regulations and is considered by the FDA as a "Natural Flavor Enhancement." All ingredients are on the FDA GRAS ("Generally Regarded As Safe") list. It can safely increase the shelf-life of processed foods, and independent laboratory tests have shown increased shelf-life of up to 30 days. Designed to treat lamb and veal parts, trim, organs, primal and sub-primal cuts. Plant processes and production will have little to no change as application and protocols can be easily adjusted to current plant production methods and comply with Federal, State and Local regulations.

Mixing Applications for Decontamination and Longer Shelf-Life: Prior to mixing and grinding meats, make sure all equipment is sanitized. Use 0.5 pounds of Fresh Wash-Lamb/Veal™ to 100 pounds of lamb and veal. Add 0.5% by weight of food being processed. If no spices, food additives or casings are being used, add Fresh Wash-Lamb/Veal™ directly to mixing and grinding protocol of food plant. Make sure that Fresh Wash-Lamb/Veal™ product is mixed well with food product. Consult your CI representative for specific use instructions and recommended dispensing systems. Please refer to the MSDS before use.

Properties	Fresh Wash - Lamb/Veal™	Sanova Systems	Safe20® RTE 01	Zep® ZATS
Sanitizing action	Yes	Yes	Yes	Yes
Gentle cleaning action	Yes	No	No	No
Shelf-stability	Excellent	Poor	Poor	Poor
Environmental safety	Yes	Poor	Poor	?
Can destroy antioxidants, vitamins	No	Yes	Yes	Yes
Can alter organic nutrients	No	Yes	Yes	Yes
Can produce free radicals	No	Yes	Yes	Yes
Depletion on use	Minimal	Yes	Yes	High
Odorless	Yes	No	No	No
Noxious fumes	None	Yes	Yes	Yes
Corrosive	No	Yes	Yes	Yes
Risk in handling	Low	Yes	High	High
Storage & transport hazard	Low	Yes	High	High