

Food Industry

BioShield® 75

USDA
Accepted

EPA
Registered



The whole food industry is subject to the problems caused by the growth of bacteria, fungi, algae, mold, and mildew. **BioShield®75** provides a highly durable biostatic protective film to inhibit the growth of these organisms. Its mechanical rather than leaching technology provides a safe alternative to other products now available.



- Grocery Stores
- Processing Facilities
- Caterers
- Restaurants
- Restrooms
- Refrigeration

- Water based • EPA Registered • USDA Accepted on food contact surfaces • Odorless and colorless • Protects a wide range of surfaces • Highly durable • Non-toxic technology after drying • Prevents biofilm buildup • Long term prevention of a wide range of microbial growth
- Non-leaching, mechanical method of efficacy
- Can be wiped, sprayed, or misted on virtually any surface

- Prep Areas
- Cutting Boards
- Slicers
- Floor Drains
- Fish & Meat Cases
- Hotel Kitchens

