

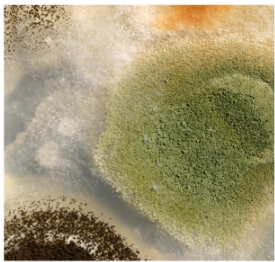
Biofilms

safe ● fast ● effective

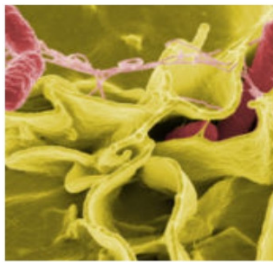
Biofilms are sticky slimes that build up in wet, damp environments. They are difficult to clean, unsightly and more importantly often contain both pathogens and food spoilage organisms, including *Listeria*. Currently biofilm control is usually chlorine-based. It is a proven fact that biofilm has become resistant to traditional chlorine-based products, similar to MRSA and antibiotics. With the pending restriction on these chlorine-based sanitisers in food processing, more and more food manufactures are looking at the solution provided by using Electro-chemically Activated Water or ECA as we call it.

A Natural Process

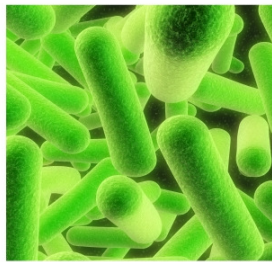
Compared to conventional disinfectants and treatment chemicals, ECA uses only natural elements in the activation process and has been repeatedly proven to be completely safe and non-toxic to humans, while at the same time being lethal against bacteria, spores, viruses, fungi, yeasts (wild strain) and moulds. In addition its proven efficacy in the elimination and control of biofilm makes ECA a powerful ally in the prevention of food contamination and maintaining the highest standards of hygiene throughout the factory or plant.



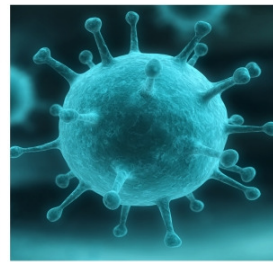
Fungi & Mould



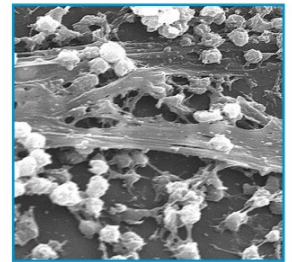
Salmonella



Bacillus



Viruses



Biofilm

Some other Advantages

- ECA's enhanced microbial and biofilm control provides confidence in offering quality assured products, and in conforming to HACCP requirements.
- It provides improved total process hygiene management.
- ECA fogged at low concentrations assures surface decontamination.
- Using ECA for water sterilisation allows Sanitation in Place (SIP), as an inclusion of <10% falls within the potable water standard.
- ECA solutions are easily and safely applied requiring no special handling procedures or safety equipment and are chemical free
- There are no harmful chemicals to be stored, processed or disposed of post cleaning of the plant.

The Radical Waters Choice

- ECA in the process water eradicates biofilm and reduces the risk of product returns due to microbial contamination.
- The treatment of foods in intermediate processes, to further reduce microbial contamination.
- Surface disinfection after cleaning.
- Reduced water usage and subsequent effluent discharge.
- Real-time measurement, monitoring and control of solutions indicating the efficacy of microbial destruction.

Radical Waters supports healthy food initiatives.