

**Not if your foodservice products have
Microban® antimicrobial product protection.**



**In just 20 minutes, the number of microbes on
the surface of a foodservice product can double.**

Microban® antimicrobial protection is built into foodservice products during the manufacturing process to continuously inhibit the growth of bacteria, mold and mildew that can cause stains, odors and product deterioration. So your foodservice products stay cleaner and fresher between cleanings.

We thought you might ask that . . .

What is Microban® antimicrobial product protection?

Microban technology is built-in antimicrobial protection for solid products, coatings and fibers that helps protect them against damaging bacteria, mold and mildew that can cause stains, odors and product deterioration. By inhibiting the growth of microbes, Microban protection keeps products cleaner and fresher between cleanings. And because it's built in during manufacturing it provides continuous protection that lasts the useful life of the product.

What types of microorganisms does it work against?

Microban antimicrobial protection is effective against most common bacteria, yeasts, molds and fungi that cause odors and stains.

Does this mean I don't have to clean my products as often or as carefully?

No. Microban antimicrobial protection continuously inhibits the growth of microbes to make foodservice products easier to clean and to keep them cleaner and fresher between cleanings. Microban protection does not protect users from foodborne illness and is not a substitute for normal cleaning practices.

Does Microban® antimicrobial protection begin working immediately?

Microban protection begins to work as soon as the microorganism comes into contact with the product surface. It then works continuously to maintain a consistently lower bio-burden than would be expected on a product without Microban protection.

Will the Microban® ingredients migrate out of the product and onto other surfaces?

No. Microban protection is non water-soluble and the amount of active ingredient on the surface of a product is infinitesimal, on the order of parts per million. Therefore, the amount of Microban additive available on the surface of the product at any given time is extremely small.



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Are MICROBES working overtime on your foodservice products?



Microban® Antimicrobial Protection – Cleaner Foodservice Products

Now there's a technology that can keep the foodservice products used in your operation cleaner. Microban® antimicrobial product protection inhibits the growth of bacteria, mold and mildew that can cause stains, odors and product deterioration and works continuously to make the foodservice products in your operation easier to clean and to keep them cleaner between cleanings. Microban technology is not designed to protect users from foodborne illness and is not a substitute for normal cleaning and disinfecting practices. Protect your foodservice products from microbes between cleanings with Microban antimicrobial protection.

How Does Microban® Protection Work?

Microban International teams up with product manufacturers to develop custom engineered antimicrobial solutions that help their products resist the growth of microorganisms. Using a broad range of antimicrobial additives, Microban protection is custom engineered into the molecular structure of a product during the manufacturing process. When microbes come in contact with the product surface, Microban protection penetrates the cell wall of the microorganism, making it unable to function, grow and reproduce. And because it's built in during manufacturing it won't wash off or wear away – providing continuous protection for the useful lifetime of the product.

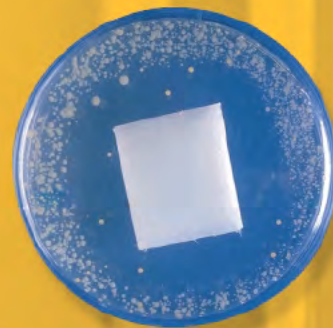


Independently Proven Results

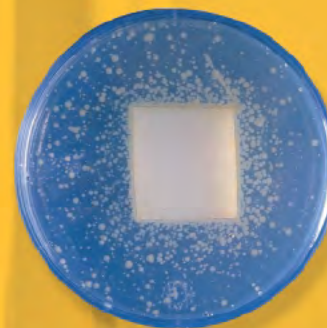
Over 27 different independent laboratories have conducted more than 20,000 tests using industry standard methods and have proven Microban® antimicrobial protection to be highly effective at inhibiting the growth of stain and odor causing microorganisms.

The samples below were tested for efficacy against bacteria that can cause stains, odors and product degradation. The left sample was manufactured with built-in Microban antimicrobial protection and the right sample was untreated. Both samples were inoculated with bacteria and then photographed after 24 hours. The sample with Microban protection showed no growth, while the untreated sample showed significant contamination.

With Microban®
Antimicrobial Protection

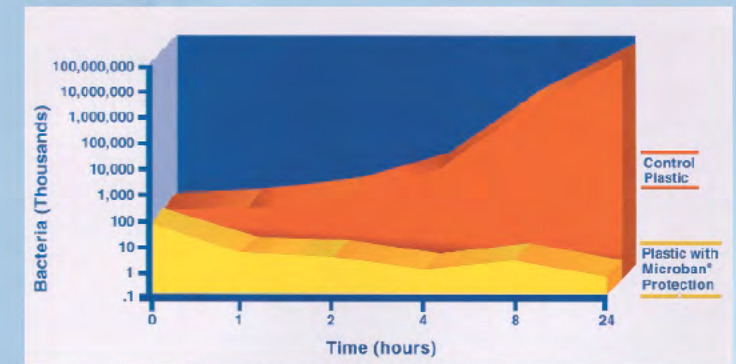


Untreated



Effective Antimicrobial Protection

The chart below demonstrates the reduction in stain and odor-causing bacteria on a plastic cutting board treated with Microban® antimicrobial protection versus an untreated surface. Both surfaces were inoculated with bacteria and then bacteria counts were taken at varying intervals up to 24 hours. At one hour the surface treated with Microban protection showed a significant reduction in bacteria while the untreated surface growth grew by over ten-fold. Over a 24-hour period the bacteria on the surface treated with Microban protection was reduced to almost nothing while the untreated surface increased by one million times.



This information is based upon standard laboratory tests and is provided for comparative purposes to substantiate antimicrobial activity for non-public health applications. Microban product protection inhibits microorganisms that cause stains, odors and product degradation. Normal cleaning practices should be maintained. Does not protect users from foodborne illness.

Engineered for Safety

Microban antimicrobial protection can be found in consumer, industrial and medical products around the world. Microban additives used in foodservice applications are all registered by the EPA for their end use applications and have NSF Std. 51 approval for use in food and splash zone areas and food processing equipment.

For more information on Microban antimicrobial protection contact:

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