

# MICROBARRIER PRIME™



Safe Foods Chemical Innovations offers food contact surface antimicrobial protection that can be left on food processing machinery and equipment after its application during the sanitation process. Microbarrier Prime™ is an antimicrobial coating that is highly effective in inhibiting microbial contamination of odor- and stain-causing bacteria, fungi (mold and mildew), and algae between cleanings for up to 90 days (3 months), and can be used on both food and non-food contact surfaces, appliances, equipment and utensils used in preparing and processing food products.

## ENHANCES TIMELINE FOR FUTURE SANITATION

Microbarrier Prime, when applied per label directions, creates an invisible shield on porous and non-porous surfaces that inhibits the growth of odor- and stain-causing bacteria, fungi (mold and mildew), and algae between cleanings for up to 90 days.

## READY-TO-USE APPLICATION

Microbarrier Prime is ready to use right out of the bottle. No mixing or dilution is needed. Microbarrier Prime can be applied to organic or inorganic substrates by brushing, dipping, padding, soaking, spraying, or by using foam finishing techniques.



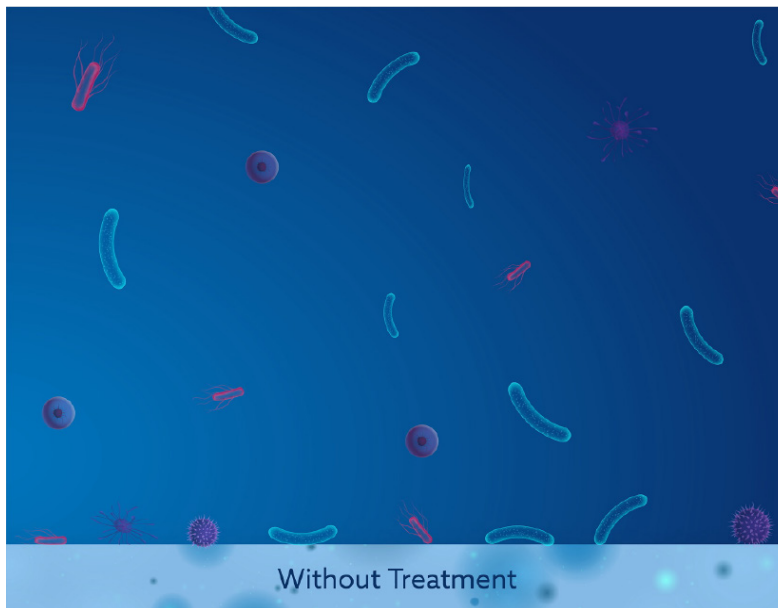
## OUR APPROACH

Microbarrier Prime antimicrobial surface protectant is a spray-on, ready-to-use antimicrobial protection for porous and non-porous and non-food contact surfaces. This Food Contact Substance can be used as an additive in food or beverage preparation and processing surfaces such as appliances, equipment and utensils, materials used in food preparation and processing areas, conveyor systems, cookware, counter tops, industrial equipment and machinery for the preparation, processing or transportation of food and beverage products.



## THE SCIENCE BEHIND MICROBARRIER PRIME™ ANTIMICROBIAL COATING

When applied to porous and non-porous surfaces, Microbarrier Prime bonds to the applied surface and creates an invisible shield that inhibits the growth of microbes and helps prevent the growth and spread of odor- and stain-causing bacteria.



## ABOUT SAFE FOODS CHEMICAL INNOVATIONS

Safe Foods Chemical Innovations, a division of PSSI Food Safety Solutions, is your premier partner for superior chemical solutions, intervention processing aids, and innovative equipment. PSSI offers comprehensive sanitation services, chemical products, pest management, and intervention solutions for food processing facilities. Its team of skilled food sanitators, microbiologists, technical experts and engineers are committed to keeping USDA, FDA, and CFIA processing facilities clean, safe, and audit-ready. PSSI works with each partner to develop smarter and more efficient food safety programs for total protection.

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