

# DRIP GRIP



## *Condensation surface treatment*

Drip Grip is a surface treatment that will significantly reduce incidents of food contamination caused by water condensation. By applying Drip Grip to overhead surfaces condensate drippage is drastically minimized, thereby facilitating the reduction of surface contamination. Drip Grip is formulated from GRAS ingredients.

### INCREASE COST SAVINGS

- ▶ Substantial reduction in labor and downtime for daily manual condensate removal
- ▶ Significantly reduces incidents of food contaminated with overhead condensate
- ▶ Minimizes facility damage caused by continuous exposure to water condensate

### HIGH PERFORMANCE RESULTS

- ▶ Improve product shelf life by eliminating potential contamination source
- ▶ Maximize the effectiveness of daily sanitation
- ▶ Drastically reduces contamination potential of food contact surfaces and food products from condensation

### PROTECT YOUR BRAND

- ▶ Through optimizing operations and quality control
- ▶ By increasing shelf-life of product
- ▶ With the expertise of a full-service cleaning solution
- ▶ With unmatched service and on-site training



WITHOUT DRIP GRIP

WITH DRIP GRIP



## THE SCIENCE BEHIND DRIP GRIP

Drip Grip drastically reduces the formation of water condensate droplets by causing them to slide off the surfaces, which in turn minimizes the time and labor required to wipe off condensation in high humidity environments where the temperature fluctuates significantly throughout the day. Condensation on a food processing surface may provide favorable conditions for growth and biofilm formation of pathogens such as *Salmonella* and *Listeria*. Application of Drip Grip causes the surfaces to dry much faster and dramatically decreases the amount of droplets that might fall onto food contact surfaces. Drip Grip works best on absorbent surfaces such as cement, concrete, unglazed tile, and brick.

## 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 sanitors, 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.

### REGULATORY NOTICE

*Drip Grip is an anti-condensation agent formulated with Generally Recognized As Safe (GRAS) components. Individual Drip Grip ingredients are GRAS as designated in 21 CFR Part 182 or through a notification to the FDA and are approved for use as direct and indirect food additives.*

*As with any condensation found in food facilities, overspray from Drip Grip application should be cleaned from food contact surfaces prior to production. In the event of condensate drippage from Drip Grip-treated surfaces, routine condensation removal and decontamination procedures should be employed. Drip Grip does not introduce additional food safety hazards.*



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