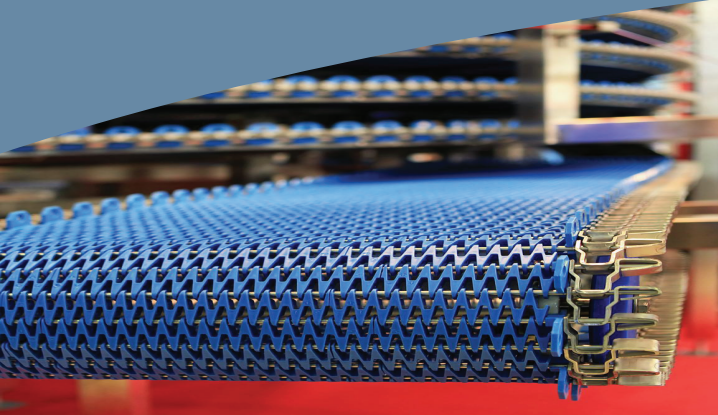


# Food Processing Decontamination Services

with ClorDiSys Chlorine Dioxide Gas



We destroy up to 99.99999% of harmful pathogens hiding in inaccessible areas where standard sanitization methods often fail. Our comprehensive approach is designed to help you avoid production delays and the repercussions of a recall

## ClorDiSys Sterilization Delivers Accurate, Consistent and Validated Results

- Sterilization is achieved using ClorDiSys chlorine dioxide gas generation equipment with an EPA registered sterilant
- Capabilities range from treating individual pieces of equipment and single rooms to large buildings and confined spaces
- Worldwide track record with extensive 3rd party validation
- Safe, corrosion free method originally developed to achieve FDA approval for residual free sterilization of contact lenses
- USDA organic listing in NOSB's national list of allowed substances
- Flexible treatment parameters where efficacy is not compromised by equipment loading patterns, biofilms, light organic matter, residual water and temperature gradients
- All procedural, chemical and biological processes are documented. Biological efficacy validated using biological indicators inoculated with *Geobacillus stearothermophilus* Log<sup>6</sup> bacterial spores
- No cycle development phase is required, making it the ideal choice for emergency situations where minimizing downtime is crucial

### Our Treatments Are Effective Against:

- Spores
- Fungi, Mold and Yeast
- Microscopic Contamination
- All Foodborne Pathogens
- Bacteria
- Viruses
- Biofilm Buildup & Dispersal
- Detailed List on Website

### Hiding in Inaccessible Places

*Don't Fear an FDA "Swab-a-Thon"  
Be Prepared With a Plan and Data*

#### Food Segments

- Fresh, Prepared & Frozen
- Ready-to-Eat Commissaries
- Pet Food Manufacturers
- Organic Food Processors
- High Risk Food Groups

#### Problem Areas

- Difficult to Clean Areas
- Spiral Freezers
- Invisible Biofilm Formation
- HVAC Systems & Ductwork
- Presence of Organics & Water

#### Harmful Contamination

- Aerosolized Pathogens
- Surface Transmitted Pathogens
- Accelerated Spoilage
- Changes in Composition
- Biofilm Reproduction

#### Regulatory Compliance

- FSMA
- FDA
- USDA-FSIS
- ORMI Organic Approval
- GMP/HACCP Validation

## The Ecosense Company

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To learn more on how to protect your business, please visit us at [www.ecosensecompany.com](http://www.ecosensecompany.com)

