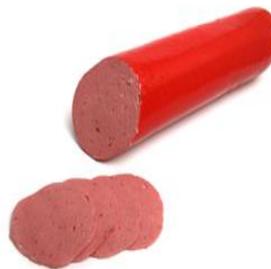


Aussan Germ Gobbler™



A potent, revolutionary disinfecting agent for destroying Listeria, E-Coli, Salmonella, Pseudomonas, Staphylococcus and much more. Non toxic and non corrosive for controlling all microorganisms across a wide variety of industries.

Mechanism of Action:

Disease and even death causing pathogens are an unfortunate reality in the food processing industry, and are difficult to manage with traditional disinfectants. The old conventional approach to controlling Listeria and Salmonella etc. is by poisoning them. As is widely documented, pathogens build up resistance to poisoning from traditional disinfectants and anti-biotics, making them harder to kill after every disinfection. So why is Germ Gobbler™ much more effective than traditional disinfectants? Germ Gobbler™ does not poison the organism, but rather acts mechanistically by destroying the cellular membrane of a micro-organism (cell wall intrusion). This makes it impossible for the pathogen to build up resistance, meaning you get an excellent kill rate every time. Aussan Germ Gobbler™'s efficacy is due to the unique blend of bioflavanoids and

organic acids included in the formulation. All ingredients are carried in a food safe naturally derived glycerin solvent which makes the active ingredient soluble in water.

Effectiveness:

Germ Gobbler™ is highly effective against Listeria, E-coli, Salmonella, Staphylococcus, Pseudomonas and much more.

Product Description:

Aussan Germ Gobbler™ is a revolution in toxic free cleaning and decontamination, being the natural alternative widely used to control microorganisms. The product is manufactured from specially selected bioflavanoids and organic acids from vegetables and fruit, the ideal replacement for harsh chemicals such as chlorine, QAC's and other disinfectants. Germ Gobbler™ is a broad spectrum natural anti bacteria sanitizer that can be used in a wide range of industries, including food processing, pharmaceutical, water treatment, catering, medical, agriculture, livestock and many other applications. When used for sanitizing, this powerful agent destroys any bacteria that are present, while leaving a food safe, non-toxic residue that keeps bacteria from multiplying.

Safety:

Germ Gobbler™ is a much safer product to use than existing disinfecting and sanitizing methods as it presents no risk to children, pets or the operator during application, and has no harmful residual effect, it's so safe it can be sprayed around tradesmen while they work. Germ Gobbler™ is safe to use around children, pets, and food areas, and is ideal to replace harsh disinfectants and sanitizers.

Toxicity:

Germ Gobbler™ is not toxic to humans, plants or animals. The product is not washed from the surface it has sanitized, consequently it continues to sanitize until bacteria/pathogen loading exceeds the volume of Germ Gobbler™ present. It is food contact safe and non-hazardous if it enters waterways.

Features of Product:

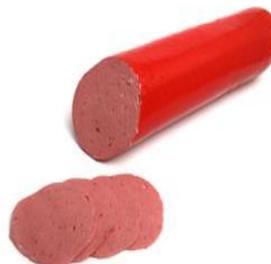
- ✓ Wholly natural organic product.
- ✓ Broad-spectrum anti-microbial activity, which works against bacteria, (gram positive and gram negative).
- ✓ Non-mutagenic, non-carcinogenic, non-toxic, non-corrosive, non-tainting, and non-volatile.
- ✓ Extended action (residual effect)
- ✓ Breaks down biofilm.
- ✓ Is effective even in the presence of organic matter.

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- ✓ Its mechanism of action is by the destruction of the cell wall.
- ✓ Stable at pH levels from 2 to 12 and temperatures up to 60°C.
- ✓ Non-corrosive. Does not attack metal and does not affect other materials.
- ✓ Retains its stability when exposed to light. Any change in colour of the product does not affect its efficiency.
- ✓ Does not taint food when used at manufacturers recommended concentrations.

FOOD INDUSTRY: Meat Processing:

The control of bacterial contamination in meat processing and packaging is an important health and economic consideration in the meat industry. Currently the antibacterial/antimicrobial regimes for this market are dominated by products containing high levels of chlorine, bromine, sulphur dioxide, benzoates and nitrites. These chemicals are toxic highly reactive materials and pose both application and disposal issues for operators and the environment. Germ Gobbler™ is an organic sanitizer that can deliver the requirements of cleaning and sanitizing in a non-toxic, non-corrosive and biodegradable system, thus greatly reducing O.H.& S. and chemical toxicity issues. Germ Gobbler™ can be used for direct carcass washing to reduce levels of common

pathogens associated with food poisoning in domestic meat processing. Germ Gobbler™ is also a powerful natural antioxidant which may assist in prolonging the storage life of the meat. Germ Gobbler™ can be dosed into washing sprays or used in dip tanks or ice production for mechanical cleaning of meat after processing.

Hard Surface Disinfection:

Equipment washed, sprayed or dipped in Germ Gobbler™ will be sanitized. Germ Gobbler™ is effective to sanitize eating tables, bench tops, sinks, stoves, fridges, cool rooms, table tops, ovens, microwaves, cutlery, crockery, work surfaces, cutting boards, cutlery, washing up water, dishwashing clothes, and cookware.

Fruit & Vegetable Processing:

Fruit and vegetable require sanitizing prior to processing or after processing to eliminate food poisoning from pathogens such as E.coli. Traditionally chlorine has been the product of choice because it is relatively inexpensive and in more recent times peroxy acid has also been used. Germ Gobbler™ is an excellent alternative to chlorine and peroxy acids in the spraying or dipping of fruit and vegetables during processing. It provides safe and effective residual sanitizing, without the risk of damage to delicate foods. Germ Gobbler™ is

not deactivated by common soils so solutions last much longer. Germ Gobbler™ is ideal for washing of whole fruit and vegetables before packaging and can be used to sanitize cut fruit and vegetables such as apples, oranges, lettuce cucumber, etc prior to packaging. At the end of the process line Germ Gobbler™ is applied by sprays or dip tank system prior to packaging. Germ Gobbler™ should not be washed off the produce unless moisture will be detrimental to the product. Germ Gobbler™ keeps killing bacteria and fungus while it is present on the produce even while in its packaging. Fruit and vegetables treated with Germ Gobbler™ exhibit improved storage life. Germ Gobbler™ can be used as a preservative for some products such as olives. It is also effective on vegetables that have been cooked and require protection from potential bacteria growth.

Poultry:

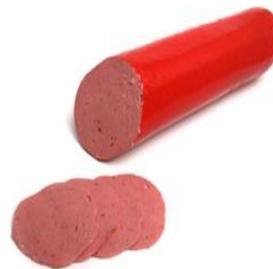
The control of bacterial contamination in poultry rearing, egg and carcass processing and packaging is an important health and economic consideration in the poultry. Germ Gobbler™ products can be used in a number of areas in the poultry industry. Germ Gobbler™ can be used for surface sanitation on all processing surfaces and equipment with no requirement for rinsing. The product is completely non-toxic to

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humans and animals and can be used for cage and pen cleaning. Germ Gobbler™ can be used during poultry rearing, as a liquid addition to the water supply for the birds. The broad spectrum biocidal efficacy reduces water contamination and cross infection.

Seafood and Fish:

The control of bacterial contamination in seafood processing and packaging is an important health and economic consideration in the meat industry. Germ Gobbler™ products can be used in a number of areas in the seafood industry. Fish is washed in water treated with Germ Gobbler™ and removes slime and microorganisms very effectively.

Water used to make ice can be treated with Germ Gobbler™ prior to freezing. Spread an adequate quantity of flake ice over each layer of fish as it is stored. The slow melting of the ice will distribute Germ Gobbler™ over the fish thereby providing continuous sanitization. Dip prawns for a minimum of 5 minutes in an Germ Gobbler™/water mix. By dipping the prawns in this solution it prevents "Black Spot." Care must be taken after this point to keep product temperature and condition stable by freezing or chilling. If black spot has already occurred, Germ Gobbler™ will not act as a bleaching compound and remove the black spot.

Pet & Animal Care:

Germ Gobbler's™ organic formulation is designed to remove unpleasant odours from areas and bedding used by various pets. Very safe around all animals, and effective at controlling bacteria and mould commonly causing the odours. Germ Gobbler™ is ideal for use in animal shelters, kennels and for domestic applications.

Packaging, Shelf Life, Storage

Stable for 12 months at ambient temperature, out of direct sunlight. Available in 5L, 25L & 1000L flow bins. Super concentrate available for simple self-manufacturing.

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