

Food Industry

# BioShield® 75

USDA  
Accepted

EPA  
Registered



The whole food industry is subject to the problems caused by the growth of bacteria, fungi, algae, mold, and mildew. **BioShield® 75** provides a highly durable biostatic protective film to inhibit the growth of these organisms. Its mechanical rather than leaching technology provides a safe alternative to other products now available.



- Grocery Stores
- Processing Facilities
- Caterers
- Restaurants
- Restrooms
- Refrigeration

- Water based • EPA Registered • USDA Accepted on food contact surfaces • Odorless and colorless • Protects a wide range of surfaces • Highly durable • Non-toxic technology after drying • Prevents biofilm buildup • Long term prevention of a wide range of microbial growth
- Non-leaching, mechanical method of efficacy
- Can be wiped, sprayed, or misted on virtually any surface

- Prep Areas
- Cutting Boards
- Slicers
- Floor Drains
- Fish & Meat Cases
- Hotel Kitchens



**MICROBE**  
services  
A Division of Health & Safety Products of America, LLC

**Phil Traina**  
*business development*  
Phone: 703-242-5094, Cell: 703-314-0535  
Fax: 703-242-5096  
Phil@MicrobeServices.com

**Tony Greenfield**  
*vice president*  
Phone: 703-407-8277  
Fax: 703-444-2440  
Tony@MicrobeServices.com

**Microbe Services**  
8012 Railroad Street  
Dunn Loring, Virginia 22027

[www.MicrobeServices.com](http://www.MicrobeServices.com)