

AQUA HEALTH in association with Gauteng Environmental Services

STERIFOOD

STERIFOOD was specially developed for the meat, fruit and vegetable industries. ***STERIFOOD*** is a very efficient bacterial killer. ***STERIFOOD*** can be used in many applications.

GENERAL APPLICATION

- ◆ Treatment of meat packed for display in a fridge – Butchery - Enhance shelf life without losing quality or freshness of products
- ◆ Prolong the shelf life of salads – Restaurant salad bar
- ◆ Keeps fish fresh longer
- ◆ Keeps chicken fresh longer
- ◆ Stops meat, fish and chicken from “going off”

DOSING METHOD

- ◆ ***STERIFOOD*** is applied with a spray bottle to emit a fine mist