

Patented Technology for Elimination of Harmful Surface Microorganisms

- Long-lasting protection
- Approved for food-contact surfaces
- Durably bonded antimicrobial layer
- Odorless and colorless
- Alcohol-free
- Long stable shelf life with no special storage requirements

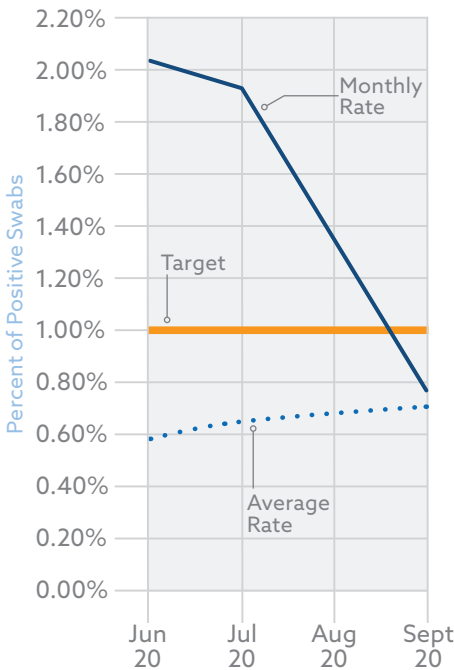
Customer Situation

• Committed to food safety, food manufacturer Sabra takes 800-1,000 swabs each month to test facilities for microorganisms.

- Sabra’s target count is <1.0% for each swab.
- In June of 2020, Sabra experienced a spike in microorganism counts in one of its processing facilities.

• To address the outbreak, Sabra applied Novālent® technology to suppress and protect against contamination at the facility.

Novālent® Treatment in August



30-day Results

Repeated swab testing after one application of Novālent® showed a steady reduction in microbial loads from 2.1% to 0.8% over one month.

