

Medtrol's Philosophy for Success is simple: Help the Food Processor

AVOID DOWN TIME: DON'T LET MID-SHIFT SANITATION STOP YOUR PRODUCTION

Also, minimizing the risk of re-calls doesn't have to cost you time and money

Common sense tells you that stopping production or altering your production schedule for any reason is not good business. Microbial contamination can play a major role in disabling an efficient, well run processing operation. Protection against the possibility of a product recall is a very small price to pay in the ever increasing competitive food processing industry.

One of the most effective killers of food-borne pathogens is Medtrol's EPA- registered Product of the Year – the Sani Sense liquid line of Food Processing Sanitizers.

Testing on the new, quick-drying Q200NR formula has proven that it eliminates 99.999% of the following bacteria in 60 seconds with no rinsing:

- Escherichia coli (e.coli)
- Escherichia coli 0157:H7
- Salmonella
- Staphylococcus aureus
- Listeria monocytogenes
- Yersinia enterocolitica
- Campylobacter jejuni
- Shigella dysenteriae

Quick, Effective Mid-Shift Sanitation

Medtrol's solutions have emerged as an extremely effective sanitizer during mid-shift clean-ups with its "60 second kill times". From a budgetary perspective, a recent cost audit showed that the 32 oz. Sani-Sense spray bottle costs \$.01 per application while providing the processor with 200 applications per bottle. For larger applications, the gallon size cost per application is only \$.03.

For gratuitous consulting services, product samples, MSDS forms or product certifications, call 800-647-7180 or visit www.Medtrol.com.

Suggested Applications

- Food prep surfaces
- Counter tops
- Food containers
- Poultry facilities
- Thermometers
- Conveyor belts
- All food contact surfaces

Medtrol, over the past 5 years, has gained the reputation among food processors as a company that manufactures creative products that enhance sanitary cleaning and sanitizing of food processing equipment for some of the largest processors in the country. Since its first venture into the food service and processing industries, **the Sani-Sense line has rapidly found its way into Tyson, Sara Lee, Jennie-O, General Mills and more.** In addition to food processors, Medtrol's Sani-Sense line of wipes, gallons, canisters and sprays have also caught the attention of the restaurant industry, eliminating the bucket-and-rag method of cleaning tables.

Medtrol Inc. was started in 1994 by two medical professionals, Dr. Joseph G. Martorano, M.D. and Dr. Paul W. Stiffler, PhD, acclaimed clinical microbiologist. At inception, the company began manufacturing unique disinfecting systems for hospitals, clinics and doctor's offices. In 2002, the Pillsbury Company heard of Medtrol's design capabilities and the creation of the Sani-Sense line was introduced.

Dr. Martorano states that Medtrol's success in the food and healthcare industries is credited "to the simplicity in the application of our products which strongly promotes employee compliance of prescribed sanitation practices."

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