



# PURE CONTROL® IS PURE GENIUS

## A PURE NECESSITY FOR FOOD PROCESSING AND FOOD SAFETY!

The patented **Silver Dihydrogen Citrate** molecule has revolutionized food safety because it is one of the most powerful antimicrobials in the industry. The electrolytically generated antimicrobial provides an environmentally responsible solution to food safety challenges.

PURE Control® has been developed as an antimicrobial processing aid for direct application on produce and poultry to reduce pathogen populations. It maximizes microbial control and is highly effective against *Salmonella*, *Listeria*, *E. coli* and many other pathogens.

- Superior efficacy—up to a 6-log reduction in *Salmonella* on treated poultry
- Neutral to positive effect on yield
- Odorless and non-toxic—improves worker safety
- No effect on organoleptic or nutritional composition
- No label declaration required
- Enhances Food Safety Programs

**FDA Approved!**

USDA Approvals & Plant Trials are in Process

**Preventing the smallest things from damaging your biggest asset...your brand!**



FOR CONSULTATION AND EVALUATION, CALL 619.596.8600 OR EMAIL SALES@PUREBIO.COM





# FDA APPROVED FOOD PROCESSING AID FOOD CONTACT NOTIFICATION (FCN 1569)

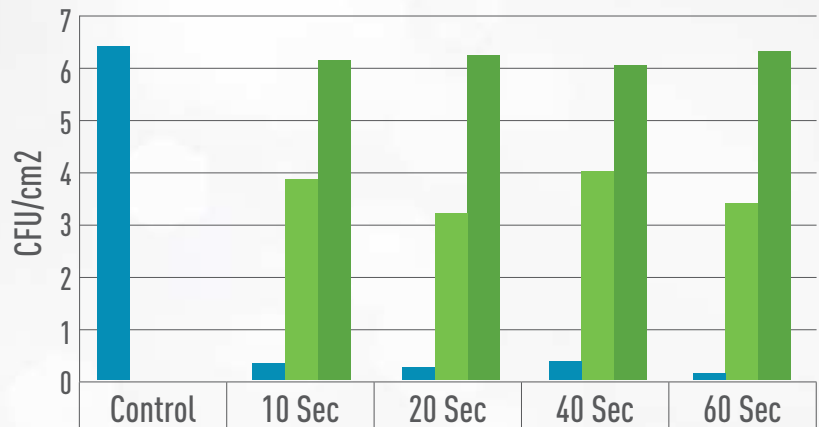
**Food Contact Substance (FCS):** A solution of silver dihydrogen citrate stabilized with sodium lauryl sulfate and citric acid.

**Intended Use:** As an antimicrobial solution applied by spray or dip to reduce the pathogen populations on poultry carcasses, parts and organs.

**Limitations / Specifications:** For use at levels up to 30 ppm silver (as silver dihydrogen citrate) in the spray or dip applied to poultry carcasses parts and organs. The FCS is not for use in combination with any other silver containing antimicrobial and is not intended for use in chiller baths.

## Efficacy

Treatment of Broiler Carcass Tissue using Silver Dihydrogen Citrate for Control *Salmonella* spp.



	Control	10 Sec	20 Sec	40 Sec	60 Sec
Level of <i>Salmonella</i> Log CFU/cm <sup>2</sup>	6.44	0.29	0.21	0.37	0.16
Log Reduction - Pre-Chiller	0	3.93	3.16	4.02	3.49
Log Reduction - Post-Chiller	0	6.15	6.23	6.07	6.28

Source: Food Science Institute, Kansas State University, 2014

Reductions in *Salmonella* levels on inoculated chicken broiler tissue associated with a simulated OLR treatment, using a 30 ppm Silver Dihydrogen Citrate solution and a 60-minute simulated immersion chilling process at 50 ppm free Chlorine (Average of 3 replications).

## The PURE Complete Food Safety Solution incorporates the power of SDC in these products:

- PURE® Multi-Purpose and Hi-Foam cleaners
- PURE® Hard Surface Food Contact Surface Sanitizer and Disinfectant
- PURE Control® Food Processing Aid for Poultry and Produce

