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PRESS RELEASE

FDA Food Contact Notification 908 awarded to Enviro Tech Chemical Services, allowing the use of peroxyacetic acid (PAA) on Ready-To-Eat meat and poultry products.

November 16, 2009 – Enviro Tech Chemical Services, Inc. was awarded FDA Food Contact Notification 908, which allows for Perasan MP-2 to be used in process water, ice, or brine for washing, rinsing, storing, or cooling of processed pre-formed meat and poultry products at levels up to 220ppm as PAA. This offers a unique opportunity to add a final antimicrobial dose of PAA to kill both pathogenic and spoilage associated microorganisms in processed meat and poultry products. In addition, PAA is non-corrosive to all grades of stainless steel, and does not need to be listed as an ingredient when used as directed.

Peroxyacetic acid has proven efficacy against Listeria, Salmonella, E. Coli O157:H7, and Campylobacter, as well as spoilage-causing microorganisms. In recent years, meat and poultry processors have come under increased scrutiny due to highly-publicized food borne illness outbreaks associated with Listeria, Salmonella, and E. Coli O157:H7. Peroxyacetic acid has been used for years as a carcass rinse and food contact surface sanitizer, but Perasan® MP-2 is the only product of its kind approved for use on RTE products. It offers a powerful line of defense in the battle against food borne illness.

Enviro Tech Chemical Services, Inc. is a leading manufacturer of peroxyacetic acid and innovative bromine chemistries. Enviro Tech Chemical Services, Inc. is a privately held company that was founded in Modesto, CA in 1991. Since then, Enviro Tech has earned fourteen EPA “parent” registrations, and three U.S. patents. For more information on Perasan MP-2 or any of Enviro Tech’s technologies, contact Mike Harvey @ (209) 232-2211