



IDS

Reduces bacteria in the ice and machine
for your HACCP program

Applications

	Hand Wash	Food Application	Ice Application	Surface Sanitation
CSS	●	△	–	△
FSS	●	●	–	●
IDS	–	–	●	●

● Applicable △ Partially applicable – Not applicable



BioSure Food Safety Disinfection Solutions

BioSure's chemical free dissolved ozone disinfection technology exceeds the needs of today's Food Service Industry.

- No chemicals means, no residue.

COMPLETE HACCP IN YOUR KITCHEN WITH BIOSURE



SGS

Verified by SGS (Swiss) research center for effectiveness of elimination of the Staphylococcus aureus, Escherichia Coli, Salmonella, Pseudomonas aeruginosa, Candida albicans, and MRSA.



Permitted under Soil Association (UK) standards of use for direct contact on organic produce



Approved terminal sanitizer status following a testing process that was managed by Campden BRI

BioSure for Commercial Kitchen

- Complete range of protection for food safety preparation and beverage service areas



CSS

Compact Sanitation System



Green & organic

- Completely environmentally friendly disinfectant that leaves only water and oxygen behind and absolutely no harmful byproducts
- BioSure series is permitted under (UK) Soils Association standards of use for organic produce



FSS

Food Sanitation System



Economical

- Effective cold water disinfection reducing the need for hot water usage
- No residue to rinse off so you can sanitize and rinse in one step to save water
- Reduces the amount of wastewater and wastewater is cleaner
- Shorter disinfection and rinse process saves time that can increase productivity

HACCP

Fast path to build up a HACCP kitchen

- Effective solution for disinfecting the entire water source for your commercial kitchen thereby eliminating one major risk of infectious diseases in the water source



Lower carbon footprint approach

- Reduce energy consumption, reduce chemical usage and cleaner wastewater



IDS

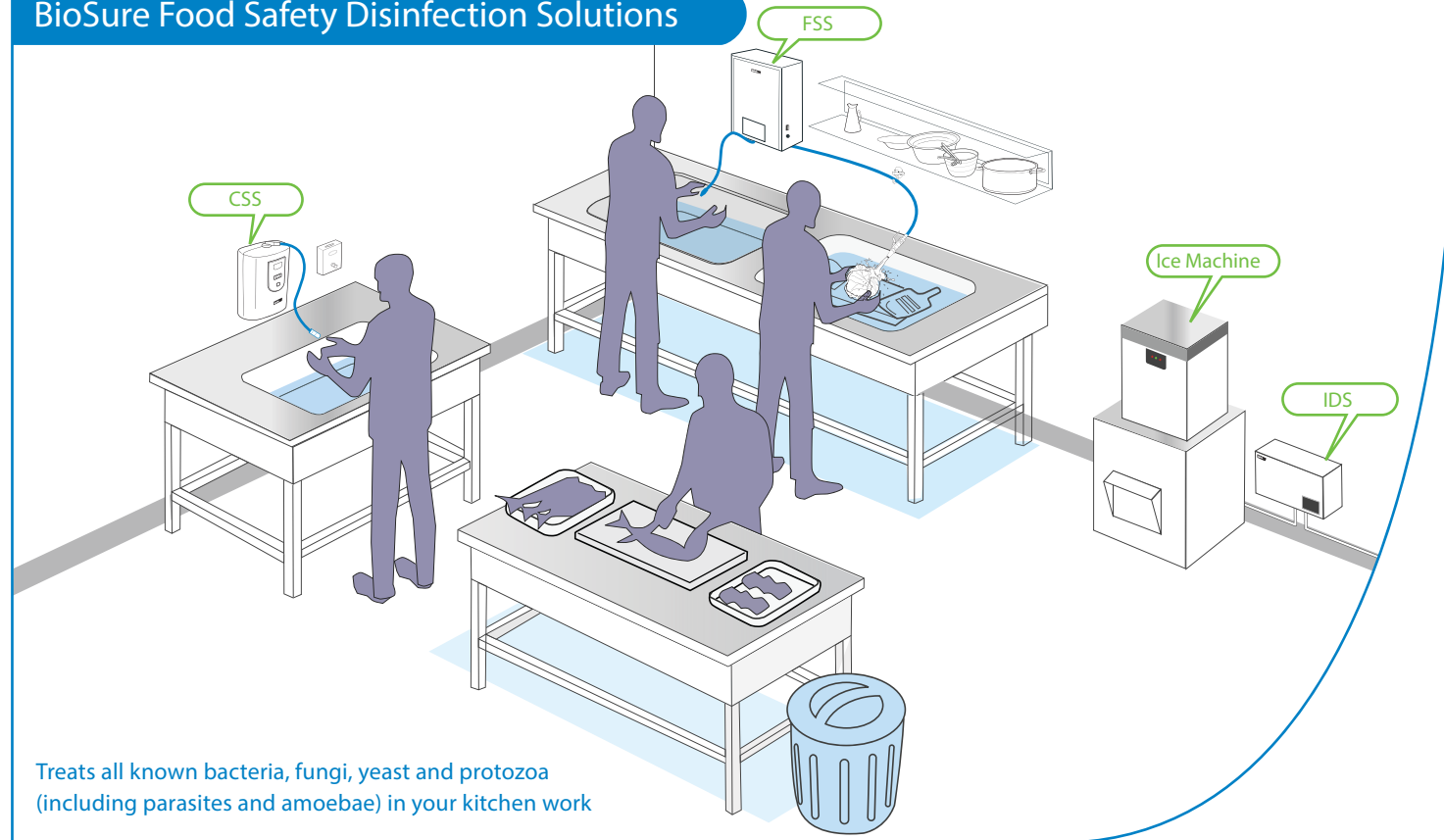
Ice Disinfection System

Oxygen Based Disinfection with Zero Chemical Residue

Ozonated water leaves only water and oxygen behind after the disinfection process.

No chemical residue on surfaces means the enhancement of food quality and safety. The process is safer for employees and more environmentally friendly versus the traditional chemical process on the market today.

BioSure Food Safety Disinfection Solutions



OZONATED WATER FOR HAND SANITATION

Touch-free, No need for hot water, Irritation free

Eliminate cross-contamination in the preparation area

Most products found in the market generally produce concentrations below 1.0ppm, which makes the application time-consuming and ineffective.

BioSure uses the world's leading, globally patented, Electrolytic Ozone Generation (EOG) process and Instantaneous High Concentration Dissolution Technology. Our patented process supplies ozonated water for above 2.0 ppm of dissolved ozone once the machine starts. Combining the use with hand soap or sanitizer, 99.999% or above of the bacteria and virus removal can be achieved for hand sanitation.

BioSure Ozonated Water Hand Wash Report from Dokkyo Medical University, Japan



BEFORE AFTER

Test Item	Time	Reduction(%)
Staphylococcus aureus	5sec	99.9%
Escherichia Coli	5sec	99.9%
Salmonella	5sec	99.999%
Pseudomonas aeruginosa	5sec	99.999%
Candida albicans	5sec	99.999%

Irritation Free Result

The Academy of Military Medical Sciences (AMMS) of the Chinese People's Liberation Army (PLA) has verified that the highly concentrated ozonated water produced by BioSure products does not produce ANY evidence of skin irritation or skin sensitization through laboratory testing.

FOR F&B AND GROCERY STORE

Ozone is the most powerful and reliable food-grade antimicrobial agent available

- ★ Full approval for direct food contact applications
- ★ USDA approved ozone as organic under the USDA Organic Rule
- ★ Meets HACCP food safety system compliance
- ★ BioSure system was accredited by Campden BRI through field trial tests.

Direct Food Contact Disinfection

- With high concentrations of ozonated water and the outstanding bacteria killing power, bacteria and virus are eliminated on the food, prolong the shelf life.
- pH neutral and chemical residual free, without taste-change to food
- Available for pesticide removal



Surface Disinfection

- Treat food contact surface to avoid cross-contamination, assuring sanitation in handling phase and food safety
- Remove bacteria or pathogens from kitchen wares
- Save costs on chemical disinfectant
- Remove cleaning detergent's chemical residual
- Save labor through elimination of chemical handling
- Shorten disinfection time to improve production efficiency

SGS

SGS Test BioSure Ozonated Water Disinfection Report

Test Item	0sec	5sec	15sec	Reduction(%)
Staphylococcus aureus (CFU/ml)	5.4x10 ⁵	Not Detected	Not Detected	>99.999
Escherichia Coli (CFU/ml)	2.5x10 ⁵	6.1x10	< 10	99.99
Salmonella (CFU/ml)	1.7x10 ⁵	1.9x10	Not Detected	99.9
Pseudomonas aeruginosa (CFU/ml)	4.5x10 ⁵	Not Detected	Not Detected	>99.999
Candida albicans (CFU/ml)	1.3x10 ⁵	Not Detected	Not Detected	>99.999
MRSA (CFU/ml)	1.3x10 ⁵	Not Detected	Not Detected	>99.999
Decomposition of Residual Pesticide				
Mevinphos	0.642	0.000		100
Permethrin	0.559	0.0337		94

SGS is the world's leading inspection, verification, testing and certification company. SGS is recognized as the global benchmark for quality and integrity. With more than 48,000 employees, SGS operates a network of over 1,000 offices and laboratories around the world.

FOR ICE MACHINE SANITATION

Water disinfection, distribution pipe disinfection

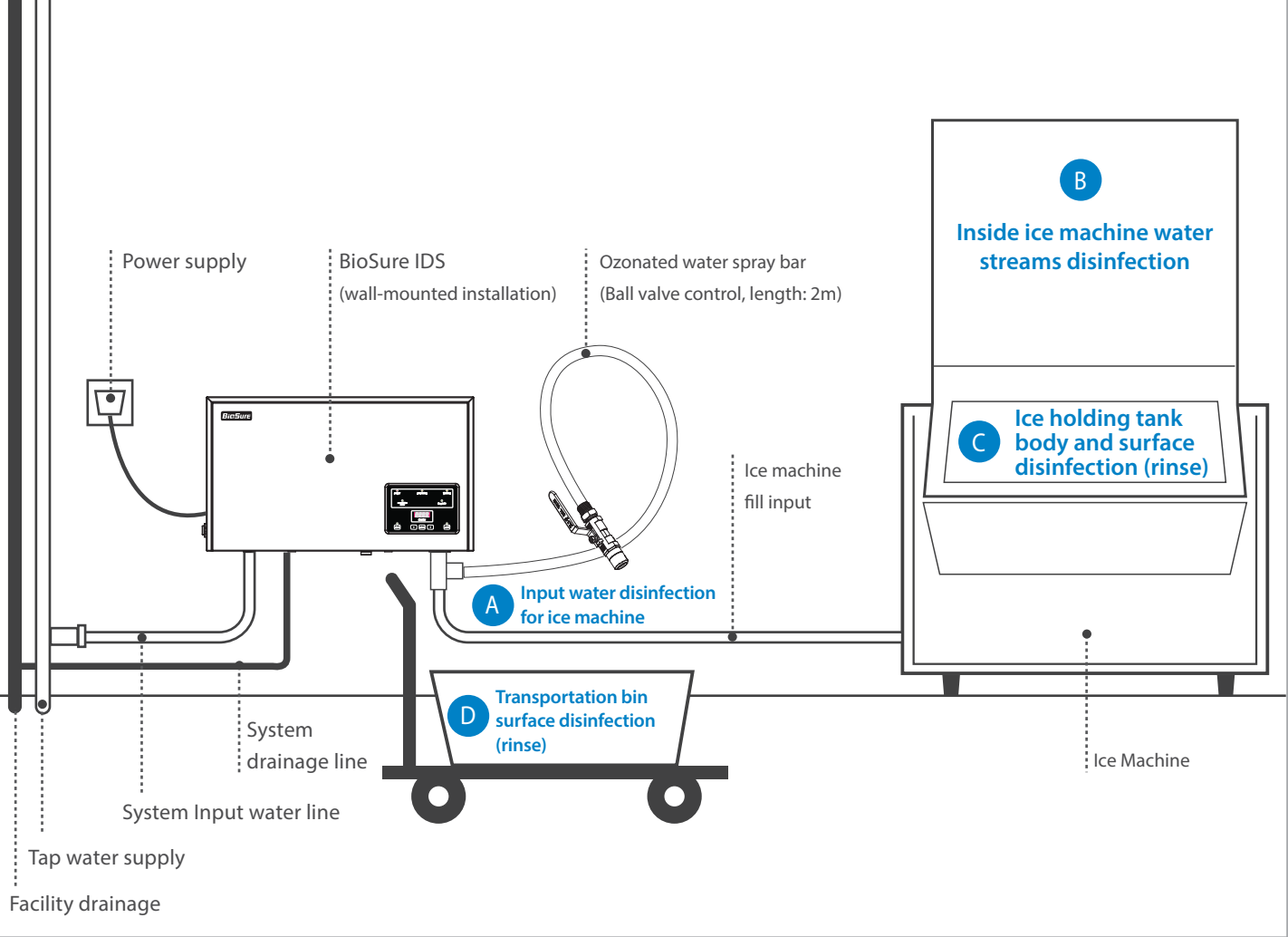
Ice storage/transportation bin disinfection

- Resolve the problems of the traditional UV lamps in which the water disinfection is not performed completely
- Inhibit the growth of bacteria (biofilm) and mold inside the ice machine, prevent odor
No chemical residual, no taste-change to ice
- Spray bar function available, supportive to surface disinfection for ice storage tanks and transportation bins
- Applicable to full range of ice machine products including cuber and flaker^{*1}
- Available for multiple ice machine connection for total capacity up to 6,000 kg/day (13,000 lbs/day)
- Save on regular ice machine maintenance cost



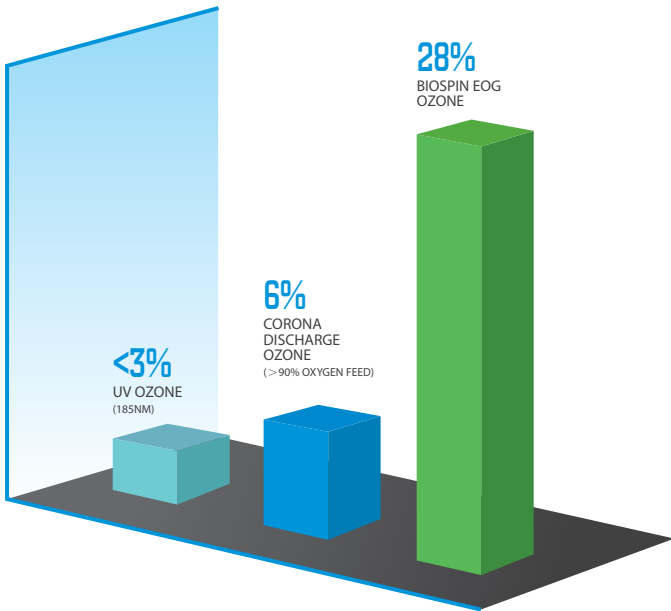
^{*1} This system is designed to work only with ice machines that use a water inlet solenoid as the water inlet control.

IDS Solutions to Ice Machine Disinfection



Proudly powered by EOG

BioSure's patented Electrolytic Ozone Generation (EOG) process is the world's leading technology in ozone generation, with water as source to perform the highest result of purity. With a sophisticated process control to an electrolysis reaction that takes place inside the generator, water is broken down, forming H₂, O₂ and O₃. The process separates H₂ and directs it to the drain. Hence the gases collected through the reaction include only O₂ and O₃, with the specific weight percent concentration of O₃ of up to 28% and without associated hazardous substance. This technology produces the highest purity and concentration of ozone on demand.



BioSure is a division of BES Group. BioSure is a world-leading supplier of professional ozone and ozonated water products in terminal disinfection for the food industry and direct food contact sanitation applications. We take our commitment to quality seriously and strive to continually improve our products in order to ensure we are providing the highest quality of food safety with ozone solutions available.



Healthy & Sustainable Lifestyles



Food Safety & Sanitation



Technology Integration



Laundry Ozonation Equipment for Energy Savings and Disinfection



Infection Control



Ozone Solution for Ultra-pure Water and Water Treatment.