

# Food industry

According to the WHO (the World Health Organization), food safety, nutrition, and food security are inextricably linked. An estimated 600 million – almost 1 in 10 people in the world – fall ill after eating contaminated food, and 420,000 die every year.

In low-and middle-income countries, US\$ 110 billion is lost yearly in productivity and medical expenses resulting from unsafe food. Children under five carry 40% of the foodborne disease burden, with 125,000 deaths yearly. Foodborne diseases impede socioeconomic development by straining healthcare systems and harming national economies, tourism, and trade.

In a recent test against MRSA, UK university professors stated that:

***"Resysten system is one of the most active protective coatings that we have tested in over 20 years of university research."***

Dr. Patrick Dunlop, University Ulster UK

## The **invisible** disinfectant protective coating

By using Resysten™ hygienic protective coating technology, you ensure an uninhabitable environment for biological contaminants on any treated surface, preventing their survival.

### **Guaranteed fully effective for 12 months!**

- + Continuous disinfection
- + Reduces labour costs
- + Ensures employee efficiency
- + Prevents chemical waste
- + Provides sustainable work practices
- + UV stable

### **Lab tested and client proven results**

- + Third party broad-spectrum testing
- + GLP labs tested
- + SGS/EUROFINS Lab tested
- + University lab tested
- + EU Biocidal Products Regulation compliant



#### **ANTI-VIRAL**

Proven to kill (GLP lab tested) SARs CoV1, SARs CoV2, Ebola, HBV, HCV, MERS, HIV, MVA, PRV



#### **ANTI-FUNGI, ANTI-MOLD**

Prevents (GLP Lab tested) moulds and fungi such Candida albicans, and Aspergillus brasiliensis from growing.



#### **ANTI-MICROBIAL**

Proven to kill (GLP lab tested) hospital superbugs, MRSA, Clostridium difficile, and deadly bacteria Listeria monocytogenes, Escherichia coli, Salmonella, Pseudomonas aeruginosa, Enterococcus hirae, Staphylococcus aureus.

#### **ANTI-ODOR**

Resysten has a direct impact on the odors omitted from public toilets, paints, building materials, cosmetics, smoking, fabrics and more.

## With Resysten you can...

### ...LOWER THE RISK OF INFECTION

Antimicrobial coatings can inhibit the growth of bacteria, viruses, fungi, and other microorganisms on surfaces.

### ...MAINTAIN HYGIENE IN THE MOST CHALLENGING AREAS

Provide an additional layer of protection against germs, especially on frequent touched surfaces.

### ...ALWAYS BE PREPARED

Ultimate 24/7 line of critical defense against

### ...ODOR CONTROL

Antimicrobial coatings have properties that can help reduce unpleasant odors caused by microbial growth. These coatings can contribute to a fresher and more pleasant atmosphere within the area.

### ...BE COST EFFECTIVE

One time application, up to 12 months effectiveness.

### ...BE MORE SUSTAINABLE

Less chemicals sprayed, less CO<sub>2</sub> due to less shipping, less plastic container usage.

## Working solution

Resysten™ has been implemented with tremendous success to improve food production hygiene; our impressive list of clients, and on-site results is why leading food and retail producers are adopting Resysten™.



**METRO**



**SPAR**

**TESCO**

**Bonafarm®**

## Contact us

### Resysten PH

Silver Heritage Phil., Inc  
21/F No. 8 Rockwell  
Hidalgo Drive  
Makati City 1200  
Philippines



[contact@resysten.ph](mailto:contact@resysten.ph)



[resystenph](https://www.instagram.com/resystenph)



[Resysten Ph](https://www.linkedin.com/company/resysten-ph)



[www.resysten.ph](http://www.resysten.ph)



Scan me!