

Restaurants and Bars

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

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-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-FUNGI, ANTI-MOLD

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



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

Help minimize the transmission of illnesses among visitors and staff, contributing to a healthier environment.

...MAINTAIN HYGIENE IN THE MOST CHALLENGING AREAS

Can inhibit the growth of bacteria, viruses, fungi, and other microorganisms on surfaces, reducing the risk of cross-contamination and the spread of germs.

...ALWAYS BE PREPARED

Ultimate 24/7 line of critical defense against nosocomial infection

...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 restaurants and bars.

...BE COST EFFECTIVE

One time application, up to 12 months effectiveness.

...BE MORE SUSTAINABLE

Less chemicals sprayed, less CO₂ due to less shipping, less plastic container usage.

Added Protection!

Resysten™ offers a comprehensive hygiene solution for restaurants and bars. Resysten™ anti-bacterial coating places an invisible layer on all surface types, actively eliminating harmful bacteria, mould, and unpleasant odours. Resysten™ is non-toxic and environmentally friendly, making it suitable for high-traffic public areas where hygiene and cleanliness are of paramount importance. By using Resysten™, hygiene standards are significantly improved offering a safer, healthier experience for customers and staff alike.



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