

# SAFE STERILIZATION

## What Sets Safe Sterilization Apart?

- Integrity of **flavor & taste** is preserved with less than 8% of oil content loss.
- **Color** is preserved and remains intact with minimal change in vibrancy.
- There is no increase in **moisture** during the process.
- Our ability to treat a wide variety of **shapes & forms** of product.

## What Safe Sterilization Offers You:

- Our continuous process -vs- the dated batch process produces **superior results**.
- The ability to process **5-6 tons per cycle** per location.
- Both **east & west coast facilities** saving time & resources.
- **Toll services** available.
- Stringent **quality & safety controls** are in place, including **gluten free** allergen controls.
- **HACCP / FSMA / NSF** Practices & Standards.
- **Validation** by Certified Labs.

## Why Was Safe Sterilization Created?

- **Ionizing radiation** was banned in 2009 by the FDA for use in the supplement industry.
- **Ethylene Oxide** was banned in 2007 by the FDA for all ingredient processing.
- **Food Ingredients** needed a safer kill step.

## Why is Safe Sterilization Important?

- Traditional ingredient harvesting creates opportunities for **microbial pathogen exposure**.
- **Ingredient contamination levels** can be as high as 10 billion parts per gram.
- **Ionizing radiation** compromises color & flavor of ingredients with unclear long term health impacts.
- The **unclear safety impacts of chemicals** used in ingredient sterilization in the processed food sector.
- **Protects the ingredients integrity** which are sensitive to heat & moisture.
- A better solution for treating **organics**.

