

99.9%

Bacteria
Reduction

All Natural SuperOxidants™

APC Brine Data from QA of major cheese producer 2022

100X
more effective
than chlorine
bleach

Challenge:

Cheese Plant "A" struggled with high APC counts and inconsistency of brine disinfection from their pasteurization technology. From January to May 10th, the plant's quality personnel documented daily APC counts (charted above). The average APC count was 29,000 cfu/ml.

Solution:

On May 11th, the BIOIONIX CXS Cheese Brine Treatment system was installed. The average APC dropped to 11,875 (60%). On May 19th, the BIOIONIX® Oxidation Reduction Potential (ORP) target was increased and drove the APC count down from 10,000 to 360 in one day. That's a 99.9% decrease in APC. Our BIOIONIX® BIOSAIF^{24/7} continues to monitor, report and maintain a safe, more perfect solution.





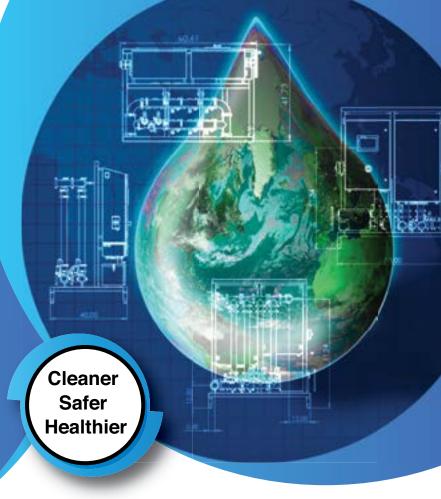
BIOIONIX® Makes the World's Food and Water Supply Safer!

Our proven, approved and patented technology uses non-chemical, natural SuperOxidants to disrupt and destroy the DNA and RNA of pathogens!



BIOIONIX® Benefits:

- Meet Sustainability Initiatives: No chemicals added, reuse water
- Save Money: Eliminate downtime, chemical costs, reduce brine disposal
- Improve Food Quality: Increase shelf life, cleaner labels, improve taste
- Peace of Mind: Continuous 24/7 monitoring



Proven Technology and Knowledge:

- Patented and proven, non-chemical systems are FDA and USDA approved as a chemical-free solution for disinfection in food manufacturing.
- The BIOS_{AI}F^{24/7} artificial intelligence software gives continual system monitoring, data collection and maintains performance.
- BIOSAIF^{24/7} allows for remote commissioning, monitoring, configuring and installation!
- More than technology! 24/7/365 Full-service support by a team of experts: engineers, food safety, chemists and animal health.



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