

Beverages Meet pHresh

pHresh 10.0 is a liquid acidifier with little or no acidic taste and has multiple uses and applications. The pHresh product is well suited as an acidifier in beverages for controlling pathogens, bacteria, and molds. pHresh works as a replacement for vinegar in sauces or marinades to brighten and accent natural and delicate flavors. In winemaking applications, it has been shown to reduce fermentation time by controlling spoilage and pathogenic organisms. This can eliminate the use of sulfites prior to fermentation. pHresh 10.0 is an effective control of *Salmonella* Enteritidis, *Listeria monocytogenes*, *Staphylococcus aureus*, and *Escherichia coli* 0157:H7. It has enhanced consumer acceptance of beverages.

The pHresh Component

The pHresh 10.0 product is a clear liquid with strong acidity and has no off odors. It is a concentrated product that requires proper dilution for each application and should be stored in a clean, cool and dry area with a recommended temperature of less than 30°C. When stored in recommended conditions, the shelf life of unopened, undamaged containers is greater than 3 years from the manufacturing date printed on the container.

pHresh Quality

This product is produced, packaged, stored, and shipped in accordance with Good Manufacturing Practices and all applicable FDA regulations. The pHresh 10.0 (10 Normal) product is produced from FCC grade raw materials from qualified vendors only. The pHresh products are certified Kosher under the Kashruth certification of the cRc (Chicago Rabbinical Council). FDA requires labeling pHresh as "acidic calcium sulfate".

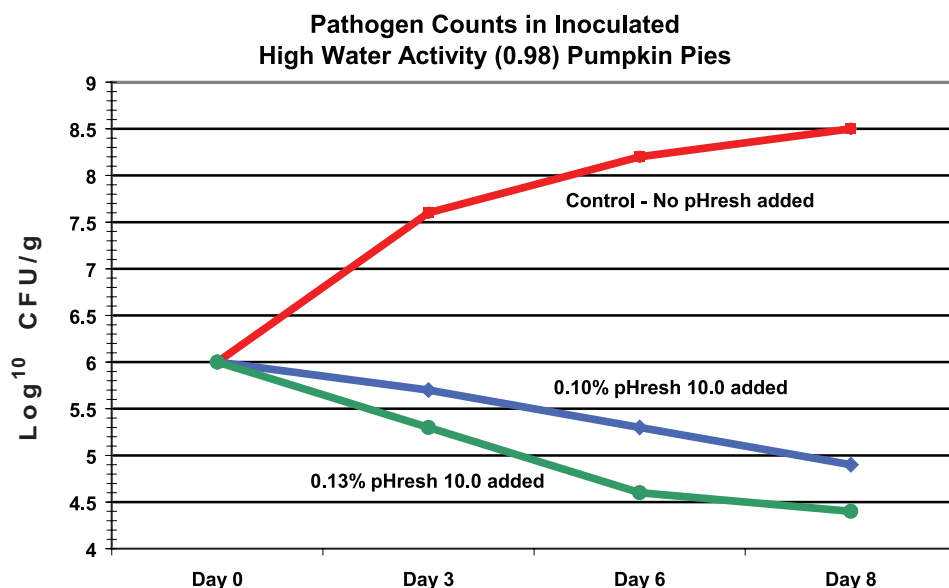
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The pHresh Food Factor

pHresh 10.0 is a liquid acidifier with little or no acidic taste and has multiple uses and applications. The pHresh 10.0 product is well suited to control microbiological activity in all acidified foods, bakery items, pastas, ready-to-eat meals, sauces, and dressings. It also allows for preservation of high moisture, high water activity products due to its antimicrobial properties. This eliminates the need for canning, freezing, or refrigeration of products typically requiring such treatments. pHresh is used for preventing enzymatic browning and reducing or eliminating microbial populations on fruits and vegetables. Diluted to the proper acidity, pHresh is a replacement for vinegar in dips, sauces, and marinades to brighten and accent natural and delicate flavors.



Stay pHresh

pHresh has proven to be a very effective control of *Salmonella* Enteritidis as shown in this graph. pHresh has also proven to have similar effects on other pathogens including *Listeria monocytogenes*, *Staphylococcus aureus*, and *Escherichia coli* 0157:H7.

pHresh Service

pHresh Technologies, LLC is committed to providing and delivering high quality consistent products to benefit you. Our Technical Service team is available to assist you in choosing or developing products to meet your needs. For assistance, please contact us.



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