





Evergreen Cleaning & Sanitizing Solutions Inc. in association with Glissen Chemical Company Inc. presents: The Green Alternative

- Biodegradable
- No toxic ingredients
- Cosmetic grade additives yet with the same capabilities of industrial grade additives used by our competitors
- Gentle on hands no peeling, cracking or stripping of skin
- Made specifically for hard water water with high mineral content of calcium and magnesium







The Opportunity

After extensive market research, the principals of EC&S recognized the following:

- The need to introduce to the Caribbean products, which are specifically designed to
 eliminate/reduce the risk of spreading contaminants (but not limited to) the HIV-1 (AIDS)
 virus and the Ecoli bacteria. These are easily transmitted by way of cross contamination
 through bodily fluids such as saliva and/or blood and are particularly troubling for the food
 service industry
- The need to introduce products that would **reduce the risk of injury** to those responsible for the cleaning and sanitizing process
- It was prudent to form an alliance with Glissen Chemical Company (Glissen), manufacturers of Nu-Foam/No-Foam products and a market leader on the eastern seaboard in the USA

EC&S is proud to stand behind it's commitment of bringing new and innovative products to the market that not only addresses these issues but which are also developed expressly for the food service industry and beyond

EC&S's commitment to quality is reinforced by our 100% money back guarantee







The Mission of EC&S Inc.

- To revolutionize the process of cleaning and sanitizing in Jamaica and the Caribbean
- To provide products which are 100% environmentally friendly and specifically designed to eradicate micro bacterial contamination including HIV-1 (AIDS)
- To provide professional products which are designed to meet the standards and needs of the commercial food service, hospital, manufacturing and laundry industries
- To provide a 100% money back guarantee on all our products















Why Sanitize?

- To address the main safety concern of the food industry which is microbial contamination
- To fulfill Health Department Regulations
- To protect the public from infectious diseases
- To prevent cross-contamination









The Difference

Our tablet is the **first sanitizing product**to be developed that has been accepted and
registered by the Environmental Protection
Agency (EPA) as being **effective in killing not only infectious bacteria but the HIV-1 (AIDS) virus as well**











Nu-Foam Sanitizing Tablets with Rinse-Aid

- Made expressly for sanitizing bar glassware, dishes, pots, pans and utensils
- For use in all restaurants, bars, hospitals, hotels and manufacturing environments











Certifications

Registered with:

- **EPA** (Environmental Protection Agency)
 proven effective as claimed
- USPHS (US Public Health Service)
 fulfills sanitizing criteria
- FDA (Food and Drug Administration)

 approved and safe for use as a sanitizer on food processing equipment, utensils and other contact surfaces











Benefits of the Sanitizing Tablet

- 100% bacteria kill in 30 seconds
- Kills the HIV-1 (AIDS) Virus when used as directed for sanitizing
- Reduces electricity costs
- Saves on storage
- Reduces theft
- Economical solves the guess work involved in measuring (powders and liquids)











Economical Advantages of the Sanitizing Tablet

- Prevents loss from breakage, spillage and waste
- Affordable costs only pennies per gallon
- One 8 oz bottle containing 100 tablets produces 150 gallons of sanitizing solution
- One case of six bottles (or sixteen 55 gallon drums) produces 900 gallons of sanitizing solution











Features of the Sanitizing Tablet

- PRE-MEASURED It's easy to use
 Simply use 1 tablet per 1½ gallons of warm water
- VISIBLE It turns water blue
 At a glance one can tell what sink is being used for the final rinse sink
- GENTLE It won't irritate hands
 - non-corrosive to metals
 - non-staining
 - odorless
- EFFECTIVE Dries quickly after getting the job done
 The rinse aid additive is a water softener and allows the water to sheet off the pots, pans, glasses etc. faster resulting in less spots and streaks















Uses of the Sanitizing Tablet

(Use for Sanitizing Food and Beverage Dispensing Machine)

• USE AS A THIRD SINK SANITIZING RINSE FOR GLASSWARE, DISHES, UTENSILS, POTS AND PANS

Leaves glassware and dishes sparkling clear, free from film, odor, or residue



Spray food processing equipment, sinks, countertops, cutting boards, and all other non-porous articles and surfaces. May also be applied with a clean cloth or sponge



Clean and then circulate sanitizing solution through hot or cold beverage dispensing machines, yogurt and soft serve frozen dessert machines and other food dispensing equipment







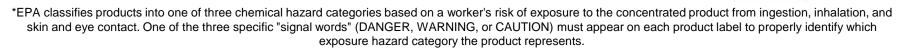






Methods of Sanitizing

Property	Chlorine Compounds	NU-FOAM Sanitizing Tablets	lodine Compounds	Liquid Quaternaries
Odour	Yes	None	Yes	None
Corrosive	Yes	No	Yes	Yes
Skin Irritation	Yes	No	Yes	Yes
Objectionable Residue	Yes	No	Yes	No
Stability	Poor	Good	Fair	Good
Visible Indication	None	Yes	None	None
Probable Waste	Yes	No	Yes	Yes
Probable Error	Yes	No	Yes	Yes
Freezes	Yes	No	Yes	Yes
Chemical Exposure Hazard Category*	I - Danger	II - Warning	I - Danger	I - Danger



Category I - DANGER: Most toxic, risk of permanent injury or death. • Category II - WARNING: Less toxic, risk of temporary injury.

Category III - CAUTION: Least toxic, least risk of temporary injury.







Current Methods of Sanitizing being used in Jamaica

- DIPPING presents serious work hazard associated with dipping in water between 170 and 180 degrees
- STEAM unpleasant and out dated process which is capital intensive and incurs a heavy cost for electricity
- **CHLORINE BLEACH** taste and odour left behind in glasses, kills the head on beer, is corrosive to metal and is a potential carcinogen (cancer causing agent)
- **LIQUID QUATERNARIES** carries a risk of serious illness, permanent injury or death if used or prepared improperly and require personal protective equipment such as goggles or gloves to prepare them







Evergreen Liquid Kitchen Detergent (Strictly for the Commercial Kitchen)

"HARD-ON-GREASE SOFT-ON-HANDS"

For hand washing of dishes, pots, pans and utensils in restaurant kitchens. Cosmetic grade additives (the same used by Revlon, Avon etc.) have been added to ensure maximum softness to the hands

- Leaves dishes, pots, pans and utensils sparkling clean
- Strong, grease cutting formula
- Long lasting, strong foaming action
- More effective and economical











Evergreen Heavy Duty Liquid & Powder Laundry Detergent

(Developed expressly for the Food Service Industry)

- Removes fat, grease, gravy and vegetable food colours and all other restaurant related soils
- All Purpose
- All Temperature
- Super Concentrated and contains cosmetic grade additives
- Available in liquid and *powder forms

100% MONEY BACK GUARANTEE



*Heavy Duty Laundry Detergent Powder is 100% pure detergent with no salt additives







Evergreen Heavy Duty Liquid & Powder Laundry Detergent

(Developed expressly for the Food Service Industry)

Perfect for use in the following industries:

- Hospitals sheets and operating theatre related items
- Food and beverage tablecloths, napkins, aprons etc.
- Hotels bedding, towels, restaurant related items

100% MONEY BACK GUARANTEE



*Heavy Duty Laundry
Detergent Powder:
100% pure detergent
with no salt additives







Evergreen Pre-Soak Silver Dip

Evergreen's Pre-Soak is a one of a kind concentrated liquid made specifically for the loosening of food particles from utensils and cookware; also removes tarnish from silverware and the blue look from stainless steel flatware









Evergreen Machine Dishwashing Powder

- Ideal for cleaning china and plastic ware
- Prevents tannic acid stains associated with coffee and tea









Nu-Foam Nu-Foamicide

(This concentrate is specifically formulated as a sanitizer and cleaner combination)

- Wash and rinse in one operation when used with any under bar electric glass washing machine
- Use as a cleaner & disinfectant on food processing equipment, kitchenware, glassware
- Kills the HIV-1 (AIDS) Virus when used as directed for sanitizing or disinfecting
- When used as a sanitizer the surface contact time is 60 seconds
- When used as a disinfectant the surface contact time is 10 minutes
- May also be applied in dairy and agricultural industries











Nu-Foam Liquid Detergent

(Formulated for the hand washing of drink glasses)

- Nu-Foam liquid easily removes lipstick stains
- Removes oils from glasses
- Beer retains its head
- Easy on hands









Nu-Foam Low Low Suds

(Formulated with less suds for faster turnover. Can be used with any under bar electric glass washing machine)

- Cosmetic grade additives
- Removes lipstick stains
- Removes oils from glasses
- Beer retains it head

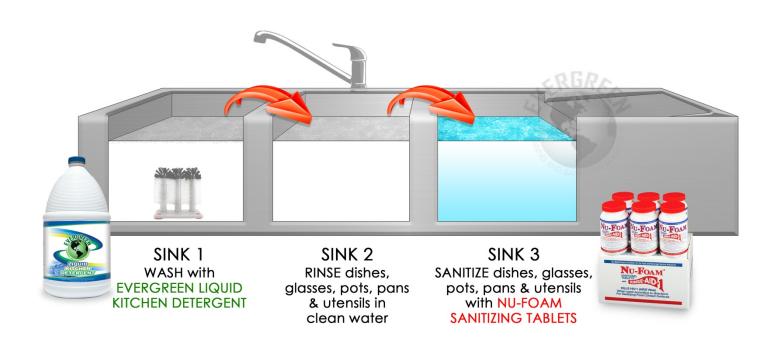








Procedures for Washing Commercial Kitchen & Glassware 3-Sink System (Hand washing) Commercial Kitchen & Glassware

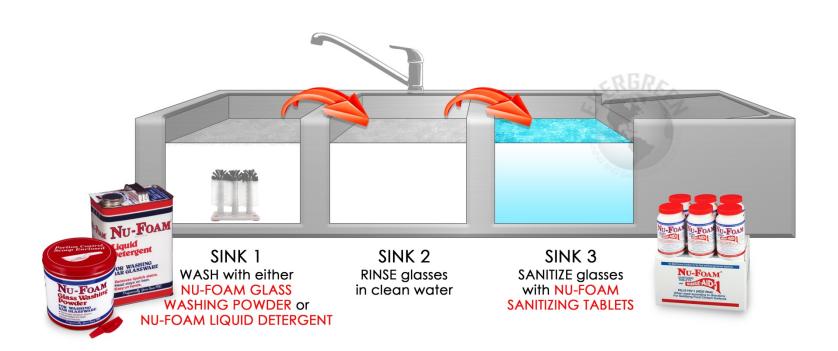








Procedures for Washing Commercial Kitchen & Glassware 3-Sink System (Manual) Glassware

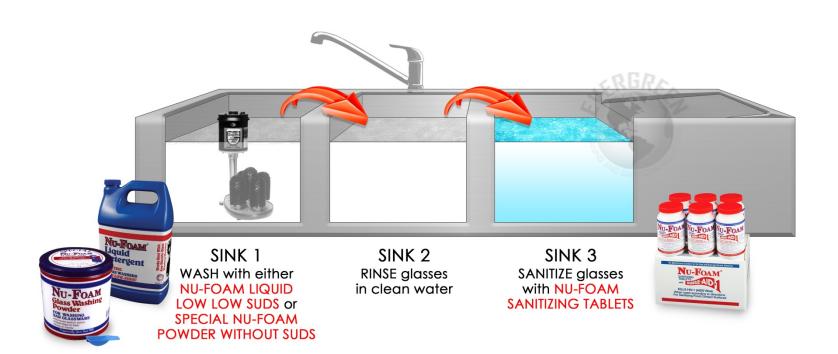








Procedures for Washing Commercial Kitchen & Glassware 3-Sink System (Mechanical) Glassware







Procedures for Washing Commercial Kitchen & Glassware 2-Sink System (Mechanical) Glassware

