

A NEW GENERATION
OF PROTECTION



WHEN IT COMES TO FOOD SAFETY, PURE HARD SURFACE IS

PURE GENIUS

Revolutionizing food safety with one of the most effective antimicrobial disinfectants!

PURE® Hard Surface is an EPA registered food contact surface sanitizer and disinfectant, powered by the patented, environmentally friendly Silver Dihydrogen Citrate molecule. Designed for practical use, it quickly eliminates microorganisms in food service and restaurant operations.

- Kills 99.999% of germs on frequently touched surfaces.
- Eliminates Norovirus – A leading cause of food related illness in the USA.
- Kills SARS-CoV-2 (COVID 19 virus) in 30 seconds on hard non-porous surfaces.
- Fast kill against Listeria, E. coli, Salmonella and other foodborne pathogens.
- Reduces the risk of cross contamination between treated surfaces.
- User friendly – No mixing required! Ready to use formula that does not require a rinse.
- Odorless product with no hazard warnings on the label.



The PURE GENIUS of PURE Bioscience products at work

- When compared to a typical quaternary ammonia sanitizer used in a leading food service operation, PURE Hard Surface was 96% more effective in overall sanitation.
- In head-to-head laboratory testing, PURE Hard Surface demonstrated 99.999% reduction in bacterial counts versus 99.3% reduction by a leading quaternary ammonia sanitizer.
- PURE Hard Surface performs as a disinfectant and food contact surface sanitizer at one ready to use concentration. No mixing means a consistent dose with each use and no additional steps are required. Plus, the formula is non-flammable, so your staff and kitchen are safe and protected.

FOR MORE INFORMATION, CALL 619-596-8600 OR VISIT WWW.PUREBIO.COM



*Preventing the smallest things from
damaging your biggest asset...your brand!*

