

BoviBrom[®]-treated Meat Approved for Export to Japan

FOR IMMEDIATE RELEASE

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DES MOINES, Iowa, Oct. 10, 2016 — Passport[®] Food Safety Solutions, Inc. is excited to announce regulatory approval for BoviBrom[®]-treated meat to be exported to the [Japanese market](#).

[BoviBrom](#) is a broad-spectrum, post-harvest antimicrobial that has been proven highly effective in reducing levels of *Salmonella* and *E. coli* O157:H7 on red meat proteins in multiple applications and interventions in the U.S. and Canada.

"BoviBrom's regulatory approval has been highly anticipated in the industry, and we're eager to bring this product back to market," said Tom Nicholson, CEO, Passport Food Safety Solutions, Inc. "BoviBrom fills an industry need for a highly efficacious and safe intervention and is a centerpiece of our product portfolio."

Approved for use on beef, pork and lamb carcasses, BoviBrom is easy to configure with many existing spray chill systems. It can be used in a wide range of concentrations, pressures, temperatures and volumes, and is equally effective in cold and warm water. At recommended concentrations, BoviBrom's non-corrosive nature is compatible with concrete, steel and other common construction materials.

In addition to the approval of BoviBrom-treated meat, AviBrom[®]-treated poultry has also been approved for export to Japan; AviBrom is an antimicrobial carcass wash for poultry.

Passport Food Safety Solutions is also launching the BoviBrom Convoy Elite Application System[™], a newly designed, completely automated application system for packers and processors. The closed-loop, intelligent design offers greater control, allowing continuous concentration monitoring, adjustments to be made on-site or from virtually anywhere with an internet connection, and reduced worker exposure and labor.

"BoviBrom brings an added level of antimicrobial control to the marketplace, and our newly designed application system makes it even easier to apply and monitor," said Nicholson.

[Click here](#) to review the USDA approved antimicrobials listing for export requirements to Japan.

About Passport Food Safety Solutions, Inc.

Headquartered in Johnston, Iowa, Passport Food Safety Solutions, Inc. offers an innovative systems approach to help meat packers and processors develop practical solutions that consistently meet stringent food safety standards. The only company of its kind with 100 percent of its business focus on food safety, Passport Food Safety Solutions leverages artificial intelligence and automation to bring next generation predictive modeling to better identify "high-risk" situations and predict variation at an individual plant. Passport Food Safety Solutions also provides a unique system for evaluating and commercializing new technologies. For more information, visit PassportFoodSafety.com.

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BoviBrom[®] and AviBrom[®] are trademarks of Albemarle Corporation.

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