

New Study Confirms Finalyse® Reduces *E. coli* O157:H7 in Just Five Minutes

FOR IMMEDIATE RELEASE

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DES MOINES, Iowa, March 8, 2017 – Finalyse®, a novel pre-harvest hide wash, has been proven to significantly reduce *Escherichia coli* (*E. coli*) O157:H7 at an exposure time of five minutes.

A recent [third-party validation study](#) was conducted to determine the optimum exposure time and efficacy of bacteriophage against *E. coli* O157:H7 on cattle hides. Finalyse was proven efficacious with a reduction >1.8 Log CFU/g at an exposure time of five minutes, one hour and four hours.

Finalyse decreases levels of the *E. coli* O157:H7 pathogen before animals enter the beef packing plant. Finalyse provides greater versatility and flexibility in processing. Packers can be confident that, regardless of whether cattle move directly through the holding pens and into the plant or wait for four hours, Finalyse is still working to reduce *E. coli* O157:H7 levels on the hide. Finalyse's efficacy and flexibility make it a key first step in a multi-hurdle food safety intervention program.

How Phage Technology Works

Finalyse contains a mixture of naturally occurring phages with a unique mode of action that specifically targets *E. coli* O157:H7 and other Shiga toxin-producing *E. coli* (STEC) pathogens in beef cattle.

The phage technology in Finalyse uses *E. coli* as host cells to rapidly replicate. This weakens the *E. coli* cell wall, which bursts and releases new phages to destroy additional bacteria. It is the phage attachment that compromises an *E. coli* cell within 5 minutes.

Novel Application System

Finalyse can be added to multiple pre-harvest, hide-on application points both inside and outside the plant. It is applied using our overhead spray system in the holding pens or lairage area spray system. Finalyse and the Finalyse Application System™ easily configure to current pre-harvest, hide-on spaces.

Tackling *E. coli* During Warmer Weather

Since *E. coli* levels historically rise in tandem with seasonal temperatures, now is the perfect time for food safety managers to take a fresh look at which products, practices and technologies are the right choices for their plants.

For more information about Finalyse and Passport Food Safety Solutions, call 515-334-8035, email moreinfo@PassportFoodSafety.com or visit PassportFoodSafety.com.

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About Passport Food Safety Solutions, Inc.

Headquartered in Iowa, Passport Food Safety Solutions 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



Finalyse reduces *E. coli* O157:H7 by 1.8 Log CFU/g in 5 minutes.

Food Safety Solutions offers insights from plant-specific and industry-benchmark analytics; a broad product portfolio with the latest food safety innovations; and a unique system for evaluating and commercializing new technologies. For more information, visit PassportFoodSafety.com.

The label contains complete use information, including cautions and warnings. Always read, understand and follow the label and use directions.

The sales and delivery of Passport Food Safety Solutions food safety products will be expressly governed by and subject to the limited product warranty and other terms and conditions of sale available at www.PassportFoodSafety.com.

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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.

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