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PeroxyChem to Exhibit at International Production and Processing Expo

PHILADELPHIA, Pa. – January 25, 2016 – PeroxyChem Food and Beverage Safety announced today it will exhibit at the International Production and Processing Expo (IPPE) happening in Atlanta, Georgia from January 26 to January 28, 2016.

PeroxyChem’s booth will highlight the Spectrum® Intervention Program and the newest Spectrum product – Spectrum 22. Spectrum is an antimicrobial agent approved for use in poultry processing at multiple intervention points, including on-line reprocessing (OLR), finishing chillers, chillers, parts, salvage and other poultry processing waters. The peracetic acid-based chemistry is effective against pathogenic bacteria Salmonella, Campylobacter and E.coli and breaks down into the environmentally benign products acetic acid and hydrogen peroxide.

In addition to Spectrum, PeroxyChem will be showcasing Blitz™, a peracetic acid-based antimicrobial agent for use in red meat applications. Blitz can be applied directly to red meat carcasses, parts and organs to effectively reduce contamination of pathogenic bacteria, E.coli, Salmonella and Listeria as well as other bacteria that may result in product spoilage or decay.

Members of PeroxyChem’s Poultry and Red Meat Processing team will be on hand to share technical expertise related to operations, plant maintenance, chemical engineering, equipment engineering, regulatory compliance and microbiology.

“To achieve the goal of a safe and nutritious food supply, PeroxyChem helps processing facilities meet compliance standards and ensures that strategies are in place to reduce the possibility of microbial contamination,” said Andrea Johnson, protein segment manager, PeroxyChem Food and Beverage Safety. “We look forward to IPPE and the chance to speak with colleagues and peers about their food safety challenges and share our solutions for a safe, economical, low-capital approach to reducing pathogenic bacteria.”

IPPE will bring together more than 1,100 exhibitors and over 25,000 attendees from the egg, meat, poultry and feed manufacturing industries. It is the largest annual display of technology, equipment, supplies and services for these industries.

To learn more, visit PeroxyChem Food and Beverage Safety at Booth B5117.
About PeroxyChem
PeroxyChem is a global leader in peroxygen and adjacent chemistries. The company employs approximately 550 people throughout the world, with facilities in North America, Europe and Asia. With an unyielding commitment to safety at its core and backed by an exceptional team, the company prides itself on exemplary customer service, product quality, reliability and technical service. PeroxyChem manufactures high quality products and innovative applications developed as a result of innovation and superior technical expertise. We supply customized chemistries for electronics, energy, environmental, food safety, pulp, paper, polymer, and other industrial and consumer markets.

About Food and Beverage Safety
PeroxyChem’s Spectrum®, VigorOx®, Blitz™, Durox® and Clarity® set the standard in environmentally friendly sanitizers for poultry, red meat and aseptic packaging. Our hydrogen peroxide and peracetic acid based sterilants offer efficient, effective, reliable bacterial control and help processors set new benchmarks for efficiency and productivity. To learn more, please visit [http://www.peroxychem.com/FoodBevSafety](http://www.peroxychem.com/FoodBevSafety)