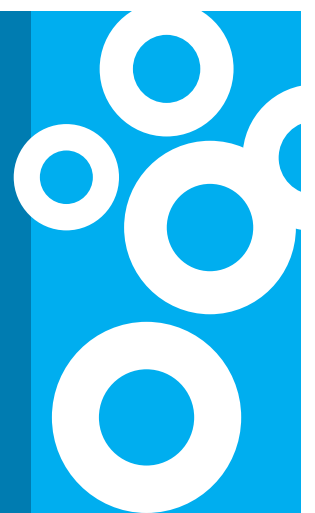


Fantastic news for your business



Symphony are pleased to announce that the antimicrobial technology in our **d₂p**[®] **97000** series is approved in the USA and Europe for a variety of food and non-food applications.



No matter how thoroughly food-containers, chopping boards, worktops and other food-preparation surfaces are cleaned, the tiny scratches and crevices which appear on the surface will harbour fungi and germs - including the dreaded E-coli.



Ordinary plastic allows the growth of microbes, but now the addition of a very small amount of Symphony's d₂p[®] at the manufacturing stage of the plastic item, protects the surface by inhibiting the growth of bacteria and fungi.

Making your food containers, chopping boards and other products with antimicrobial protection will distinguish them in the marketplace, giving you a sales advantage and greater market share.

The active ingredient in Symphony's d₂p[®] 97000 series has been approved by the United States Environmental Protection Agency (EPA) to Control the Growth of Bacteria/Fungi on Food Contact Surfaces made from polymers, and the carrier-resin is accepted by the United States Food and Drug Administration (FDA) for use in food contact applications. In Europe it is listed under Art 95 of the B.P.R. in PT 2, 6, 7, 9, 10 and 21.



Applications for d₂p[®] 97000 include food storage containers, chopping boards, conveyor belts, kitchen utensils, work surfaces, trays and plates and many other food and non-food applications.



Disclaimer: The information provided is general information. For specific applications, please consult our Technical Department. Supplies of d₂p are conditional upon regulatory approval for the purpose(s) concerned in the country or countries concerned.



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Making Plastic Smarter
Symphony[®]
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