

EverFresh

We classify **EverFresh** as an “acid replacement” product because it has a pH of 0.0 to 0.1, exhibits extraordinary anti-microbial properties, and yet is completely non-toxic to humans and animals. A major advantage of **EverFresh** is the fact that it does not affect the taste of the fruits or vegetables when used as suggested. Any residue is easily removed by a simple wash which eliminates all traces of the solution.



EverFresh is an effective surface cleanse on a wide variety of foods, including:

- ♦ Fruits & Vegetables
- ♦ Meat & Poultry

Among the established uses for **EverFresh**: the elimination of pathogenic bacteria (i.e. e-coli, listeria, pseudomonas, etc.) through surface application on a wide variety of surfaces where cleanliness is a necessity. In food applications, this includes virtually all meat and fish.

When tested using conventional HPLC or spectrum analysis, **EverFresh** shows a residual presence of 7-8% sulphuric acid. Nevertheless, the product exhibits none of the characteristics associated with aqueous solutions with this sulphuric acid content. This is what we mean by “denatured.” The functionality exists on the level of the hydroxyls. It is deadly to microbes, but harmless to larger animals (including mammals).

EverFresh can be used in almost any application where the control of microbes is required. A sample of a typical application in agriculture is contained on the next panel, involving a test demonstrating the extended shelf-life of tomatoes. The shelf-life of vegetables vulnerable to rot from the exterior can easily be added by dipping or spraying in **EverFresh**.



For more information about Natura Scio products, please use the following contact information:

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INTRODUCING NATURA SCIO:

A revolutionary new breakthrough in food preservation technology that promises huge savings to the food industry

Natura Scio has achieved a breakthrough in food preservation technology that dramatically extends the shelf life of baked goods and dramatically slows down decomposition in raw fruits and vegetables allowing them to retain their freshness and taste far beyond what is possible today.

Effective on a broad way of products where microbial degradation plays a role in diminishing the quality of food, Natura Scio provides proven answers. This brochure provides an introduction to two superior solutions -- both amazing in their effectiveness, ease of storage and use, and imperceptible effect on flavor profile when use as directed.