

# NEO-PURE™

Organic Non-Thermal Pasteurization



# NEO-PURE™ IS THE PREFERRED PASTEURIZATION SOLUTION FOR LOW-MOISTURE FOODS IN THE INDUSTRY



Johnvince Foods/Planters Canada, an innovative manufacturer and distributor of quality bulk foods, is recognized for state-of-the-art processing and packaging. They are pleased to be working with a cutting-edge company like Agri-Neo to enhance food safety protocols and implement their innovative intervention step to the benefit of their distributors, retailers and end consumers.



Aurora Products is a leader in offering top quality, all-natural and organic products to stores throughout the nation. Their 3rd party steam-pasteurized macadamia nuts showed degradation in quality. Since pasteurizing their macadamia nuts with NEO-PURE™, they noticed a significant improvement in quality and taste. As a result, their raw macadamia nuts became one of the top selling products at major national organic grocer retailers.



Shashi Foods is a leader in grinding and blending of spices, herbs and seeds. They pasteurize with NEO-PURE™ to maintain the highest food quality while achieving food safety. They have also successfully expanded their business by offering toll service.

# NEO-PURE™ IS THE ONLY ORGANIC, NON-THERMAL PASTEURIZATION THAT KEEPS FOOD TRULY RAW WITHOUT ANY COMPROMISES

NEO-PURE™ works by combining an organic liquid solution with a system designed specifically for food processing. It provides a validated 5-log (>99.999%) reduction of harmful pathogens such as *Salmonella*, *E. coli*, and *Listeria* while preserving the natural taste, smell, texture and nutrition of the food.

## WHY NEO-PURE™?

### TRULY RAW

Food quality is preserved since NEO-PURE™ does not use heat, chemical gas or irradiation

### ORGANIC

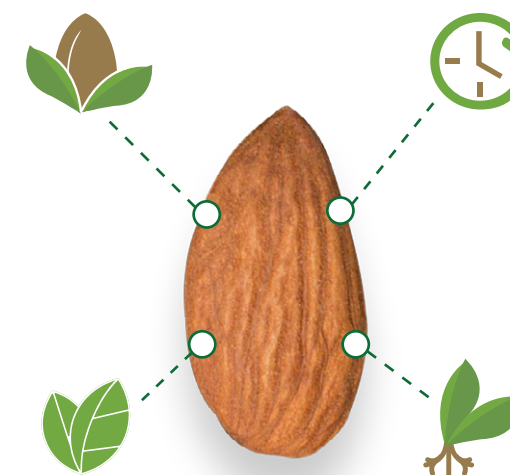
NEO-PURE™ is composed of ingredients found in nature. It is approved for organic use to US NOP & Canadian COR standards

### MAINTAIN SHELF LIFE

NEO-PURE™ kills spoilage microorganisms such as mold and yeast to maintain shelf life

### VIABLE

NEO-PURE™ eliminates pathogens, and then biodegrades completely, so it does not damage foods. For example, germination/sprouting is unaffected after pasteurization



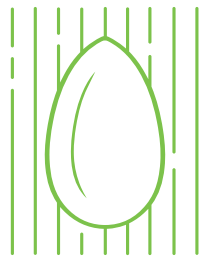
The U.S. FDA, U.S. EPA, and Health Canada have approved NEO-PURE™ as a processing aid, which means it is so safe to use that labeling is not required. It is also certified organic, Kosher and Halal.



HOW NEO-PURE™ WORKS



NEO-PURE™ is an organic liquid solution composed entirely of ingredients found in nature.



NEO-PURE™ is misted onto food in its dedicated food safety system. The process uniformly destroys pathogens on the foods' surfaces and in cracks and crevices that can harbor pathogens.

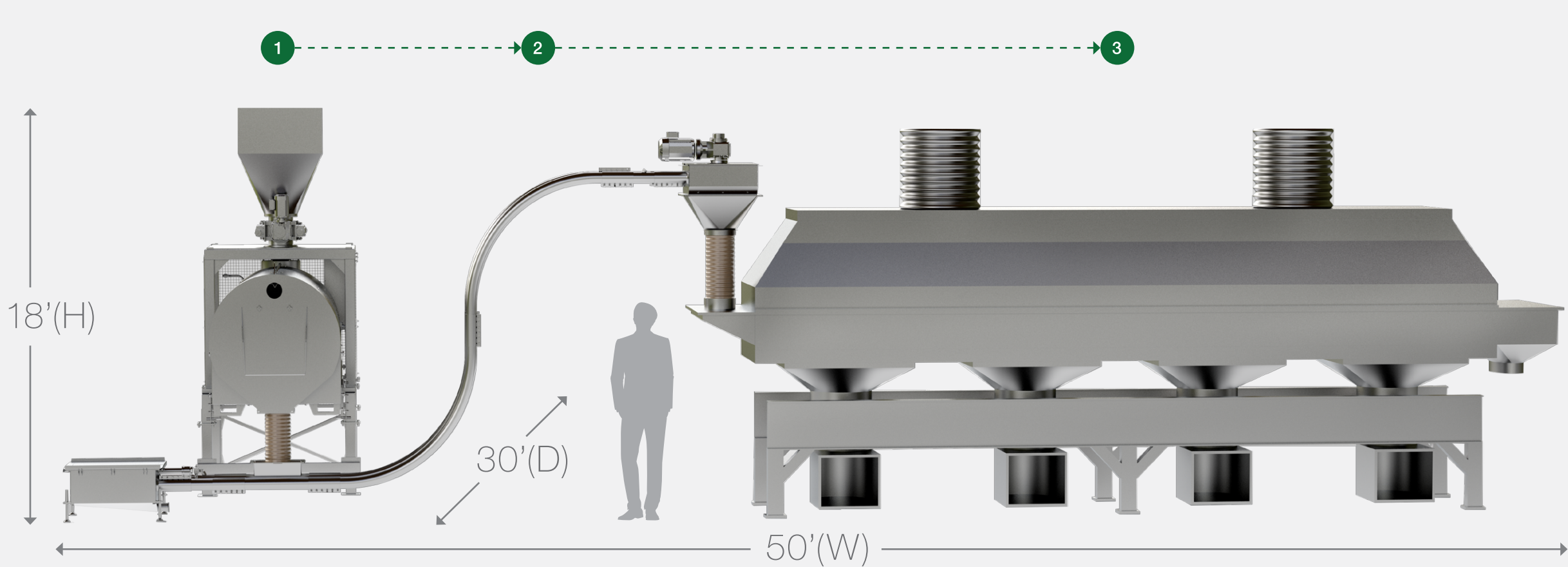


Afterwards, NEO-PURE™ completely biodegrades, leaving the food safe and raw, just as nature intended.

NEO-PURE™ FOOD SAFETY SYSTEM  
SEAMLESSLY INTEGRATES INTO YOUR OPERATION

- ✓ Minimum of 3 metric tonnes per hour in a continuous process flow
- ✓ Fully enclosed system to prevent cross-contamination
- ✓ Short cleaning cycle to maximize operational uptime
- ✓ Flexible layout to fit into any operating environment
- ✓ Compact footprint of only 1,500 square feet for equipment & operation
- ✓ 16" touchscreen control with user-friendly interface
- ✓ Data tracking and graphing of critical control parameters for QA/QC and audits
- ✓ Real-time remote system support and troubleshooting

NEO-PURE™ PASTEURIZATION PROCESS



- 1 Food enters through the inlet hopper and is accurately metered to the atomizer via a sanitary rotary valve. Food is gently turned for full coverage of NEO-PURE™.
- 2 Food is brought up to the dryer inlet through the conveyor. The conveyor is fully enclosed to prevent cross-contamination.
- 3 Food enters the vibratory fluidized bed dryer where it is dried and cooled at low temperature to remove surface moisture. Lastly the product exits the dryer and is ready-to-eat (RTE).



## WE BUILD LONG-TERM PARTNERSHIPS TO SOLVE THE CHALLENGES IN FOOD SAFETY

Unlike other equipment manufacturers who are solely focused on selling equipment, we have built a business model that ties our success with those of our partners over the long-term. As a result, we work hand-in-hand with them to address the ever-changing landscape of food safety. To support this unique approach to market, we have developed deep bench strength across a variety of disciplines – microbiology, food safety science, engineering, operations, commercial – to develop food safety solutions that can set industry standards.

### NEO-PURE™ PARTNER SUPPORT

#### SALES & MARKETING

- ✓ Business development to drive sales volume of pasteurized products
- ✓ Joint commercial efforts to educate target customers of value-add with NEO-PURE™
- ✓ Marketing resources to execute campaigns highlighting NEO-PURE™ differentiation

#### FOOD SAFETY SCIENCE

- ✓ Dedicated in-house microbiology team to support QA/QC and customer audit requirements
- ✓ Food safety science resources to complete validations to realize new commercial opportunities
- ✓ Ongoing R&D program to expand use cases with NEO-PURE™

#### ENGINEERING & OPERATION

- ✓ Site assessment to detail system layout and process flow options pre- installation
- ✓ On-site system commissioning and training
- ✓ Ongoing maintenance and troubleshooting support with remote assistance

# AGRI-NEO

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