

NEO-TEMPERTM

Organic Food Safety Solution for Flour



FOR THE FLOUR MILLING INDUSTRY, PROTECTING CONSUMERS HAS BECOME MISSION CRITICAL

In 2019 alone, more than 10 flour recalls have jeopardized consumer well-being and have created a serious threat for the flour industry.

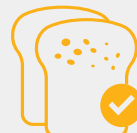
NEO-TEMPER™ IS THE SOLUTION

NEO-TEMPER™ is an organic food safety solution for flour millers. It provides a validated >99.9% reduction of pathogens on flour without loss of quality or functionality. By seamlessly integrating into the tempering step of the milling process, NEO-TEMPER™ requires no changes to the existing process flow. And, with the NEO-TEMPER™ validation program, flour millers can produce safer flour to protect their business and consumers in a quick and economic manner.

WHAT IS NEO-TEMPER™?



NEO-TEMPER™ is an organic, liquid solution applied on wheat for safer flour



It provides a validated kill step without compromising the quality or functionality of flour



It is mixed with water that is applied during the tempering step



NEO-TEMPER™ biodegrades completely, and is approved by regulators as a processing aid, with no labeling requirements

NEO-TEMPER™ PROTECTS CONSUMERS, BRANDS AND FLOUR MILLERS



The cleaning steps in the conventional milling process do not control pathogens

NEO-TEMPER™ covers each wheat kernel uniformly reaching all cracks and crevices

It is precisely applied at a controlled rate to achieve the target log kill

Flour produced with NEO-TEMPER™ is safer with quality and functionality unchanged

WITH NEO-TEMPER™, FLOUR MILLERS FINALLY HAVE A VIABLE FOOD SAFETY SOLUTION



Validated

NEO-TEMPER™ provides a validated, >99.9% (>3-log) reduction of harmful pathogens such as *E. coli*



Easy-to-Scale

NEO-TEMPER™ integrates seamlessly into the existing tempering step of the flour milling process



Cost Effective

NEO-TEMPER™ achieves food safety at a fraction of the cost of heat-treated flour. No major equipment is required



Quality & Functionality

Since NEO-TEMPER™ does not use heat, the quality and functionality of flour is preserved

NEO-TEMPER™ VALIDATION PROGRAM

The NEO-TEMPER™ validation program is a low cost, low risk way to protect your business, brands and customers from flour recalls. In four simple steps, Agri-Neo can validate your flour mill to ensure that NEO-TEMPER™ is effective at controlling pathogens to achieve target log-kill, and is integrated seamlessly into your operation. Validate your mill today for safer flour tomorrow.



WE BUILD LONG-TERM PARTNERSHIPS TO SOLVE 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 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, and commercial – to develop food safety solutions that set industry standards.

NEO-TEMPER™ PARTNER SUPPORT

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-TEMPER™

ENGINEERING & OPERATION

- ✓ Site assessment to detail technology layout and process flow
- ✓ On-site validation and training
- ✓ Ongoing maintenance and troubleshooting support

SALES & MARKETING

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

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