



✓ 100% natural

✓ no organoleptic influence

✓ clean label

✓ easy to apply

Our natural solution against Listeria

PhageGuard L is a highly concentrated solution containing specific phages. The phage is selected from nature for its specific killing ability against *Listeria monocytogenes*. PhageGuard L is also effective against all *Listeria* strains and can be used directly on product, Food Contact Surfaces (FCS) or cleaning. Multiple companies are using PhageGuard L in seafood and dairy processing plants to improve their food safety.

- ✓ PhageGuard L leads to 1-3 log reductions on food and 3-5 log reductions on biofilms and process equipment
- ✓ PhageGuard L is effective against all *Listeria* species
- ✓ Hinders proliferation of *Listeria* on food contact surfaces
- ✓ Does not influence desired bacteria



Dairy

Dairy offers a suitable environment for the survival and growth of *Listeria monocytogenes*, allowing this pathogen to display tolerance responses that can favor its presence in cheese and persistence in dairy processing plants. 1-3 log reduction can be expected on product and 2-5 log on critical process equipment such as slicers and belts.