



100% natural

no organoleptic influence

clean label

easy to apply

Our natural solution against Salmonella

PhageGuard S is a highly concentrated solution containing specific phages. The phages are selected from nature for its killing ability against Salmonella. PhageGuard S is effective against all Salmonella serovars and can be used directly on product, Food Contact Surfaces (FCS) or as cleaning aid. Our PhageGuard S is scientifically proven to be highly effective in beef, pork and poultry food processing. Ranging from fine/minced and ground meat to whole cuts.

- ✓ Pathogen reduction up to 1-3 log(s)
- ✓ Does not react away in the presence of organic matter
- ✓ Non corrosive to equipment
- ✓ Can be used post-slaughter or in later processing stages



Meat & poultry

PhageGuard S can reduce Salmonella 1 log or more on meat and poultry trim, coarse & fine grind. PhageGuard S is a safe and smart Salmonella hurdle during processing of meat and poultry preparations, leading to safer products without compromising organoleptic properties or worker safety.