



**jaymak**<sup>TM</sup>  
equipment hygiene services

## Jayfresh... a new era in hygiene

Jayfresh allows you to manage coolroom hygiene without the need to change batteries or replace expensive UV lights and there is no power to connect.

It addresses all the major shortcomings of other products currently on the market.



YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

## What's so special about Jayfresh?

Jayfresh is a Chlorine dioxide based slow release mould and bacteria abatement system providing outstanding advantages over other biocides, oxidants, sulphide scavengers and other traditional methods.

Chlorine dioxide has a long and established history. It has been safely used for more than 70 years to disinfect much of the nation's food and water supply and is also used at more than 900 water treatment facilities around the world everyday.

The patented self-activating Chlorine dioxide powder technology is a potent biocide that attacks odour, moulds and bacteria at its source.

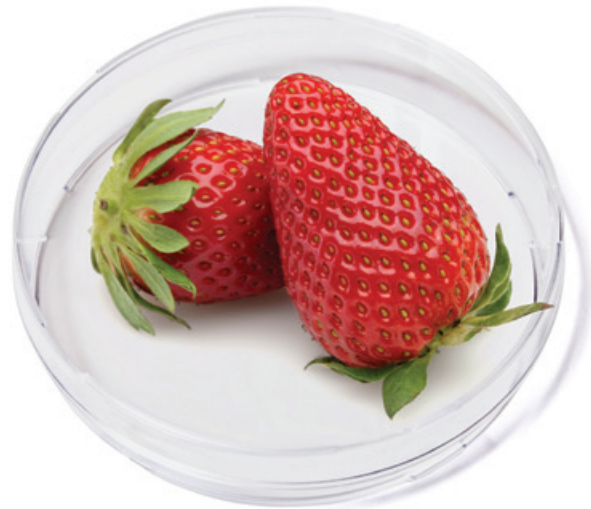
The Jayfresh sachet is effective in confined spaces and starts to work with exposure to ambient water vapour and lasts for up to 30 days.

Conventional deodorisers absorb or cover up odours with fragrances but the Jayfresh slow release sachet oxidises compounds such as animal and human waste, bacteria, mould and odours that are produced by mildew and off-gassing of food.

Recent trials in hotel restaurant coolrooms have proven extremely successful especially with berries and herbs having extended shelf life and maintaining their freshness for longer.



Indicative of untreated and stored for 6 weeks at 4°C



Indicative of treated with 10mg/l Chlorine dioxide gas for 10 min and stored for 6 weeks at 4°C

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Jaymak<sup>TM</sup> services adopt certified management systems

