

Advanced BioTech

Developer of MultiFIX™ and BioWorld Products™

FOOD PREPARATION ODOR CASE STUDY

Project Situation

A gourmet food preparation business faced odor problems associated with garlic, onion and other foods. A Triple Nozzle Fogger and Odor Neutralizer were purchased and used inside the building.

Products/Technology Used

#41014 BioWorld Odor Neutralizer BON-CC-41 Concentrate
#F8026 Triple Nozzle Fogger

Results

The fogger with diluted BON was set up and used on an as needed basis during food preparation. Food odors were completely eliminated with the environmentally safe BON. On-going use has continued to keep odors to a minimum.