

Food Industry Nx-ON Antimicrobial Technology



The whole food industry is subject to the problems caused by the growth of bacteria, fungi, algae, mold, and mildew. The Nx-ON Two-Step process works continuously and provides an invisible bio-static protective coating.

Step 1. Our EPA registered disinfectant kills 99.99% of germs.

Step 2. Our Microbiostatic coating inhibits the growth of odor causing bacteria and fungi (mold and mildew), bacteria and fungi (mold and mildew) which cause staining and discoloration and algae.

•Water Based •EPA Registered •USDA Accepted •Odorless and colorless
•Highly durable •Non-leaching •Prevents biofilm buildup
•Non-Toxic technology •Long term prevention of a wide range of microbial growth. •Protects a wide range of surfaces.



- Floor Drains
- Fish & Meat Cases
- Hotel Kitchens
- Grocery Stores
- Processing Facilities
- Restaurants
- Restrooms
- Refrigeration

