



Agileclean Advantages

- Fresh food lasts more than 86% longer in the refrigerator.
- You save money as Agileclean Refrigerator Guard ensures freshness of the food; therefore reduce the cost of living
- Prevents odd smells and neutralize the odor in the refrigerator.
- Inhibit the growth of bacteria and virus exist in the fridge
- Harmful germs and bacteria are destroyed in a reliable and safe manner.



What is Agileclean Refrigerator Guard?

NANOTECHNOLOGY; SUSTAINED RELEASE; HIGH MOLECULAR MATERIAL

Agileclean Refrigerator Guard is the solution for a hygienic and germ free refrigerator because Agileclean inhibits the growth of bacteria, mould, spores, viruses and fungi and thereby ensures a long-lasting freshness in the refrigerator and a much longer storage (shelf) life of the foods.

Facts of the active ingredient

The active ingredient - Chlorine Dioxide has been used for over 50 years to disinfect drinking water.

Agileclean is Your Refrigerator Guard

We are excited to tell you:

Chlorine dioxide is registered with EPA (Registration No. 74986-1), and is considered an excellent bactericide, fungicide and antimicrobial agent. It has passed the EPA's stringent DIS/TISS guidelines for use as a disinfectant and as a food-contact surface sanitizer.

The FDA and the U.S. Department of Agriculture (USDA) have approved stabilized chlorine dioxide in food processing plants for sanitizing and controlling bacteria and mold.

Chlorine dioxide is currently under EPA review as a surface sanitizer for E. coli O157:H7 and **drug-resistant Salmonella**. It is also currently under EPA review as a virucide for HIV and Hepatitis A and for use as a fungicide, virucide and algacide.

Chlorine dioxide has been found to be one of the most effective tools for dispersing biofilms, and in some cases, inhibiting the formation of future biofilms. This function is especially valuable in the small cooling towers of food processing facilities where food product contamination can contribute to heavy films or algal slimes. Biofilm is a polysaccharide film or coating that protects and harbors viable bacteria colonies making surfaces more difficult to clean and disinfect.

The secret of Chlorine Dioxide

Chlorine dioxide eliminates sources and transfers of harmful pathogens in the food plant and attacks biofilms that form on equipment and other food-contact surfaces— all while doing less harm to the environment than other choices that do not have comparable strength.

AGILECLEAN REFRIGERATOR GUARD IS THE NEXT BIG THING THAT PREVENT FOOD FROM DECAYING AND KEEP FRIDGE FOOD FRESH FOR A LONG TIME

Story about the Agileclean Refrigerator Guard

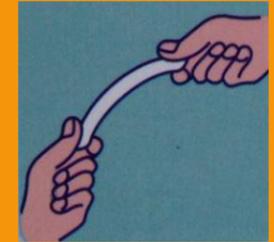
I recognized that chlorine dioxide could inhibit the growth of a variety of bacteria when I studied chemical engineering during college. I did not notice how efficacious the chlorine dioxide could be until one day in the supermarket, I found that vegetables and fruits stored under low temperature on the shelf could reduce the food quality and makes those frozen “ fresh food” less tasty. The lower temperature exerts tremendous negative effects on the tastiness of food, and some bacteria still grow steadily in the low temperature such as Salmonella, which were active and contagious



I went back to the laboratory and studied, and then I realized the chlorine dioxide of stable state exerts unimaginably excellent effects on inhibiting the growth of bacteria in the refrigerator so that it not only keeps the food fresh for a long time but also neutralizes the strange smells in the fridge. However, I, had no idea how to make the stabilized chlorine dioxide applicable in the food preservation?

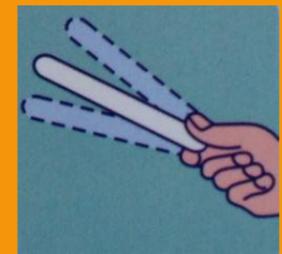
One day I was in a vocal concert. I bent a glow stick on my hand, and the red light flashed over my mind. What if the stick released the gas, rather than the light? Perhaps I figure out the way to assign the chlorine dioxide in the food storage application.

I rushed back to the laboratory and studied on this little stick. Finally, I developed Agileclean Refrigerator Guard, the innovative product. With nanotechnology – sustained diffusion, I witness that Agileclean Refrigerator Rod could inhibit the growth of 99.9% bacteria in the fridge. I promise that the food will never lose its freshness and tastiness with this refrigerator rod and I



Bend

- Nano-technology
- Safety guaranteed
- Good quality Certified, Tested
- Environmental friendly, non-toxic
- High efficiency of odor elimination
- Ease to use
- Lightweight



Shake

- Destroy Fridge bacteria
- Keep Fridge food fresh longer
- Purifier the Fridge air
- Prevent the odor in the fridge
- Neutralize the strange smells in the fridge



Stick

Nanotechnology that allows Chlorine Dioxide gas release sustainably and stably

Chlorine dioxide is approved by WHO, FDA (food and drug administration) and EPA (environmental protection agency), as **non-toxic ingredient**