

THE ANTIMICROBIAL HOME DELIVERY BAG: THE POLYGIENE BIOMASTER SOLUTION



Insulated home delivery bags: How safe are they?

One of the most common causes of food poisoning is the cross-contamination of foodstuffs, from food to food, from hand to food, and from hand to surface.

- Every year there are 500,000 cases of food poisoning in the UK, of which 80% are caused by *Campylobacter*. It is present in up to 70% of all fresh chicken sold in UK supermarkets today.¹
- Up to 7% of chicken outer packaging in supermarkets also tested positive for *Campylobacter* - the equivalent of 44 million contaminated packs of chicken sold every year.² It can easily spread to other surfaces and directly onto ready-to-eat foods.³
- In tests, 1 million *E. coli* cells, known to cause diarrhoea infection, survived 48 hours in a reusable bag before being detected - enough time to cause illness.⁴
- *Staphylococcus aureus* can cause illness and can survive for up to eight weeks in a reusable bag. It takes up to 16 weeks to disappear completely.⁵
- Food safety researchers in the US discovered that 51% of reusable shopping bags contained harmful bacteria.⁶
- Washing reusable bags will not kill all of the bacteria transferred to them by raw meat.⁷
- 97% of people asked were unaware there was any threat of bacteria from their home delivery bags.⁸

^{1&2} Food Standards Agency | ^{3,4&5} Professor Anthony Hilton, Head of Biological & Biomedical Sciences, Aston University | ⁶ J. Click & J. Wright, University of Pennsylvania | ⁷ Glasgow Caledonian University's School of Health and Life Sciences | ⁸ Prof. Hugh Pennington

What food hygiene experts say

“Bacteria can easily transfer from different types of reusable bags to the hands and back again. Using the same bag repeatedly for different purposes increases the risk of contaminating the bag with a host of harmful bacteria.”

- Anthony Hilton,

Professor of Applied Microbiology, Aston University.

“Multi-use bags are a concern of many industry experts. Antibacterial bags provides a solution to the problem. Biomaster protection built into the bag reduces the likelihood of crosscontamination of dangerous bacteria when packing.”

- Dr. Lisa Ackerley,

Food safety expert and Professor of Environmental Health at the University of Salford

In 2018 we patented the world's first antibacterial shopping 'bag for life' since used by millions of shoppers worldwide. This award-winning technology is now available for the home delivery market.



POLYGIENE
PRODUCT PROTECTION



POLYGIENE
FOR MINDFUL LIVING

- Bags treated with technology proven to inhibit the growth of all types of harmful bacteria that might transfer between bag and groceries.
- Reduces the likelihood of cross-infection with dangerous bacteria when packing and handling food.
- The active antibacterial agent is built into the bag during the manufacturing process, so the protection lasts for the useful lifetime of the item.
- Polygiene BioMaster™ antimicrobial protection is entirely safe and does not affect the taste or smell of the bag contents in any way.
- In independent tests, antibacterial bags are proven to inhibit the growth of most common types of bacteria by more than 99%.

Apart from in bags, where else is this technology used?

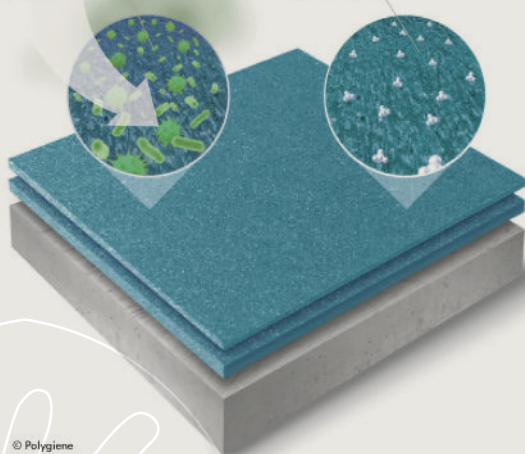
Polygiene BioMaster is used extensively in the food production, catering, and hospitality sectors in everything from cleaning cloths and worktops to bin liners and knife handles - in fact, just about any surface or contact point as an effective first line of defense to reduce the threat of cross-contamination. Polygiene BioMaster is not a substitute for regular cleaning protocols.

How effective is Polygiene BioMaster ?

Polygiene BioMaster is effective against all strains of common pathogens that cause food poisoning. In tests, shopping bags treated with Polygiene BioMaster reduced the levels of E.coli and Staphylococcus aureus by over 99% achieving ISO 22196:2011.

**WITHOUT
POLYGIENE BIOMASTER™**
Microbes settle and multiply on surfaces, causing degradation

**WITH
POLYGIENE BIOMASTER™**
Silver ions actively inhibits all microbes and protects the surface



The original Polygiene BioMaster “bag for life”

The Polygiene BioMaster ‘Bag for Life’ is available from high street supermarkets everywhere, from M&S and Morrison’s in the UK to Woolworths in South Africa and Coles in Australasia. The bags are available in various sizes, materials, and formats, including insulated cool bags, grab bags, lunch bags, and pouch bags.



Polygiene BioMaster antimicrobial protection will differentiate your products from your competitors and add value in a crowded but increasingly vital market.

Learn More



POLYGIENE®
PRODUCT PROTECTION



POLYGIENE®
FOR MINDFUL LIVING