

‘BAG FOR LIFE’: THE POLYGIENE BIOMASTER SOLUTION



Reusable grocery bags are good for the war against plastic, but they are also a breeding ground for harmful microbes. In these exceptional hygiene-critical times, we have the value-adding solution.

The consequences of reusable grocery bags

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.

- 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.¹ It can easily spread to other surfaces and directly on to ready-to-eat foods.
- Even if you cook chicken properly you could have *Campylobacter* on your hands from a single touch of the outer packaging.² Once transferred from the fridge onto surfaces, utensils or hands, it can be spread to other surfaces and directly on to ready-to-eat foods.
- In tests, 1 million *E. coli* cells, known to cause diarrhoeal infection, survived 48 hours in a reusable bag before becoming undetectable – enough time to cause illness.³
- *Staphylococcus aureus* can also cause illness and can survive for up to 8 weeks in a reusable shopping bag. It takes up to 16 weeks to disappear completely.⁴
- International studies show that an increase in the use of reusable bags can lead to a spike in illness rates.⁵

- In 2011, food safety researchers in the US discovered that 51% of reusable shopping bags contained harmful bacteria.⁶
- In a UK study nearly half of reusable bags tested fall into the “heavily contaminated” category.⁷
- Washing reusable bags will not kill all of the bacteria transferred to them by raw meat.⁸

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



Our solution: The award-winning antimicrobial ‘bag for life’

The patented Polygiene BioMaster™ antimicrobial grocery ‘bag for life’ can be used for life - safely.

- Treated with technology proven to inhibit the growth of all types of harmful bacteria that might transfer between your bag and your groceries.



POLYGIENE
PRODUCT PROTECTION



POLYGIENE
FOR MINDFUL LIVING

- Reduces the likelihood of dangerous bacterial growth within the bag when purchasing and handling food.
- The active antimicrobial agent is built into the bag during the manufacturing process, so the protection lasts for the useful lifetime of the bag.
- Polygiene BioMaster antimicrobial protection is completely safe and won't affect the taste or smell of the bag contents in any way.
- In independent tests, bags are proven to inhibit the growth of most common types of bacteria by more than 99%.

How effective is Polygiene BioMaster?

Polygiene BioMaster is incredibly durable, long lasting and highly active. When added, it becomes an integral part of the product.

The controlled release of the active ingredient provides maximum antibacterial protection for the lifetime of the product.

Polygiene BioMaster Antimicrobial Protection is independently tested and has been proven to reduce the overall level of bacteria on treated surfaces by up to 99.9%.

01

Polygiene BioMaster binds to the cell wall disrupting growth

02

Polygiene BioMaster ions interfere with enzyme production, stopping the cell from producing energy

03

Polygiene BioMaster interrupts the cell's DNA preventing replication



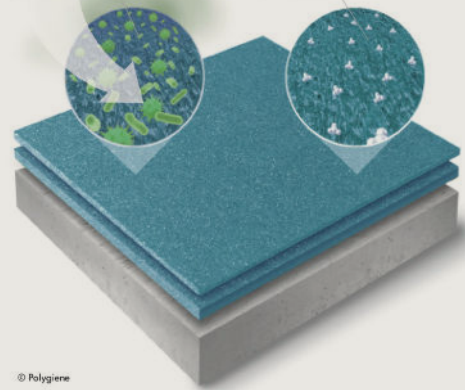
In tests, shopping bags treated with Biomaster reduced the levels of E.coli and Staphylococcus aureus by over 99%

How is Polygiene BioMaster added?

Polygiene BioMaster is easily added to the product during manufacture. The active ingredient in Polygiene BioMaster only imparts antimicrobial properties and does not affect the basic colour or surface finish of any product in which it is used. Polygiene BioMaster cannot leach or wash out.

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

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



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What else is this technology used in?

Polygiene BioMaster is used extensively in the food and catering industry 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 defence to reduce the threat of microbial growth.

Where can I find the antibacterial bag for life?

The award-winning patented Polygiene BioMaster 'Bag for Life' is available in high street supermarkets worldwide, from M&S and Morrison's in the UK to Woolworths in South Africa and Coles in Australasia.

Polygiene BioMaster antibacterial bags are available in a range of sizes and formats including insulated cool bags, grab bags, lunch bags and pouch bags. Also available in bespoke formats and designs.



Developed by Addmaster (UK) Ltd, the antibacterial bag for life is registered Patent Serial Number GB2527063

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