



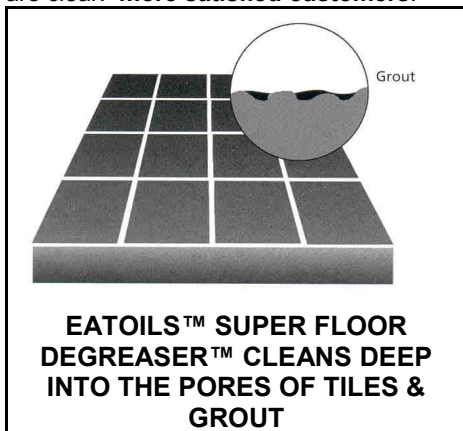
DO YOU WANT CLEANER, LESS SLIPPERY FLOORS?

TRY EATOILS™ SUPER FLOOR DEGREASER™

When traditional cleaning chemicals and degreasers don't perform, restaurant owners look for new solutions. One restaurant chain knew what they wanted in a floor cleaner & degreaser. With 25 eat-in, take-out, and catering operations, the restaurant chain needed a cleaner that could really 'move grease'. When the floor was clean, it needed to not just look better, but it needed to function better, too – **no slipping allowed.**

That's where a biological floor cleaner came into the picture. Bio-formulations take a **two stage approach** to countering fats, oil and grease on restaurant floors. First, the surfactants break up grease, as in chemical floor degreasers. Then the bacteria go to work, degrading the grease into harmless by-products. And bio-formulations keep working well after the chemical products quit, to remove additional food particles & grease deep in the pores of the tile and grout.

The result? Cleaner grout, brighter floors and a much better smell. The restaurant chain tested it for themselves and found an added benefit – it was the answer to their slippage problems, too. The results are clear: **more satisfied customers.**



EATOILS™ SUPER FLOOR DEGREASER™ FIELD REPORT

The EATOILS™ Technical Service group recently took SUPER FLOOR DEGREASER™ into the field to assess how a new formulation made in the laboratory

translates into "real world" applications. SUPER FLOOR DEGREASER™ is a biological floor cleaner that contains a unique patented spore-forming bacterium that can degrade long-chain fatty acids.

As there is no known test to determine the ability of a floor cleaner to loosen food particles, field trials were arranged with a local janitorial service company and a local quick service restaurant (QSR). The janitorial company used EATOILS™ SUPER FLOOR DEGREASER™ in three different kitchens at a local hospital and the QSR also used EATOILS™ SUPER FLOOR DEGREASER™ in their kitchen area. The main purpose of this study was to obtain subjective impressions of the cleaning ability of EATOILS™ SUPER FLOOR DEGREASER™.

After four weeks, five questions were asked pertaining to the performance of EATOILS™ SUPER FLOOR DEGREASER™ (or the condition of the floor after continued use of EATOILS™ SUPER FLOOR DEGREASER™) as compared to the period before use. A rating scale of 1 to 5 was used to interpret their responses, where:

- 1 = "Much worse than before",
- 2 = "Noticeably worse than before",
- 3 = "the same as before",
- 4 = "Noticeably better than before", &
- 5 = "Much better than before".

The people doing the actual mopping, the account manager from the janitorial service and the QSR manager were all interviewed.

The averages of all responses:

- Overall cleanliness: 4.5 / 5
- Visual appearance in grease-impacted areas: 4 / 5
- Floor traction: 5 / 5
- Ability to loosen food particles from the floor: 4.5 / 5
- Brighter grout: 4 / 5

Additional comments:

- "No film rings were left when puddles dried out".
- "It didn't just spread grease out".
- "EATOILS™ SUPER FLOOR DEGREASER™ left a smoother finish compared to what we were using".
- "There was a progressive improvement over the 4 weeks".
- "There were no harsh fumes or

chemical smells like some solvent degreasers have".

Results of an earlier study on EATOILS™ SUPER FLOOR DEGREASER™ suggested that use of the product displaced the floor's indigenous flora with strains from EATOILS™ SUPER FLOOR DEGREASER™ without significantly changing the total bacterial population level. Therefore, this test was also designed to monitor bacterial populations on the floor before and after regular kitchen foot traffic at the quick service restaurant only.

Efforts to identify and enumerate bacteria from EATOILS™ SUPER FLOOR DEGREASER™ suggest that after three weeks, 49.5% to 87.7% of the bacterial population was likely from EATOILS™ SUPER FLOOR DEGREASER™. These data, in combination with the lack of increase in total counts, suggest that a biological control mechanism may be in place.

Biocontrol is further supported when the kitchen practices are considered. Bleach use was suspended from the mopping protocol; normally, you would expect the bacterial population to increase. **This did not happen**, suggesting that EATOILS™ SUPER FLOOR DEGREASER™ competitively displaces a portion of the indigenous bacterial population and may potentially suppress the growth of undesirable environmental microbes.

Based on our experiences with EATOILS™, the benefits of continued cleaning using EATOILS™ SUPER FLOOR DEGREASER™ should maintain improvement in floor and grout condition.

EATOILS™ SUPER FLOOR DEGREASER™ is currently in use in a number of restaurants, hotels, food plants, and institutional facilities across North America. The product is available worldwide through janitorial supply companies. **EATOILS™ SUPER FLOOR DEGREASER™ IS GREENER-CHOICE™ APPROVED.**

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