

FDA approves PhageGuard-E as new food processing aid against *E. coli* O157

WAGENINGEN, The Netherlands, September 18, 2018 - FDA & USDA announced they have approved Phageguard-E as a “GRAS” (Generally Recognized as Safe) food processing aid against *E.coli* O157. The new product consists of natural phages against *E.coli* and is produced by Microeos of The Netherlands. The company confirms that industrial scale projects with US meat processing companies are set to start shortly.

Microeos, a pioneer in targeted pathogen reduction technology continues to expand its product portfolio. Today it announced that PhageGuard-E, a new surface intervention to combat *E. coli* O157 on food products, will now be available for the US beef industry. The findings are of particular interest to beef processors looking for natural and effective post harvest interventions, reducing *E. coli* O157 on beef carcasses, primals, subs and trimmings. Recent research conducted at the University of Nevada demonstrated superior results of PhageGuard-E surface spray on *E. coli* O157 contaminated fresh cold beef over currently used chemicals.

Phages are the natural enemy of bacteria. Unlike harsh chemical interventions, phages are harmless to plant workers and do not damage equipment, concrete floors and water-treatment installations. This makes PhageGuard a smart, green and easy to apply solution. As a natural product it meets increasing consumers’ demand for minimal use of chemicals. Unlike traditional chemical treatments, PhageGuard-E kills *E. coli* without affecting the organoleptic properties of treated food products, such as taste, odor or texture.

Shiga toxin-producing *Escherichia coli* (STEC) in food products forms a serious public health concern, with close to 5.000 cases recorded last year in the US alone. They can produce toxins which can cause kidney failure and anaemia due to destruction of the red blood cells that carry oxygen around the body. This is called haemolytic uraemic syndrome (HUS) and is especially dangerous for small children and the elderly.

Bert de Vegt, Managing Director at Microeos Food Safety: ‘Raw or undercooked ground meat products remain the primary source of STEC concern and outbreaks. We’re pleased to be adding this tool to support the US meat processors in their constant quest to deliver safe food, and we look forward to working with the industry to implement the technology. Food safety is a non-competitive priority for all.’

About Microeos (www.microeos.com)

Microeos develops phage products against unwanted bacteria and is considered a leader in this exciting field. Microeos Food Safety produces the FDA approved products PhageGuard LISTEX, against *Listeria*, and Phageguard S, against *Salmonella* (www.phageguard.com). The company collaborates with many independent partners and institutes, including ETH Zurich (the Swiss Federal Technology Institute), Mississippi State University, University of Nevada, the Danish Meat Research Institute, NIZO Food Research of The Netherlands and the University of Ghent. Microeos Human Health has developed Gladskin for people with inflammatory skin conditions such as acne, eczema and rosacea (www.gladskin.com).

Microeos’ technology was chosen as Europe’s most impactful innovation of 2018.

Contact:

For more information about PhageGuard-E please contact Microeos at info@microeos.com or in the USA Robin Peterson at +1 (847) 620 9386 or visit: <https://www.phageguard.com/ecoli-solution/>.

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