Food Industry

Bio-Spean

The food industry is subject to problems caused by the growth of mold, Mildew, Fungi, algae and bacteria, which cause staining, odor and discoloration. Protect your staff & customers.

Bio-Spear forms a highly durable bond with virtually any surface, working continuously, with just one easy application to provide an invisible biostatic protective film to prevent harmful bacteria, fungi, mold and mildew between cleanings.

Water based = EPA Registered = Odorless and colorless = Protects a wide range of surfaces = Highly durable = Non-toxic technology after drying = Prevents biofilm buildup = Long term prevention of a wide range of microbial and algae growth = Non-leaching, mechanical method of efficacy = Can be wiped, sprayed, or misted on virtually any surface



Be proactive with Bio-Spear.

- 👌 Restaurants
- Hotels
- 👌 Kitchens
- 👌 Tables/Chairs
 - 👌 Chefs Uniforms
 - 👌 Prep Areas
- Refrigeration
 Counters

Restrooms

- All Touch Points
 - 👌 Floors/Drains
- as 🛛 🧔 Processing Facilities



For more information please Visit www.nanoshieldsolutions.com 1.800.906.2590



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