

"The **people**at **Ecolab** understand
the changing needs
of my business."





EVOLVING FOOD AND BEVERAGE PROCESSING ENVIRONMENT

- Pressure for food supply chains that are proven safe
- Increased regulation and changing audit standards
- ▲ Shift toward preventative, proactive pest elimination

THE ECOLAB DIFFERENCE: PEOPLE SUPPORTED BY SCIENCE AND SYSTEMS

PEOPLE

Specialized pest team, fully trained in changing global standards and proven protocols

SYSTEMS

Help with increased risk, regulations and audit documentation

SCIENCE

A proactive, science-based approach to pest elimination rooted in R&D and service expertise



EXPERT SERVICE SPECIALISTS THAT MEET YOUR AUDIT NEEDS

By working with the right people, you'll be able to stay ahead of pest problems and produce high quality food products that keep people safe.

THE RIGHT SKILL SET

100% focused on commercial pest elimination

THE RIGHT EXPERIENCE

Over 20 years of experience serving food and beverage processing facilities

THE RIGHT SUPPORT

Ecolab-trained and National Pest Management Association-certified in food safety

IN THE RIGHT PLACE

Service over 6,700 food processing locations





ELIMINATING PESTS WITH THE PERFECT COMBINATION OF SCIENCE AND SPECIALIZED SERVICE

Our focus is on developing and delivering effective, sustainable solutions that protect food safety and your bottom line. Working in partnership with you, your Ecolab team is on site when you need them, helping to make effective pest elimination an integral part of your quality assurance program.

PROVEN AND CONSISTENT PROTOCOLS

- Customized programs based on facility risk assessment
- Specialists 100% hired and trained by Ecolab
- ▲ Ability to comply with National Organic Program standards

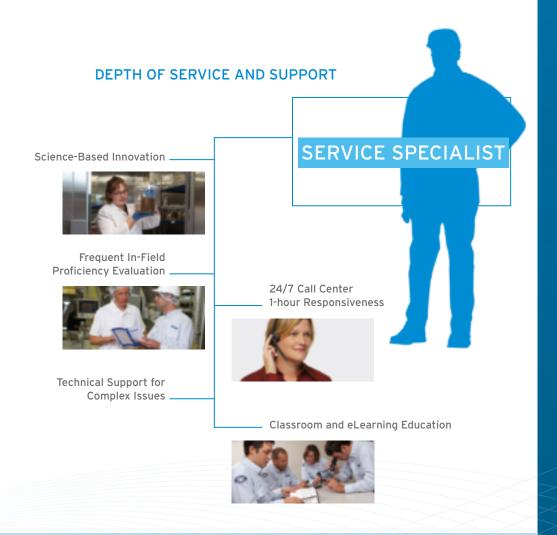
SUSTAINABLE, PREVENTATIVE SOLUTIONS

- R&D facility dedicated to pest elimination
- Proactive monitoring to help prevent pest issues and downtime

STAFF TRAINING AND CONSULTATION

- ✓ Pest prevention education for your team
- Certification and training available in HACCP, SQF, BRC and FSSC from Ecolab Food Safety Institute

"Ecolab brings **science-based solutions** and **innovation** to me."



BREADTH OF SCIENCE-BASED SOLUTIONS

A skilled service team is only as good as the science behind it. We arm our service specialists with innovative products and equipment and proven protocols to deliver a customized, proactive pest elimination program.



RATS AND MICE



COCKROACHES



SMALL FLIES



ANTS



STORED PRODUCT











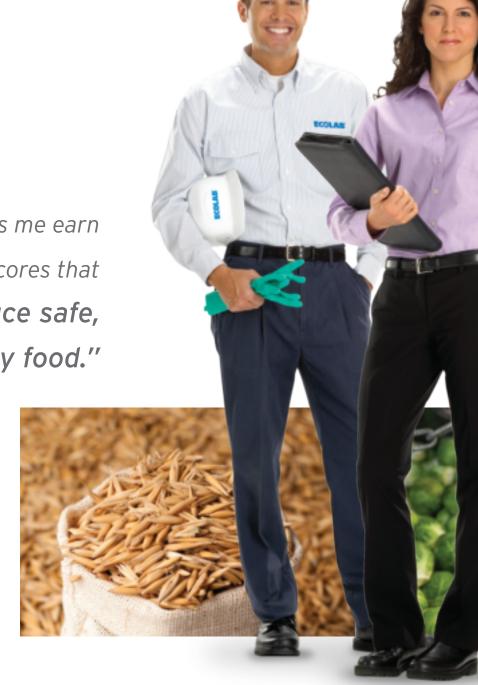
IMPROVING YOUR RESULTS THROUGH TECHNOLOGY AND BEST-IN-CLASS WORKING RELATIONSHIPS

Ecolab pest elimination service specialists help you attain strong audit scores and provide business insights to improve results throughout each facility and across your U.S. locations. Our proactive approach helps you meet the need for greater consistency and documentation

in the face of increased contamination risk.

"Ecolab helps me earn the audit scores that prove we produce safe, high quality food."

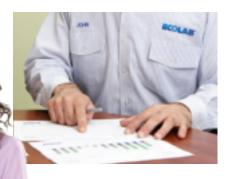






AUDIT-READY DOCUMENTATION

- Deeply educated in 3rd party audit standards in an increasingly GFSI-based world
- Customized barcoding and data capture technology provides proof of compliant pest programs



ACTIONABLE REPORTING TO INCREASE VISIBILITY

- Web-based activity reporting provides 24-hour visibility of pest issues
- Trend analysis helps you make proactive program decisions
- Monthly exception reports highlight at-risk facilities or repeated issues



ONGOING COMMUNICATION KEEPS YOU UP-TO-DATE

- Action plan collaboration with your staff ensures timely corrections
- Regular business reviews adjust your program based on facility risk assessment







COMPREHENSIVE COVERAGE TO PROTECT YOUR BUSINESS

Only Ecolab can provide the comprehensive coverage of a holistic pest elimination and cleaning and sanitation program to protect your brand, your facility and your bottom line.



A PARTNER TO PROTECT WHAT MATTERS MOST

Pest elimination • Cleaning and sanitation • Water care • Waste treatment

Partner with the global leader that can help you improve food safety, protect your brand reputation, conserve water and energy resources, reduce waste and improve safety with the lowest total cost and environmental impact.

Together, we'll make the world cleaner, safer and healthier.

