

A close-up photograph of a hand holding a bunch of fresh green leafy vegetables, such as arugula, under a running faucet in a stainless steel kitchen sink. Water is spraying over the leaves. The background is a blurred kitchen setting with various items on the counter.

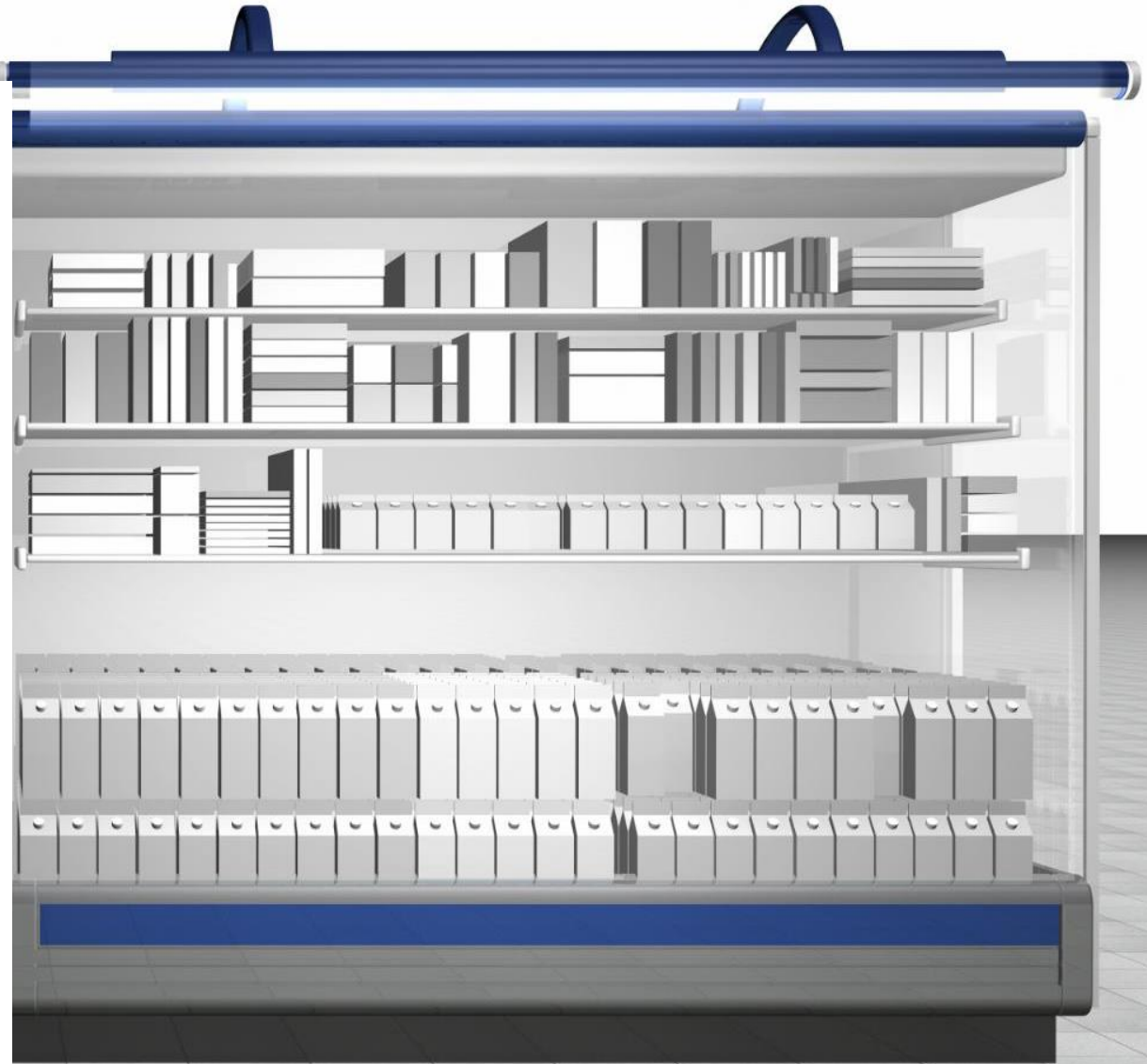
STERILFOOD™: Revolutionary product for natural food disinfection

FOOD INNOVATION FOR FOOD
CLEANING AND DISINFECTION

100% NATURAL MINERAL

Key Points

- Introduction to STERILFOOD™
- Main benefits of STERILFOOD™
- Action Technology
- Featured Applications
- How to use and properties of transformed water



Introduction to STERILFOOD™

$$f = G \frac{m_1 m_2}{d^2}$$

$$i\hbar \frac{\partial}{\partial t} \psi = \hat{H} \psi$$

$$\phi(x) = \frac{1}{\sqrt{2\pi\sigma}} e^{-\frac{(x-\mu)^2}{2\sigma^2}}$$

$$F - E + V = 2$$

$$E = mc^2$$

$$dS \geq 0$$

$$\frac{\partial^2 u}{\partial t^2} = c^2 \frac{\partial^2 u}{\partial x^2}$$

$$\frac{df}{dt} = \lim_{h \rightarrow 0} \frac{f(t+h) - f(t)}{h}$$

Product Description

Cleaning effectiveness

STERILFOOD™ is highly effective at cleaning and disinfecting food, ensuring a significant reduction in germs and bacteria.

Easy to use

The product is easy to apply and integrates effortlessly into the food washing process, minimizing the time and effort required.

Food safety

The use of STERILFOOD™ ensures food safety, providing consumers with peace of mind about the cleanliness of their food.



Composition 100% Food Grade Natural-Mineral

Natural Ingredients

This product is made entirely from natural minerals, ensuring that it does not contain harmful chemicals.

Secure Option

Ideal for washing food, this product offers a safe and healthy alternative to using chemicals.

Ecological

Its ecological formulation ensures that ecosystems are not damaged during use, promoting sustainability.





FDA and EU Regulatory Compliance

FDA Regulations

STERILFOOD™ complies with strict FDA regulations, ensuring the quality and safety of food products.

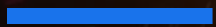
EU regulations

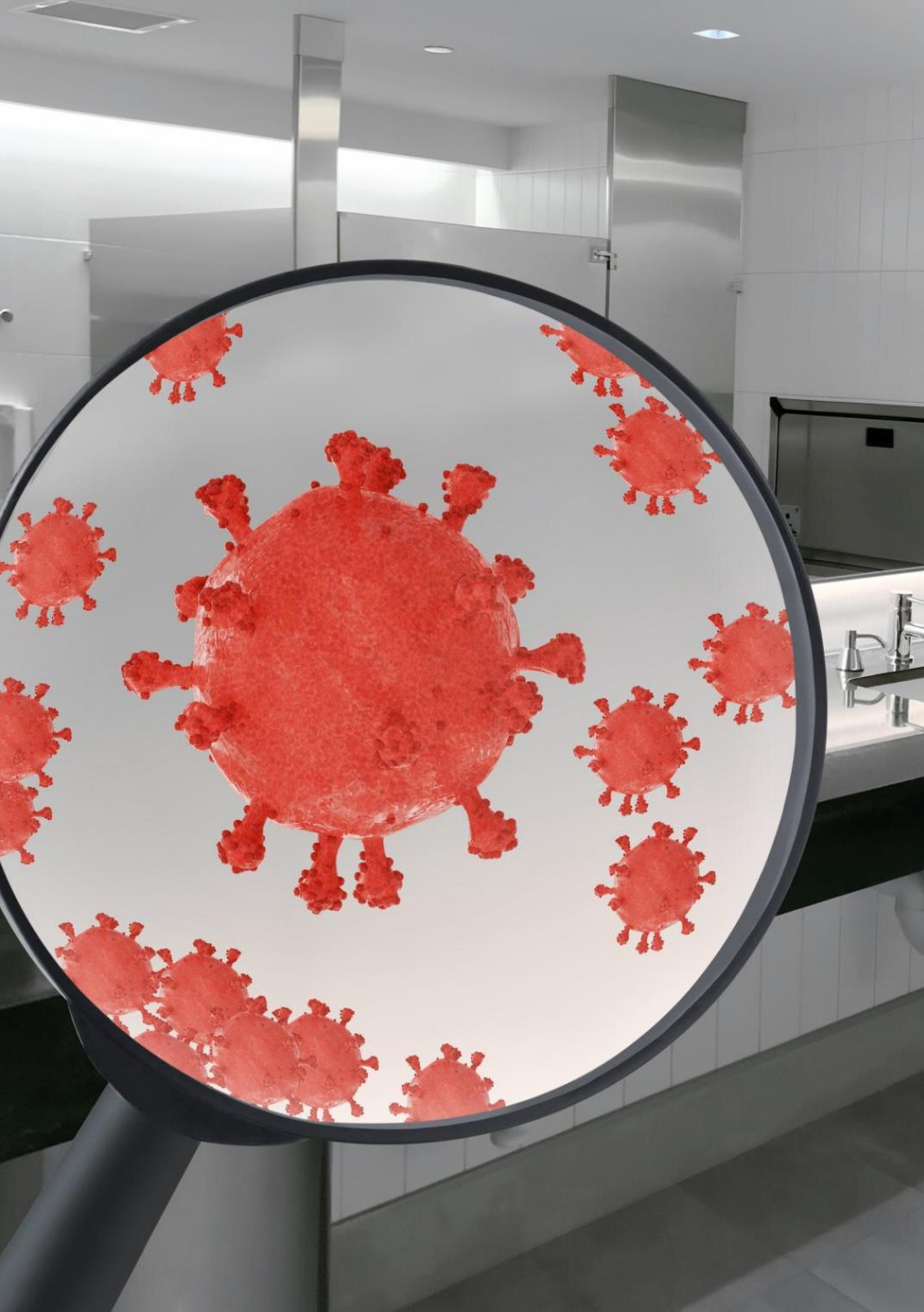
The product also complies with EU regulations, ensuring its acceptance in the European market.

Consumer Confidence

Complying with these regulations gives both consumers and producers confidence about the safety of the product.

Key Benefits of STERILFOOD™





Antimicrobial efficacy

Pathogen Removal

STERILFOOD™ efficiently eliminates bacteria and other pathogens, ensuring safer food for consumers.

Contribution to Food Security

STERILFOOD's™ antimicrobial efficacy improves food safety, reducing the risk of foodborne illness.

Consumer Health

By eliminating pathogens, STERILFOOD™ supports consumer health, promoting healthier food products.

Pesticide residue reduction

Improved Food Security

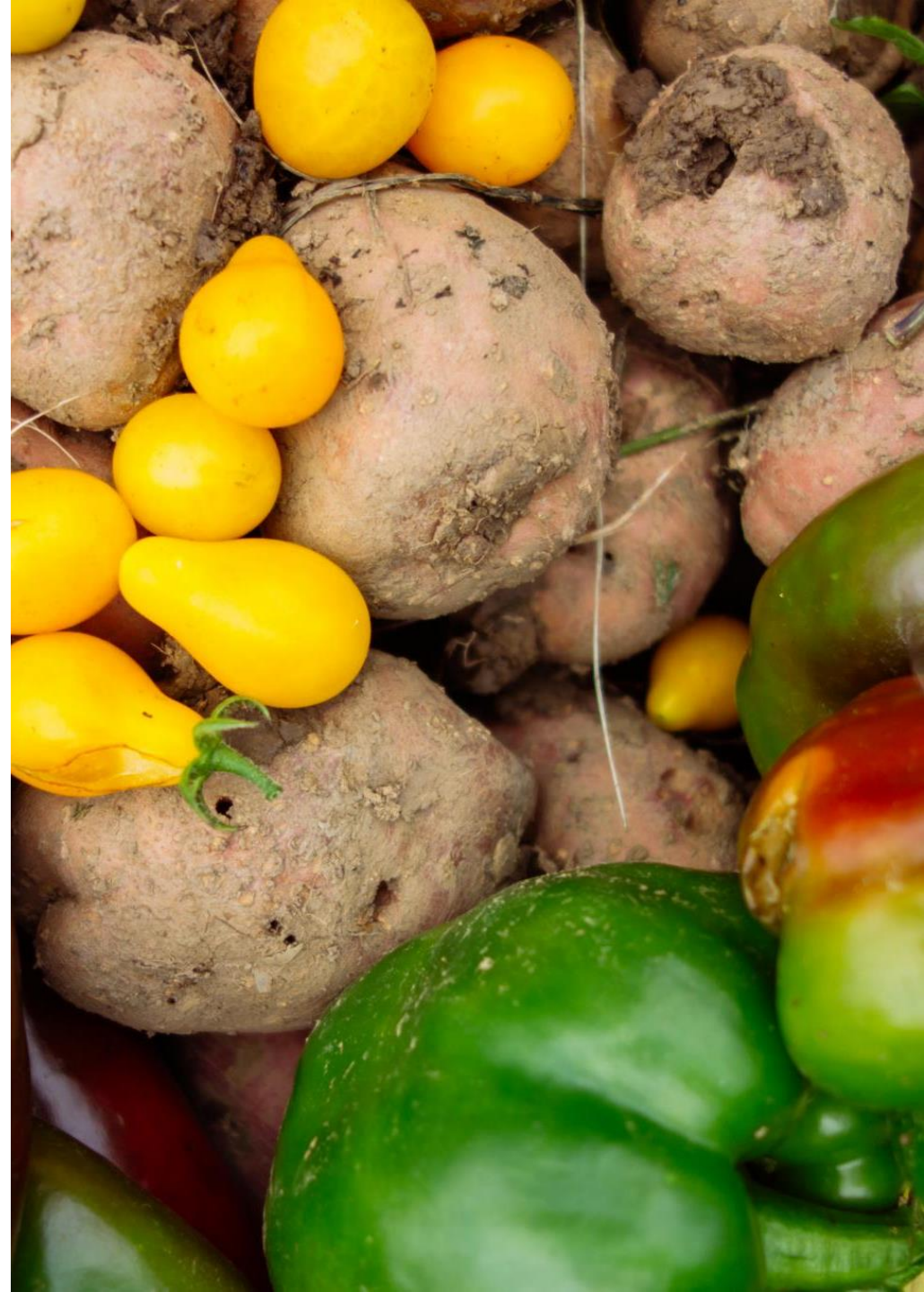
The use of STERILFOOD™ reduces pesticide residues, improving food safety and consumer health.

Effectiveness of STERILFOOD™

STERILFOOD™ is effective in reducing pesticide residues on fruits and vegetables, promoting healthier consumption.

Health Benefits

Reducing pesticide residues contributes to a healthier diet and better overall well-being.

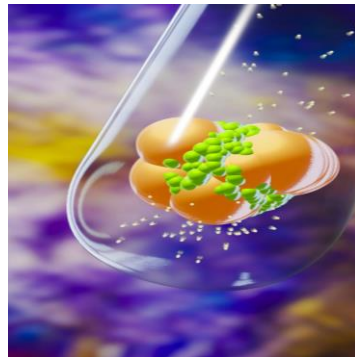


Extended shelf life without chemical additives



Food Preservation

STERILFOOD™ allows food to stay fresh for longer, extending its shelf life without compromising its quality.



Prevention of Microorganisms

The technology helps prevent the growth of microorganisms, ensuring food safety without the use of chemicals.

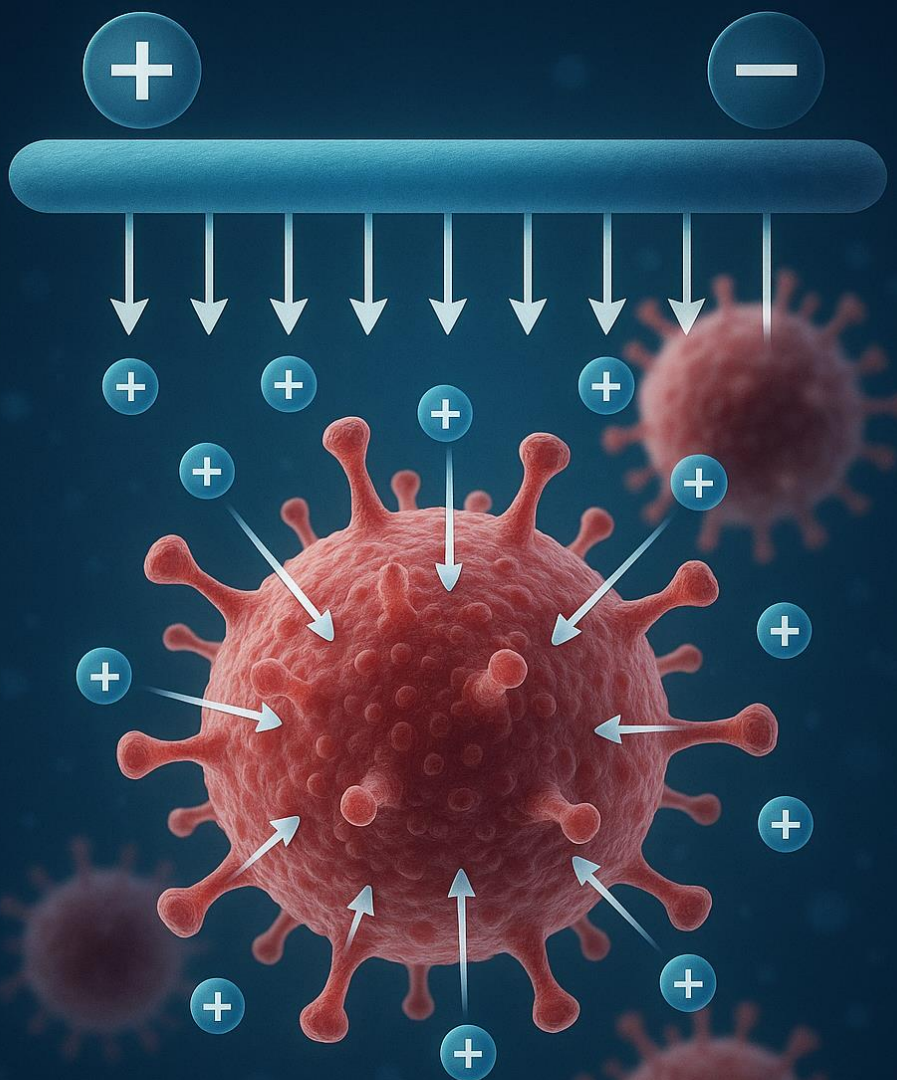


Natural Alternative

With STERILFOOD,™ consumers can choose a more natural and healthy alternative for food preservation.

Action Technology





IONTOPHORESIS

PATHOGENIC CELLS

Disruption of the electrical potential of the cell membrane

STERILFOOD™ Technology

STERILFOOD™ is an innovative technology that alters the electrical potential of the cell membrane of microorganisms.

Destruction of microorganisms

The alteration of the electrical potential causes the destruction of microorganisms, guaranteeing food safety.

Food preservation

This process ensures the elimination of pathogens without damaging the quality and freshness of the food.

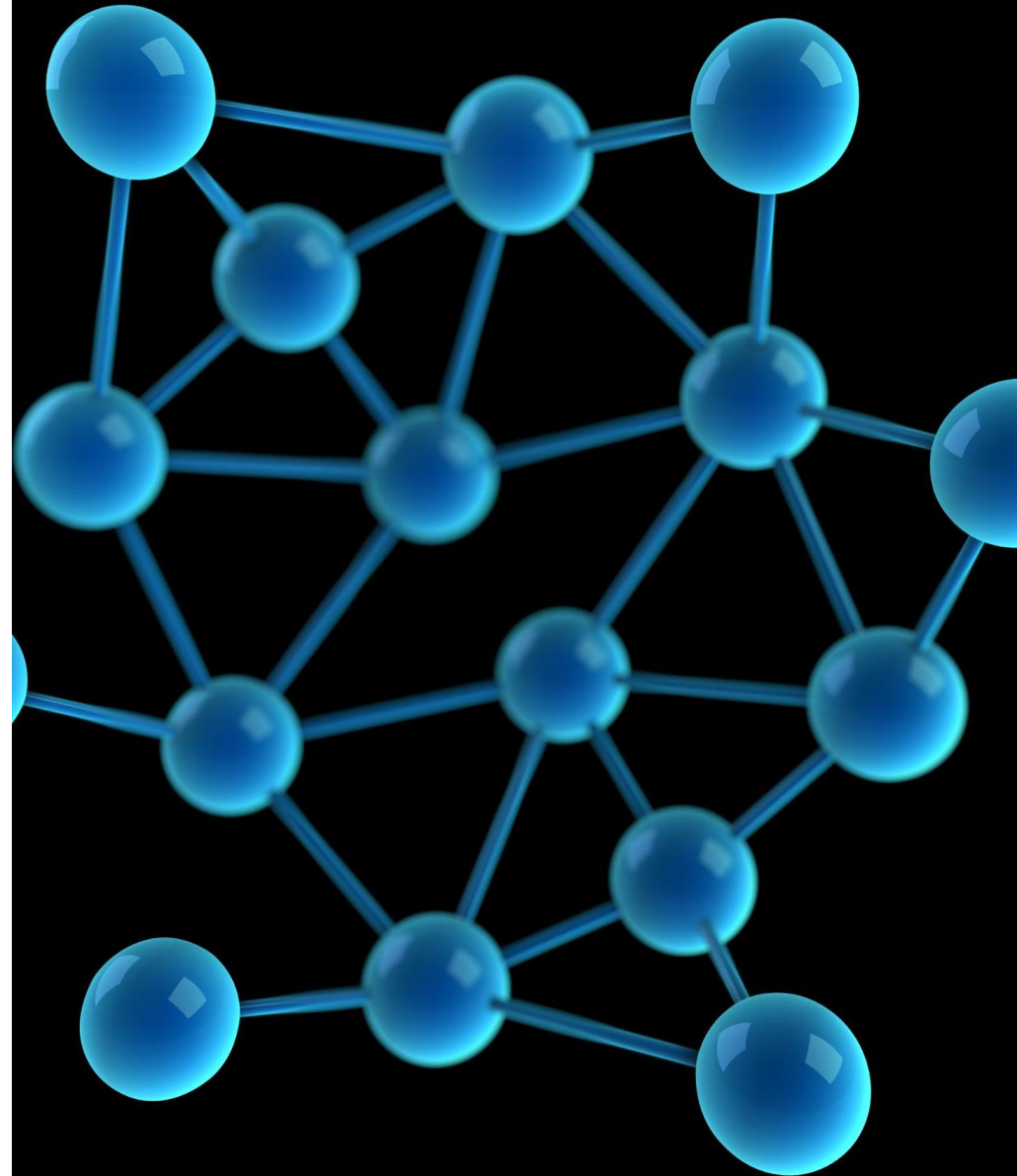
Modification of the ionic structure of water

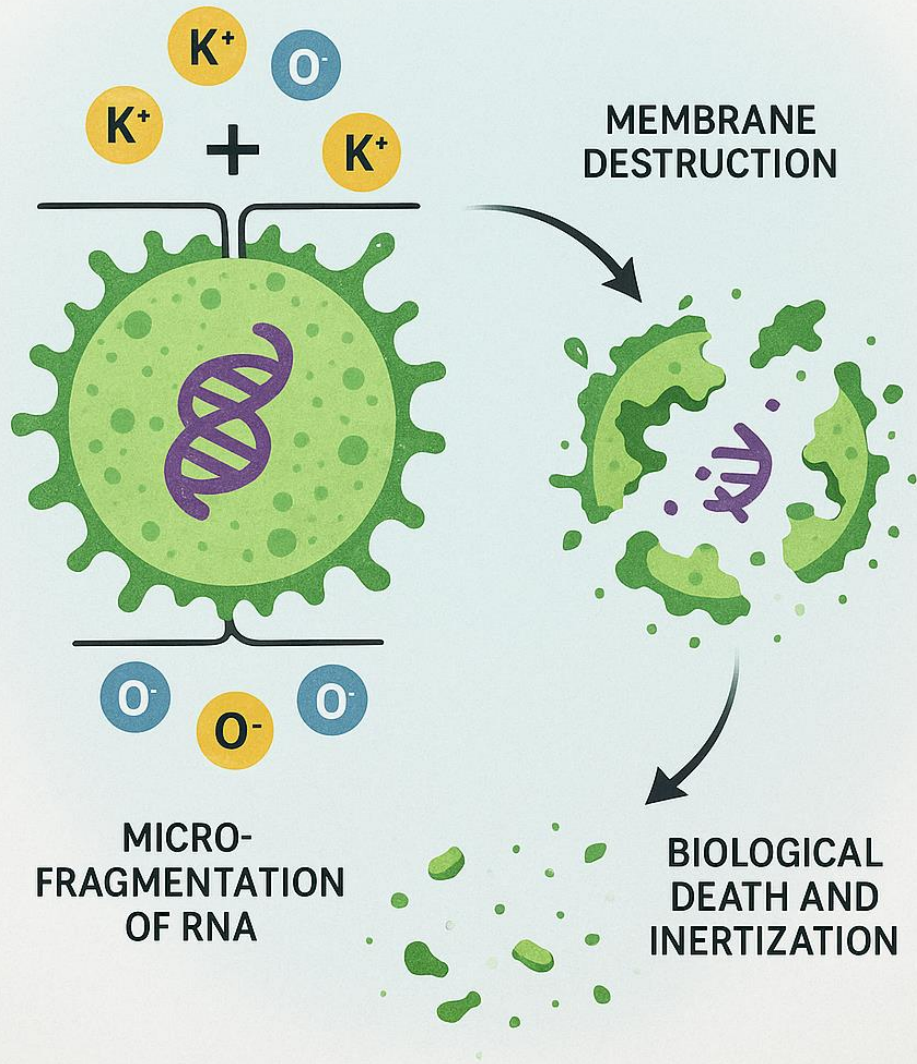
Improved cleanliness

The modification of the ionic structure of the water increases its cleaning capacity, facilitating the elimination of residues and bacteria.

Contaminant removal

With the modified ionic structure, water becomes more effective at removing contaminants in food, ensuring better hygiene.





Safety and absence of resistance

Continuous Effectiveness

STERILFOOD™ guarantees long-lasting efficacy by not generating resistance in microorganisms, maintaining its effectiveness over time.

Food safety

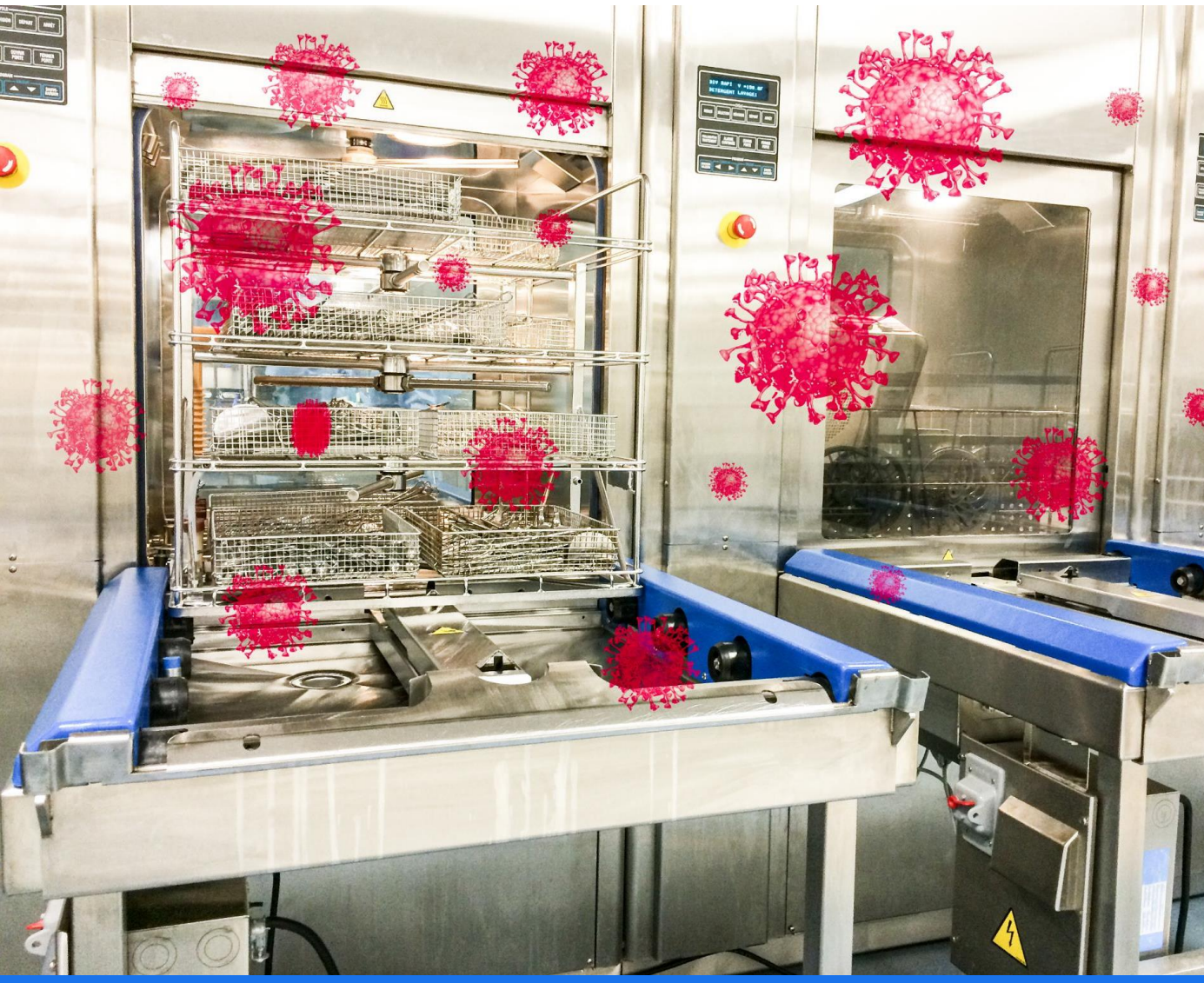
The formulation of STERILFOOD™ ensures that its use in food is safe, protecting the health of the consumer.

No microbial resistance

Unlike other disinfectants, STERILFOOD™ does not promote resistance, which is crucial for effectiveness in disinfection.

Featured Applications





Meat industry

Meat Disinfection

STERILFOOD™ is used to disinfect meats, eliminating pathogens and improving food safety.

Food safety

The elimination of pathogens is crucial to ensure food safety in the meat industry, protecting the health of the consumer.

Fruit and vegetable sector

Fruit and Vegetable Cleaning

STERILFOOD™ is used to clean fruits and vegetables, ensuring that they are free of contaminants and residues.

Pesticide Residue Reduction

The use of STERILFOOD™ helps to reduce pesticide residues in fruit and vegetable products, improving their safety for consumption.

Improved Product Quality

The application of STERILFOOD™ not only cleans, but also improves the quality and shelf life of fruits and vegetables, benefiting consumers.



Wine industry

Ingredient Cleaning

STERILFOOD™ technology improves the cleaning of grapes and other ingredients, guaranteeing quality in wine production.

Wine Quality

Thanks to STERILFOOD,™ the wine produced is of high quality and free of contaminants, ensuring consumer satisfaction.



How to use and properties of transformed water

World Leader in Natural Food Disinfection
Foodborne Illness Prevention
Consumer Health Protection
Industrial Food Safety
100% Mineral
(Phenol, Aldehyde, Ammonia, etc. & Phosphate-Free)



STERILFOOD™

OUR QUALITY · YOUR SAFETY

Contact your local distributor or write to:

info@ndpharmabiotech.com

**Most of the times
You don't know
where Our Products Are!**



Food Safety and Much More,...

Dilution and Application Instructions

Solution Mixing

Mix STERILFOOD™ with water in the recommended proportions for effective dilution.

Food Application

Apply the diluted solution to food using a proper wash or rinse to ensure its effectiveness.

Characteristics of transformed water



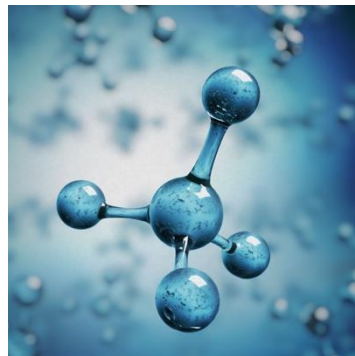
Enhanced Properties

Transformed water has chemical properties that make it more effective in cleaning and disinfection processes.



pH Change

The change in the pH of the transformed water improves its ability to remove contaminants and bacteria from various surfaces.



Molecular Structure

The transformation of water alters its molecular structure, which facilitates interaction with contaminants and their subsequent elimination.

LA PERFECTA INOCUIDAD
que APORTA una COMPLETA
Limpieza y Desinfección



SterilFood™

100% MINERAL SOLUTION FOR TOTAL FOOD CLEANSING & STERILIZATION,
CHEMICAL · PESTICIDE REMOTION, FOOD SAFETY & HEALTH PROTECTION

NATURAL TASTE
HEALTHY DELICIOUS
AS
NEVER BEFORE



Product Compatibility and Safety

Food Compatibility

STERILFOOD™ is compatible with different types of food, ensuring that it does not affect its quality and taste.

Consumer Safety

The formulation of STERILFOOD™ guarantees that the treated products are safe for consumption and do not pose health risks.



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