



The FutureWell Group, Inc.

Together, Better

EPA Approved FutureWell Sani-Powder (HOCl) may be used in the sterilization of all food products and laundry such as clothing, sheets, mops, towels, carpets, mats, shoes, hats and gloves.

Specifically for vegetables and fruit such as salad vegetables, the produce can be treated with HOCl) to improve the crispness, shelf life and appearance. HOCl acts as an antimicrobial agent against micro-organisms which cause disease such as food poisoning, salmonella, listeria, E.coli etc. Alternatively, HOCl acts as an antimicrobial agent against microorganisms responsible for food spoilage. For meats including fish, chicken, beef, lamb and venison can be sprayed or fogged with HOCl to improve the shelf life, tenderness and appearance of the meat.

Food Manufacturing Applications & Grocery Store Applications –

- All-purpose cleaning
- Non-Rinse Produce wash
- Active ice/food cases and lines
- Treating foods with the purpose of disinfecting & improving their preservation (fruits, vegetables, berries, meat, fish)
- Clean and sanitize checkout counters
- Hand sanitizing
- Surface disinfection
- Sterilize public and common areas
- General cleaning and disinfectant routines – floors, walls, toilets and bathroom
- Airspace decontamination using our Humidifier
- Elimination of unpleasant smells
- Effective against all forms of bacteria, cysts, fungi, algae and viruses
- Kills Salmonella typhimurium, Staphylococcus aureus, and Listeria monocytogenes that may be on fresh eggs.

Food Service Applications –

- Food preparation – salad and fruit washing and surface cleaning
- Restaurants – kitchen and general cleaning
- Routine washing and cleaning dishes and glasses
- Dish Machines
- General cleaning and disinfectant routines – floors, walls, toilets and bathrooms
- Kill bacteria on sushi, ceviche, and other raw seafood products
- Significantly reduces aerobic bacteria, coliform bacteria, molds, and yeasts on lettuce and other vegetables.
- Kills E. Coli and Listeria monocytogenes on plastic kitchen cutting boards.
- Sterilize Food Prep Surfaces
- “Active Ice” / Food Cases and lines, including bar lines
- Sterilize Public & Common Areas
- Hand Sanitizing

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Is it safe? –

When any mammal's body comes under attack from invading bacteria and viruses, and infection the body's immune system immediately responds by sending white blood cells called Neutrophil to the invasion site. Once activated, these cells produce substantial quantities of Hypochlorous acid (HOCl) a chemical that is acknowledged to be among the most potent natural disinfectants, highly effective in eliminating all invading microbes and pathogens, yet it remains non-toxic to humans. other mammals and is environmentally harmless.

Hypochlorous acid is proven to be safe, and fast acting against a broad range of resistant pathogens, including MRSA, M.tuberculosis, Legionella, E.coli, HIV, poliovirus, Helicobacter pylori, norovirus, the avian influenza virus, COVID, salmonella, listeria, and many more.

When used in our humidifier it kills both airborne and surface bugs continuously. Just fill in the morning turn on and it covers a space up to 5000 sqft. We provide free training, so you are getting the most out of the product for your circumstances.

Hypochlorous acid has been EPA, USDA, USDA Organic, OMRI, FDA and Health Canada approved for various medical, and food uses and the FDA has also given approval for washing raw foods that are to be consumed without rinsing.

For more information contact your FutureWell Group Rep or email us info@futurewellgroup.com.



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