

A simple change. A powerful solution.



# H2O3

Get on the right side of science.

After its stellar performance on the front lines of the Covid-19 pandemic, the Supermarket and Grocery industry has taken the safety of its customers, employees and products to a whole new level. **Shoppers love that cleaning and sanitization standards have never been more stringent** or more involved—so that is unlikely to change. Yet, while maintaining hard-won consumer confidence is crucial to continued success, so is keeping a sharp eye on expenses and profits.

That is why 2021 is the perfect time to incorporate water-based **Stabilized Aqueous Ozone (SAO)** into your maintenance and food-safety protocols. An H2O3 SAO system in your store eliminates the need for 95 to 100% of your cleaning and sanitizing chemicals, **keeping your customers and employees safe and generating savings** that will dramatically alter your bottom line.

## A Simple Change

An H2O3 system installs easily and **uses your current tap water and electricity**. The aqueous ozone it produces can be used to clean and inactivate pathogens on showcases, counters, store fixtures and shopping carts, and is safe to apply in freezers and refrigerated cases where detergents and other cleaning chemicals may cause damage. Plus, it is odor-free and leaves no residue.

SAO is **also safe to use directly on produce**. By inactivating pathogens, misting with SAO slows spoilage and extends the shelf life of fruits and vegetables **by days**...increasing profits and dramatically reducing food waste.



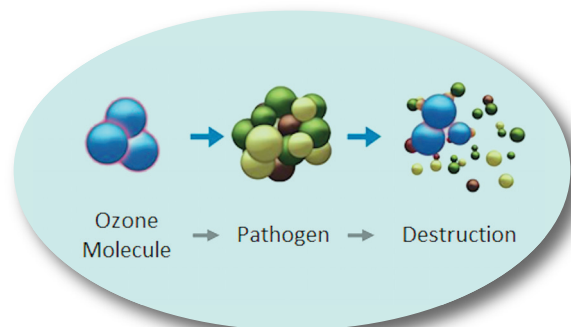


## A Powerful Solution

The stabilized aqueous ozone produced on-demand by an H<sub>2</sub>O<sub>3</sub> system is ideal for cleaning and sanitizing butcher and deli shops—from storage to work areas to customer showcases and counters. SAO destroys 99.99% of pathogens common to the grocery industry—including Salmonella and e. Coli—within 60 second of application. **SAO can be applied directly to meat and seafood**, inactivating bacteria that causes spoilage and odors.

The simplicity and versatility of an H<sub>2</sub>O<sub>3</sub> SAO system is ideal for use...

- On self-checkout screens
- On shopping carts and baskets
- By checkers and baggers
- In prepared meal/grab-and-go sections
- By pharmacy and customer service staff
- Reducing slippage after aisle clean-up



## Let Your Customers Know What Green Really Means

Installing an H<sub>2</sub>O<sub>3</sub> SAO system offers the opportunity to double-down on a proven marketing strategy. Your customers care about how and where their food is grown—and eliminating virtually all of your current cleaning chemicals makes you part of a compelling sustainability and environmental stewardship story. **H<sub>2</sub>O<sub>3</sub> can help you tell that story** with in-store signage and information for use in your social media campaigns and circulars.

**SAO is laboratory tested and government regulated...promote your store as safe, sound, clean and green...**

**...and on the right side of science.**



For more information on H<sub>2</sub>O<sub>3</sub> call or email us at  
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