

PRODUCT ANNOUNCEMENT



INTRODUCING MICRONOX® EXCLUSIVE ENHANCED ANTIMICROBIAL PROTECTION OF JAX FOOD-GRADE LUBRICANTS

JAX Micronox® Technology is a groundbreaking advance in food-grade lubricant technology developed for unsurpassed performance in preserving and protecting food-grade lubricants from microbial contamination in food and beverage processing plants.

JAX USDA/NSF-registered FG-H1 lubricants incorporate our proprietary, registered, antimicrobial preservative Micronox® for the protection of the lubricants from microbial degradation. Micronox® is authorized by FDA under 21 CFR 178.3570 for use in "Lubricants with Incidental Food Contact."

Micronox® exhibits broad-spectrum antimicrobial activity to protect the lubricant against bacteria, yeasts, and molds. Micronox® is stable and retains its antimicrobial activity in acidic, neutral and alkaline media, and in the presence of proteins, fats and oils, protecting the lubricant from contamination by food-borne microorganisms and preventing degradation of the lubricant.

Given the concerns over public health claims being made in the industry today, it is important to understand: while Micronox® provides protection to the lubricant from contamination or degradation by food-borne or disease-causing bacteria, it does not protect users or others against these bacteria.

Independent and extensive field testing by JAX shows this groundbreaking advance can eliminate lubricants with Micronox® as a potential source of microbial contamination.



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