PRESS RELEASES

Sep 19, 2001

Ecolab Receives FDA Approval on New Food Safety Technology

ST. PAUL, Minn., September 19, 2001 -- Poultry processors have a new tool to help prevent microbial contamination during processing. Ecolab Inc. today announced Food & Drug Administration (FDA) approval for Inspexx™ 100, an antimicrobial food treatment for pathogen reduction in poultry processing.

Developed by Ecolab, a world leader in food safety technology, Inspexx™ 100 is a patented peroxyacid chemistry that can be used throughout all stages of poultry processing to reduce microbial contamination on poultry carcasses, parts and giblets. Laboratory tests prove that Inspexx 100 effectively reduces pathogenic bacteria on poultry parts including *Salmonella typhimurium, Listera monocytogenes, E. coli* O157:H7 and *Campylobacter jejuni*. Inspexx 100 is appropriate for multiple poultry treatment interventions, including cabinet rinse water and chiller treatments, and can help improve overall processing performance with higher levels of safety and quality.

Compared to other available products, Inspexx™ 100 is simpler for workers to use as it is pre-mixed and ready to feed, so no precursor chemicals or on-site generation equipment are required. The product is an environmentally responsible choice as it is compatible with water treatment systems and rapidly breaks down after use into water, oxygen, octanoic acid and acetic acid. Inspexx 100 can also be used at significantly lower concentration levels than other available products and is non-corrosive to stainless steel and aluminum shackles and rails at use concentrations.

"Ecolab is committed to helping the poultry industry increase efficiency, product quality and food safety," says Dr. Richard Higby, Ecolab senior marketing manager for meat and poultry.

"Inspexx™ 100 is an extremely effective intervention product that signifies a breakthrough for poultry processors."

Ecolab has also recently submitted an in-plant trial validation protocol to the United States Department of Agriculture (USDA) for Inspexx 100 to be used for online reprocessing.

The Ecolab multiple interventions approach to food safety includes a complete program of employee hygiene, plant sanitation, and food surface treatment, as well as food irradiation systems and services offered by Ecolab's strategic partner, IBA.

Ecolab is the leading global developer and marketer of premium cleaning, sanitizing, pest elimination, maintenance and repair products and services for the hospitality, institutional and industrial markets. The Food & Beverage Division of Ecolab is the leading provider of critical environment sanitation systems and products for the food processing, dairy agricultural and pharmaceutical markets. For the year ended December 31, 2000, Ecolab reported sales of $2.3 billion; including European joint venture sales, Ecolab global sales coverage was $3.1 billion.
Ecolab news releases and other investor information are available on the Internet at www.ecolab.com and by telephone at 1-800-FACT-ECL.

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