PRESS RELEASES

Sep 24, 2008

Ecolab China Introduces New Food Safety Management Program for China's Foodservice, Retail and Hospitality Markets

SHANGHAI, China, September 24, 2008 - Ecolab China today introduced its Ecolab Food Safety Program (EFSP), a total solution to meet the food safety needs of China's foodservice, retail and hospitality markets. The program was officially launched at the China International Food Safety & Quality (CIFSQ) conference held Sept. 24-25 in Beijing.

"We specifically chose to introduce our ground-breaking program at the CIFSQ event because it is considered China's most important annual food safety conference," said Sam Hsu, Vice President and General Manager, Ecolab China. "We are excited about showcasing our program and look forward to working with local foodservice, retail and hospitality institutions to enhance all of their future food safety initiatives."

The EFSP is modeled after the United States' Hazard Analysis and Critical Control Point (HACCP) food safety program. This model focuses on preventing hazards that could cause foodborne illnesses by applying science-based controls, from raw material to finished products. Like the HACCP plan, the EFSP includes several critical modules, including food safety assessment, food safety consulting, food safety hygiene solutions, food safety management system, food safety training and food safety quality assurance.

The EFSP also has practical applications at all levels within China's commercial industries. From beginning start-up enterprises, to emerging successful businesses, to sophisticated multi-unit chain operators, Ecolab China's new program can help customers protect their brands through the application of better, more consistent food safety practices in every one of their facilities.

"With the growing globalization of the world's food supply, it's more important than ever that all countries practice food safety best practices throughout every aspect of the food chain," said Sam Hsu, Vice President and General Manager, Ecolab China. "Through our new EFSP, we are able to share our global food safety expertise and help businesses educate their employees and better protect their customers from the threat of a foodborne illness outbreak. It's just one more step in Ecolab's mission to create a cleaner, safer, healthier world."

More detailed information about the EFSP can be found at Ecolab's CIFSQ booth (# 3027) in the CIFSQ meeting's Exhibition Hall.

With sales of $5.5 billion and more than 26,000 associates, Ecolab Inc. (NYSE: ECL) is the global leader in cleaning, sanitizing, food safety and infection prevention products and services. Ecolab delivers comprehensive programs and services to foodservice, food and beverage processing, healthcare, and hospitality markets in more than 160 countries. More news and information is available at www.ecolab.com.

China contact: Ms. Sophia Liu (+8621) 6237-1000 Ext. 102

U.S. contact: Jennifer Kirscher +1 (651) 293-2846

Back to Press Releases