Why NEW Molchem™ Antimicrobial Treated?

Helping retailers meet the cleanliness demands of consumers.

- The ***NEW*** **Molchem™ Antimicrobial Treated Checkstand Belt** is a multi-layered PVC material treated with an EPA Registered bacteriostatic, fungistatic (mold and mildew), and algistatic activity that provides freshness, reduces surface deterioration, and microbiologically induced corrosion or as an antimicrobial preservative to preserve finished food contact articles
- Each ***NEW*** **Molchem™** Antimicrobial Treated Checkstand Belt features a compound consisting of a surface hardner, liquid polyurethane an EPA Registered antimicrobial agent and a highly-engineered, scratch and scuff resistant surface
- ***NEW*** **Molchem™** Antimicrobial Treated Checkstand Belt technology allows for a more efficient cleaning process
- In a 2009 "Pre-Pandemic" study conducted by former Michigan State University Microbiologist, Dr. Zhinong Yan found the majority of the tested checkstand belts had “high microbial population” and concluding that “more stringent sanitary practices are necessary in the retail checkstand environment”.

Molchem™
antimicrobial
TECHNOLOGIES

- Current research from Microchem Labratory suggests several variants of concern, including ***Delta*** and ***Omicron*** strains survive significantly longer on surfaces. The study shows the original strain of *SARS-CoV-2*, commonly called the ***Wuhan*** **strain*, can survive on most surfaces for approximately 2 days*** whereas the ***Delta*** **variant can survive on surfaces for almost 5 days** and the ***Omicron*** **variant, the most durble of them all, can survive on surfaces for up to 8 days.**

—MICROCHEM LABRATORY, APRIL 2022

To reorder **Molchem™** products, please contact your checkstand supplier or call 1-800-729-2358 or scan QR Code

www.molchemclean.com | 2532 Waldorf Court NW | Grand Rapids, MI 49544 | **1-800-729-2358** | MADE IN THE U.S.A

CLICK TO ORDER

Molchem™ *Antimicrobial Checkstand Products are treated with a bacteriostatic, fungistatic (mold and mildew), and algistatic activity that provides freshness, reduces surface deterioration, and microbiologically induced corrosion or as an Antimicrobial Preservative to preserve finished food contact articles.*