DepHyze[™] for the Veterinary Industry

DepHyze neutralizes and prevents the spread of:

- Highly infectious viruses such as canine distemper virus (CDV), canine parvovirus (CDV), canine adenovirus, canine parainfluenza virus, feline leukemia virus (FeLV), feline calicivirus (FCV), and Feline herpesvirus 1 (FHV-1)
- G Hard-to—kill bacteria such as Clostridrium
- Fungal and mold infections such as Ringworm, Blastomycosis, Histopaasmosi, Coccidioidomycosis, Cryptococcosis, Sporotrichosis, Aspergillosis, Pythiosis, and Phycomycosis
- The highyy infectious fusobadterium necrophorum and bacteroides melaninogenicus, which cause infectious pododermattis (foot rot) in cattle, goat, and sheep.

In addition to quarantining infected animals, the key to preventing a wide range of

infectious diseases is to regularly disinfect shared or common areas such as kennels, catteries, exam rooms, stables, and contaminated soil. The bacterial mold that causes foot rot, for instance, can survive without a host for up to ten months. once an animal is infected, it can spread the disease throughout the entire herd by spreading the bacteria throughout the environment. Quarantining alone is not sufficient; without proper disinfection of the area, entire herds may become infected with this extremely painful and contagious disease.

DepHyze 3D solution is perfect for disinfecting all of these environments with effectiveness that far exceeds commercially available disinfectants, including even bleach (which is very hazardous). Yet due to DepHyze breakthrough formula, it is completely safe, non-toxic, and biodegradable. Within 8 hours of use, DepHyze breaks down and becomes totally inert, making it completely safe to use in environments inhabited by animals and humans. DepHyze is also the worlds only safe and effective mold mildew killer and re-growth retardant (treated areas have not had re-growth of mold or mildew in over 3 years and counting).

DepHyze[™] for the Food Service Industry

For a truly sate and clean kitchen, restaurant, or other food service environment, use DepHyze™ in the following ways:

- Ø DepHyze™ Foam Hand Sanitizer for food handlers and customers
- Ø DepHyze™ 2-Part Surface Disinfectant for kitchens, bathrooms, and dinning areas
- Ø DepHyze™ Norovirus Killing Laundry Detergent for uniform tablecloths, napkins, hand towels, and dishrags



