

SteriFx News: Recognized Turkey Industry Professional Joins Antimicrobial Leader

SHREVEPORT, LA - May 25, 2006 /PRNewswire/ -- InterTech Science Park tenant SteriFx, Inc., a specialty chemical company that provides non-toxic antimicrobial solutions for food safety and other markets, has named Michael Grip as Food Safety & Quality Assurance Specialist.

Mr. Grip will be responsible for working with a growing SteriFx sales team to provide antimicrobial solutions for poultry processing companies, as well as providing regulatory, scientific and technological expertise as they pertain to SteriFx products. FreshFx, one of the company's antimicrobial products, is USDA-approved to use in poultry processing plants to control *Salmonella*, *E. coli*, *Campylobacter*, and *Listeria*.

"We're delighted that Mike has joined the SteriFx team," says John R. Dankert, Ph.D., Chief Scientific Officer of SteriFx. "With three decades of experience, he is well-known and highly regarded throughout the turkey industry. As we seek to increase the utilization of our products, Mike's enthusiasm and extensive knowledge of the industry will be a tremendous asset. For example, FreshFx is also being used to treat pieces and trim to reduce Salmonella in ground products. Mike's experience in producing ground turkey products will be of great use to expand this application."

Prior to joining SteriFx, Mr. Grip was Director of Operations and Quality Assurance for more than 15 years at Utah-based Norbest, Inc., a federated marketing cooperative dealing exclusively with turkeys and value-added turkey products. Before joining Norbest, he held various management positions at West Central Turkeys, Inc., and with the Butterball turkey division of Swift and Co. Mr. Grip earned a Bachelor of Arts degree from Moorhead State University.

"SteriFx is a highly regarded vendor and consultant in the food safety industry, and I look forward to working with its current customers, while developing new customers," says Mike. "With the USDA clamping down on poultry processors to reduce microorganisms on raw products, it sets the stage for a greater need of SteriFx's quality products, which are effective, economical, safe and user-friendly."

John Dankert, Ph.D.

SteriFx, Inc.
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