

April 2007

PRESS RELEASE

Insects Assets Frozen

Trials are underway with a new, easy and effective, no mess pest control method.



Digital image available on request

-more-

Cryonite as it's known in the industry, is a pest control method used mainly in the food industry to kill stored product insects such as moths, flour beetles and warehouse moths.

Co2 gas is sprayed at -78°C, which freezes the eggs killing them straight away, leaving no residue.

As the method is non-poisonous evacuation of the sanitized area is not necessary.

After a food plant has been cleaned down, Cryonite can be used inside plant machinery, even during production, to kill the eggs before hatching.

Warehouse moths are a common problem in food warehouses and retail premises, with females producing 350 eggs laid in cracks and crevices.

Hygiene Group pest control expert Dave Maxwell said: "We carry out a great deal of work in the food industry which requires constant pest control monitoring. Cryonite is fast, effective, residue free and does not effect production. It also delivers instant results"

-ends-

Note to Editors

Hygiene has grown from modest beginnings more than 20 years ago to become the largest and leading supplier of hygiene management in the UK. It can be visited at www.hygiene.co.uk

For further information, please contact Sara Dymond at Wyatt International
Tel 0121 454 8181
sdymond@wyattinternational.com