



KNAMAX™

Advanced Ionic Mineral Technology
for Total Cleanse and Disinfection

Food Grade / Non Toxic / Low Cost



KNAMAX™

The food-grade, non-toxic, low-cost and high quality natural mineral ingredients formula that effectively kills pathologic bacteria.

KNAMAX™ is effective in controlling pathogens and spoilage microorganisms such as *Salmonella**, *Echerichia**, *Campylobacter**, *Listeria**, *C-Diff**, *MRSA**, *VRE**, *ESBL**, *Pseudomonas** and other potentially lethal and/or threatening microorganisms on the surface of foods, as in meats, meat derived products and other food preparation surfaces. Product is also useful for effective protection of surfaces, tools and plastic or synthetic tools, especially when organic material is on/over the surface including but not limited to transportation belts, jails, boxes, cutting surfaces, and many others, killing up to a 99.9% of the most common germs that may cause illnesses.

*Tested under different ISO Standards · Reduction of Bacteria in minutes.
Stops Cell Division · Interrupts enzyme's nutrient transport · Destabilizes the cell membrane, wall and/or plasma.

Can be used in shower, dip, injection, mixture or in a variety of application forms.
KNAMAX™ is sold in a concentrate for dilution to 5% to 10% final concentration.



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A concentrated sanitizing composition consisting of a mixture of natural mineral salts and substances selected from those authorized as edible and fully unrestricted food uses as contemplated within the Annex II Regulation EC 1925/2006, and Annex III of Regulation EC 1170/2009, selected from the Sodium (Na), Potassium (K) magnesium (Mg), Calcium (Ca) and many others comprised in the abovementioned regulation all in ionic form, to the point that it may form a concentrate suspension that may have enough reactive capacity to form once minced/poured into tap and/or purified water an ionic (electro-chemical reaction) that reduces, restructures and charges water with millions of electrolytes to the point that final solution is carrying and content enough power to produce the effect of Electro-Cell-Membrane Disruption and DNA micro-fragmentation® thus far killing effectively bacteria and de-structuring such to the extent that the sanitization/sterilization effect on foods and food preparations may reach a close-to-sterilization measurement point and/or gradient, (logarithmically expressed).



KNAMAX™



Every day the news are filled with stories about deadly viruses, massive outbreaks, bacteria and fungus contamination in foodstuffs, premises, restaurants, unsafe hospitals, inadequate public safety measures and other concerns for infective and transmission illness and diseases. But there is also something real and truth to these stories. There are nasty diseases and infections out there that can spread if left unchecked.

But there are also methods to prevent the proliferation of infectious diseases, bacterial infections, harmful fungi and other hazards. For example, everyone knows that washing one's hands can prevent disease transfer. What if there was a fast, effective and portable way to rid both air and surfaces of harmful pathogens? Such a system would have scores of uses and innumerable benefits – hospitals, airports schools, restaurants, manufacturing plants, food processing premises, and many other collectivities may be benefit of such development, product and technology.

This system does exist in a new technology from ND Pharma & Biotech Company in for of a Newly developed product, from natural mineral salts, low cost, food-grade , safe and effective against a number of pathogenic species and potentially harmful microbiology, and this system and product is called KNAMAX™

How does it work?

KNAMAX™ is a concentrated reactive that once mixed with water in a 5 to 10 percent solution makes a final product derived from the activation of a low concentration of electrolytic mineral salts (edible and non chlorinated) solution which creates an Activated Ionized Hydrogen Oxide (AIHO). The AIHO is released as a fog or mist or even shower that leaves no residue – in fact, its only byproducts are water and salt.

As a point-and-spray disinfectant system, is ideal for fast deployment, portability easy storage and in other hand for a large plants and premises application. For high-touch surface area treatment, the process can take just as little as 7 minutes. The KNAMAX™ Environmental Application System disinfects surfaces 2 to 3 times faster than similar products and is scalable to treat multiple surfaces simultaneously. Depending on room size and configuration, the entire process lasts around 75 minutes, with all the advantages from using natural mineral salts within the process instead other dangerous, poisonous and toxic materials, with residual wastes that are potentially dangerous both for applicants and users.



KNAMAX™



Where can KNAMAX™ be used?

As a food-grade industrial product is ideal for a healthcare settings, but not only as far as there are a number of premises, installations, industries and collectivities that are candidates to use the product and technology both as a preventative measure or therapeutic.

Hospital-acquired infections (HAIs) are a common issue worldwide, as well as some other foodborne, airborne and degradation derived infections offers a way to prevent these potentially deadly pathogens from spreading to hospital patrons and staff.

However, hospitals are not the only area that stands to gain from this product. Any space that requires disinfecting (read: basically all of them, at one time or another) can benefit from a fast-acting, highly-effective solution. That means schools can take care of outbreaks immediately, gyms can disinfect equipment and locker rooms on a daily basis and offices can safely clean their facilities without damaging computers and other equipment. For that matter, cars, buses, ambulances and other vehicles can also take action™.

KNAMAX™ Fast Facts:

Non corrosive (as diluted)

Leaves no residue (only byproducts are salt and water)

Easy to use, easy to transport (as a concentrate)

Easy diluting required

Eliminates bacteria and deodorizes

Effective broad-spectrum surface disinfection

Reaches surfaces that regular disinfectants can't

Configurable to treat multiple spaces simultaneously

Efficacy data demonstrates Zero growth on Zero plates

Disinfects hard pre-cleaned, non-porous surfaces

Most viruses have a relatively limited scope through which they are spread. Some spread only through ingestion, others through bodily fluid exchange, still others via the air and so on. But the diseases that prove to be the hardest to prevent and most susceptible for outbreaks are the ones that travel through several or all of these avenues. These bacteria are a constant concern for individuals, hospitals, public places and virtually everywhere else. One such disease is norovirus, a highly contagious gastrointestinal virus that causes diarrhea, vomiting, nausea and dehydration. Because there are a number of viruses under the umbrella of norovirus, it is exceedingly difficult to prevent and stamp out an outbreak when one does occur. Additionally, norovirus is spread through the air, through contact with infected surfaces or people, through food and water or by sharing infected utensils or dishes, according to the Centers for Disease Control and Prevention (CDC).



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Most people associate norovirus with cruise ships and restaurants, due to its reputation as a major cause of food poisoning. Additionally, if these venues serve contaminated food, they create the perfect conditions for an outbreak. This includes an enclosed space, many people mingling, talking, using dishes and breathing the same air; and in the case of cruise liners, it means few places to which to evacuate.

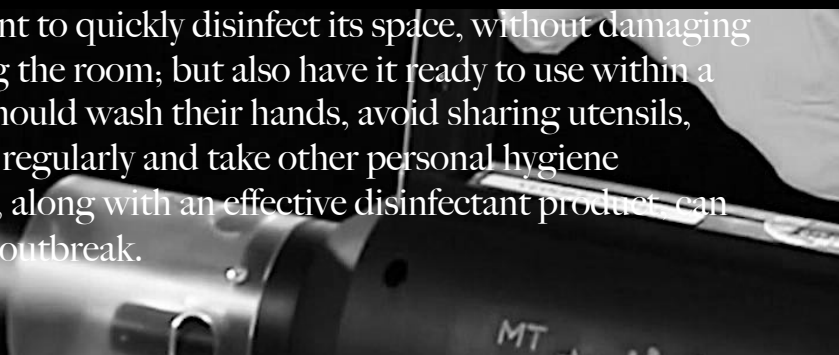
Norovirus is also a frequent issue at hospitals, clinics and health care facilities. This last setting is particularly dangerous – often, these areas house the sick and elderly. When the sick and elderly contract norovirus, the risk is much higher and the duration for recovery is extended.

Unfortunately, there are no vaccines or medicines that treat norovirus. Once infected, the best thing a person can do is stay hydrated, rest, wash hands, laundry and dishware thoroughly, and wait it out. The best way to treat the virus is to prevent it from spreading and infecting people altogether. Food preparation is a huge part of that; restaurants need to be sure that they're using fresh, thoroughly-washed ingredients from trusted sources. Air and surface disinfection must also play a critical role.

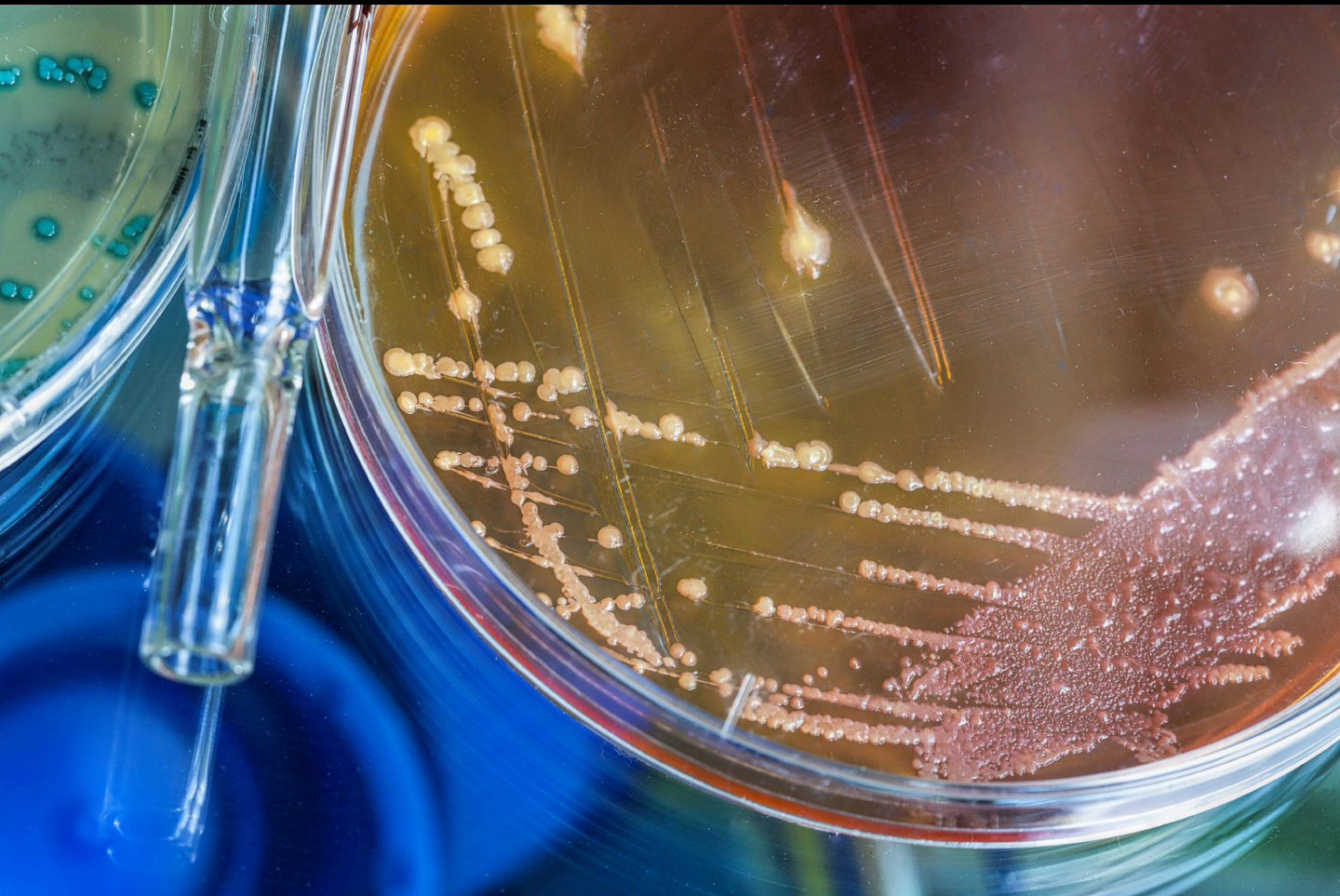
Simple household wipes may not be powerful enough to kill or deactivate the virus – more specialized techniques are necessary. According to research from the U.S. National Institute of Health and National Public Library of Medicine, certain solutions of chlorine dioxide, peroxyacetic acid and trisodium phosphate are not ideal methods for eliminating norovirus. Chlorine proved more effective; however, as a noxious chemical, chlorine disinfection is not always a feasible choice.

The study concluded that norovirus is “remarkably resistant to several commonly used disinfectants” and recommended “the use of chlorine (sodium hypochlorite) as a [norovirus] disinfectant wherever possible.” But many of these settings – like restaurants, cruise ships and health care facilities – need as quick a turnaround as possible after disinfection. Chlorine treatment would require ample time to allow the space to aerate before it would be safe for reentry, not to mention a professional team to implement the procedure.

With that said, there are other methods these spaces should consider in the event of a norovirus outbreak. Rather than relying on harsh chemicals like chlorine or bleach to eliminate the virus, these techniques use a mineral compound like KNAMAX™ to fight viruses and bacteria. This method can be used for both air and surfaces and allows a hospital room or restaurant to quickly disinfect its space, without damaging equipment or drastically preparing the room; but also have it ready to use within a few hours or less. Still, everyone should wash their hands, avoid sharing utensils, prepare food properly, do laundry regularly and take other personal hygiene measures at all times. These steps, along with an effective disinfectant product, can make short work of any norovirus outbreak.



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Serious Health Risks from Mold

There's a common misconception regarding that mold can only make you sick if you ingest it. But the truth is that you don't have to have direct skin contact with a mold to expose yourself to health risks. Mold spores tend to fly around the area where the colony is established, allowing to land on your skin and get inhaled. Here's a list of negative effects that can adversely affect your health when you're heavily exposed to mold spores:

Skin irritation – some people have skin that's sensitive to mold spores and their tubular hyphae. This can result in redness and itching for these individuals.

Allergic reactions and asthma attacks – When mold spores are inhaled, there's a wide variety of respiratory disorders that can ensue. People with strong immune systems may not feel the effects, but other people can experience wheezing and watering in their noses. People with pre-existing allergies to mold can experience more severe symptoms. The greatest concern would be for people with asthma. Mold can trigger attacks and make breathing very difficult for afflicted individuals.

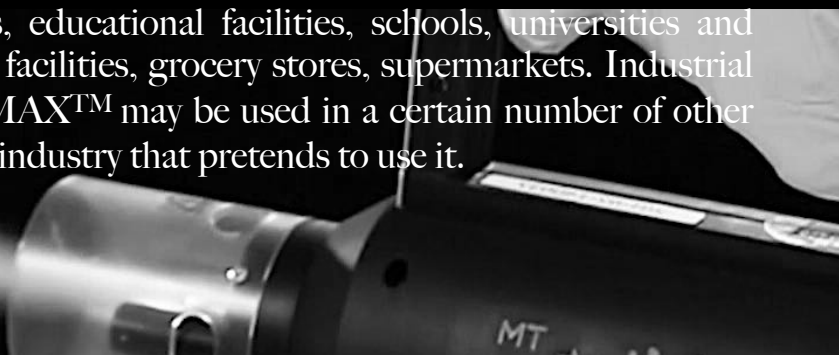
Neurotoxicity – Under certain conditions, regular black mold can produce poisonous mycotoxins. When this happens, watch out. Headaches, nausea and malaise are some of the milder symptoms of neurotoxicity. In some of the worst cases, bleeding and even cancer have been linked to mycotoxin exposure.

KNAMAX™ has the changing technology to assist **COMPANIES AND PROFESSIONALS** that practices in environmental issues and restoration in order to fully eradicate mold from homes and businesses. **KNAMAX™**'s products and technology can be applied in disaster and fire/smoke restoration, water damage restoration, air quality and mold ID/removal, mechanical systems hygiene, and much more. This technology provides a full-service solution to the challenge of mold remediation.

INDUSTRIAL SOLUTIONS

KNAMAX™ products are designed to service a broad spectrum of commercial structures including hospitals and medical facilities, biosafety labs, clean rooms, pharmaceutical manufacturing, cruise ships, office buildings, hotel and motel rooms, schools, restaurants, military barracks, athletic facilities and premises, single-family homes and multi-unit residences, educational facilities, schools, universities and colleges. Food processing plants, facilities, grocery stores, supermarkets. Industrial kitchens, and many more. **KNAMAX™** may be used in a certain number of other applications in dependence of the industry that pretends to use it.

Ask us for technical assistance.



KNAMAX™



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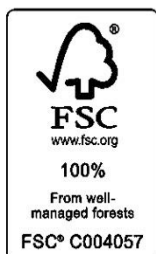
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ND Pharma & Biotech is a biopharmaceutical company that discovers, develops and commercializes innovative products and therapeutics in areas of unmet medical, food, nutritional, agro, industrial and many other needs. The company mission is to advance the care of people suffering from certain diseases, worldwide and to make life better promoting green chemistry issues and removing certain chemical toxics from our daily lives. Company also acts as a chemical supplier and molecular provider including certain rare molecules and hard-to find compounds, APIs Intermediates, Reactives, etc. Headquartered in Surrey, England, UK, ND Pharma & Biotech Company has operations worldwide thru a network of commercial and industrial partners, both companies and/or corporations.

PreserFood, Acarisin, Moldstop, Mycostop, Glalce, Lactolife, Acqualife, SteriFood, Fruitfresh, Kangen, Alkiow, Noopeptil, Nooglutit, Inofish, Zoeltar, Bacterskin, Bacterskin 5000, Pinolipol, Veri-K and Veri-K Series, X-Fresh, Aconifol, Glucospart, Mitoprotect, Citrusol, Inusol, Stevisol, Sucrasol, Acek, 250, PureATP, Aminoprot 100, Asparsol, EcoEit, Anisakill, Calclor, Ferristat, Chiknsale, Cocqwa, Maltolan DPM, Monki, Peppersol, Reduxait, Vegafresh, Sugar 50, Sugar 20, Florafresh, FishFresh, Zelitem, Tancream, Psoriacrem, Ovofresh, Xantamar, Mohostop, PS454 Nitroboost, PS452 Glucobooost, M.A.R.S. (Micro Alcohol Reaction System) and many others, are registered trademarks of ND Pharma & Biotech Co. Ltd. And/or some of its related companies. Marks may not be available everywhere.

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