

AGRI-NEO WOODLAND FOODS[®]

AGRI-NEO ANNOUNCES WOODLAND FOODS TO UTILIZE FOOD SAFETY SOLUTION NEO-PURE

Toronto, September 26, 2017 – Food safety technology company [Agri-Neo](#) today announced [Woodland Foods](#), a supplier of the world's finest natural food ingredients to manufacturing, foodservice, retail and club store customers will implement its validated, organic and non-thermal pathogen intervention solution, Neo-Pure. Woodland Foods will utilize the Neo-Pure system on a range of the seeds, grains and nuts it offers, including sesame seeds, quinoa, and chia.

Neo-Pure provides food safety as nature intended. Derived from plants, it harnesses the power of oxygen to control pathogens and unwanted microbes. The Neo-Pure liquid solution is applied in its dedicated food safety system to ensure total coverage of every nut, seed and grain.

“Neo-Pure’s validated ability to address pathogen risk with no impact to taste or the nutritional characteristics of foods provides tremendous value to businesses across the food service industry looking to enhance food safety and maintain organic certifications,” said Agri-Neo President and COO Rob Wong. “Woodland Foods is a leader in quality and safety, having attained the highest global food safety standards available and we are proud to have been selected as their food safety partner.”

“Our commitment to excellence in food safety, quality and sourcing are at the cornerstone of the value, variety and convience we provide our customers,” said David Moore, CEO of Woodland Foods. “We operate our facilities to conform with the most stringent quality and safety standards in the world and in Agri-Neo have a food safety partner that strengthens our ability to deliver clean, high-quality ingredients. The Neo-Pure system is an all-natural and innovative food safety system that further differentiate us in the market place as a trusted specialty food ingredient provider.”

Neo-Pure helps to minimize the risk of pathogens and unwanted microbes in seeds, nuts, grains and sprouting seeds by providing food safety as nature intended. Derived from plants, it denatures bacterial and fungal cell membranes and DNA on the surface and inside crevices of food, then biodegrades completely into water. The Neo-Pure liquid solution is applied in its dedicated food safety system to ensure total coverage of every seed, grain, and nut. With Neo-Pure, food remains raw with no nutritional impact; certified organic to US NOP and Canadian COR standards; and viable with no impact to sensory, shelf life or germination. With U.S. Food and Drug Administration and U.S. Environmental Protection Agency approvals Neo-Pure provides the industry with a validated 5-log reduction for a number of seeds, grains, and nuts, which complies with the preventative controls requirements under FSMA.

About Agri-Neo

Agri-Neo's mission is to help safely feed the world. The vision of the company and its founders is to set new food safety standards, starting with Neo-Pure for nuts, seeds, grains and sprouts. Since 2009, Agri-Neo has invested significant resources from private investors and grants in research on food safety science performed by chemists, microbiologists and engineers. For more information, visit www.agri-neo.com. Follow us on [Twitter](#) and learn about us on [LinkedIn](#).

About Woodland Foods

Since our very first shipment of Chanterelle Mushrooms in 1990, Woodland Foods has been driven to uncover uncommon and uncommonly good ingredients to share with our customers. We've spent the past 27 years pursuing exotic mushrooms, hard-to-find heirloom beans, coveted spices, sustainable sources of ancient foods and other ingredients both well-known and little talked about, all so that we could share them with you. Some of these ingredients have journeyed far to reach you—quinoa from fields high in the Andes Mountains of Peru; vibrant spices and aromatic dried herbs from far-flung Asian markets; salt raked from the sea along the stunningly stark Atlantic coast of Northern France; truffles culled from the enchanting Alpine forests of Italy; red rice from plush Bhutanese rice fields; the list goes on and on. Each of our ingredients has its own story to tell.

Our ingredients represent iconic foods used in cuisines from all corners of the world. Today and every day Woodland Foods has ingredients on our shelves sourced in more than 60 countries on 6 different continents. We regularly stock more than 1,500 ingredients as part of a diverse assortment incorporating everything from kitchen staples to exotic signature spice blends. For more information visit www.woodlandfoods.com or contact us at 847-693-7550.

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