AQUA HEALTH in association with Gauteng Environmental Services

STERI-MILK

STERI-MILK is a revolutionary product of the new millennium and the answer to all our problems with bacteria in milk.

STERI-MILK deals with deadly bacteria like Salmonella, Shigella, Yersinia, and Coli forms in a matter of seconds. Tests conducted by the CSIR and the University of Natal shows that STERI-MILK is a highly effective product.

WHAT IS STERI-MILK MADE OF ?

STERI-MILK is made of metal salts with particular characteristics that kill bacteria and keep milk fresher for longer.

HOW DOES STERI-MILK WORKS ?

STERI-MILK will kill all bacteria and will keep your milk fresher for longer. Test have shown that the shelf life can be prolonged for up to 4-7 days.

MORE EXCITING AGRICULTURAL PRODUCTS

There are a range of products for the Agricultural Sector :

- Product for keeping vegetables and fruits fresh extending the shelf life for up to 9 days !
- Product for extending the shelf life of meat.
- Product for sterilizing pasteurisers, cooling facilities, walk in fridges etc.
- Product for preservation of foods, juice, cooldrinks, vegetables and fruits

DILUTIONS

STERIMILK :
1ml per 10l of milk
If test still shows presence of bacteria, double the dosage.