

— A PILOT PROPOSAL

You'd never serve it. *So why is it all over* your kitchen?

Every night, your closing crew coats every surface your food touches in chemicals you'd never let near a plate. Motherferment is the first cleaning system that's as safe as food — and we prove it at full strength.

— A QUIET CRISIS ON YOUR LINE

Your dish pit is the *most hazardous station* in the house.

54%

higher asthma risk for the people handling your sanitizers and degreasers every shift — vs. the general population.

1 pack/day

Sustained exposure to conventional BOH chemicals causes lung damage comparable to a pack-a-day smoking habit. That's what you're asking of a dishwasher.

Every shift

Burns, eye flushes, fume headaches — the incident reports you sign off on trace back to the same shelf of products.

THE INDUSTRY'S OPEN SECRET

What's on your prep table
when the rinse step *gets
skipped?*

Quat sanitizers, chlorinated degreasers, oven strippers — every one requires rinsing, dwell times, and PPE to be used safely. You know what a Saturday rush does to those controls. The residue ends up exactly where your food goes.

WHAT'S ON A TYPICAL PREP SURFACE, POST-CLEAN	RESIDUE SURVEY · 2023
Quaternary ammonium Respiratory sensitizer · asthmagen	DETECTED
Chlorine (hypochlorite) Forms chloramine with ammonia food residue	DETECTED
2-butoxyethanol Common degreaser solvent · hepatotoxin	TRACE
<i>Motherferment residue</i> Food-derived · GRAS-grade · edible if ingested	SAFE

— YOU'VE BEEN OFFERED TWO BAD OPTIONS

Harsh and effective, or *"green" and unverifiable*. For 70 years, that was the whole menu.

PETROCHEMICAL

Cleans well. Harms everyone in the room.

The incumbent standard in your kitchen today — and the source of nearly every OSHA cleaning-chemical incident in foodservice.

"GREEN" / PLANT-BASED

Marketed as safe. Often diluted petrochemistry.

Independent research found green cleaners that emitted **more** VOCs than the chemicals — with carcinogens left off the label.

BIOFERMENTED · POST-TOXIC

Grown, not synthesized. Proven at full strength.

We tested the finished formula, not just its ingredients — a sentence almost nobody in this aisle can say. We publish the results.



— READ THE CAN — THAT'S THE WHOLE PITCH

Eight ingredients. Zero on any banned list.

No bleach. No ammonia. Fermentation doesn't need them. We ferment food-derived, GRAS-grade ingredients into professional-grade cleaning agents — the way kombucha is made, not the way solvents are.



READY-TO-USE · LEMONGRASS · NAKED CLEAN · PEPPERMINT · LAVENDER

01 One concentrate replaces 5-8 SKUs

Prep tables, stainless, glass, floors, FOH — 1:32 dilution, one training protocol.

02 Ready-to-use, in four scents

Lemongrass, Naked Clean (fragrance-free), Peppermint, and Lavender spray bottles — grab-and-go for line checks, FOH, and spot cleans.

03 Tested on what your kitchen actually produces

Dried-on cooking grease, motor oil, cement dust — professional-grade soils, not lab-bench smudges.

04 No gloves. No fumes. No incident reports.

Safe during service, safe near food, safe for the new hire on their first close.

— THE ONLY CLEANER HOLDING ALL THREE

Certifications your *procurement team* can verify today.

GREEN SEAL CERTIFIED



95.6%

Soil removal — Green Seal requires 80%. Tested on dried-on motor oil, cement dust, and cooking grease at full formula.

USDA CERTIFIED BIOBASED



100%

Biobased product content. Not a percentage blend, not a marketing tier — the whole formula.

WORKS WITH WELL



WELL

Indoor-air-quality aligned. Supports the building standards your landlords and corporate clients are writing into leases.

Bid-eligible today — for every RFP that specifies certified chemistry.

— TOXICITY · MEASURED, NOT MARKETING

Tests safer than *food we eat.*

1.7× safer than table salt — measured, not marketed.

LD₅₀ over 5,000 mg/kg — the highest global safety category, “practically non-toxic,” tested at the maximum test dose with no harmful effects found. On the finished formula, not just the ingredients. Zero VOCs. Nothing to off-gas into the air your crew breathes for ten hours a shift.

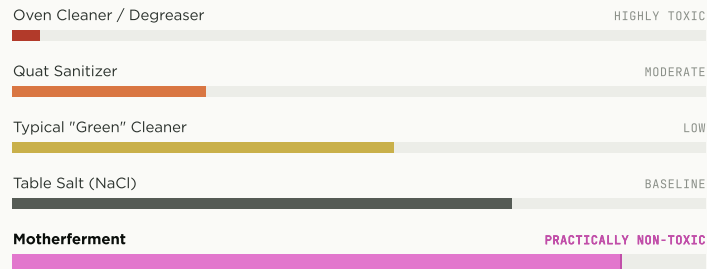
• Zero VOCs

• Food-Contact Approved

• EPA 25(b) Exempt

• Full-Formula Tested

ACUTE ORAL TOXICITY · LD₅₀ COMPARISON



LONGER BAR = SAFER. BASED ON ACUTE ORAL LD₅₀ VALUES · GHS CATEGORY 5

As safe as food. As effective as the chemicals. *Both, proven.*

ADVANCED ANTIMICROBIAL

100_x

Stronger than Lysol against MRSA, Staph, and the pathogens your health inspector looks for.

BIOFERMENTED CONCENTRATE

96%

Soil + oil removal (95.64% verified, ASTM D4488) at full formula, full strength. Matches or beats the petrochemical incumbents.

ADVANCED ANTIMICROBIAL

5.69_{log}

Pathogen reduction — 99.9998%, independently verified by Eurofins Laboratories.

EVERY PRODUCT

0_{VOCs}

Nothing to off-gas into your dining room, your kitchen air, or your crew's lungs.

We publish our results at full strength. We invite anyone on your current order guide to show theirs.

— BUILT FOR RESTAURANT MARGINS

Fewer SKUs. Fewer incidents.

A story your guests can taste.

BACK OF HOUSE · LINE · DISH · PREP

01 **Cut chemical incidents to near zero**

No gloves, no fumes, no incident reports — and no lockbox for the oven stripper.

02 **Keep the people you fought to hire**

Your dish pit and closing crew stop breathing what drives them out. One training protocol, any language, day one.

03 **One concentrate, one closet, one order line**

1:32 dilution · no mixing errors · less inventory shrink · less product down the drain.

BRAND · COMPLIANCE · GUEST

04 **Walk into your next inspection with certified chemistry**

Green Seal, USDA Biobased, food-contact approved — documentation your inspector can verify on the spot.

05 **"We clean with nothing we wouldn't serve."**

A one-line brand story that holds up to a food critic, a mommy blogger, and a health-department audit alike.

06 **Win the RFPs that specify certified chemistry**

Bid-eligible today for corporate campuses, hotels, and venues writing WELL and ESG standards into contracts.



— GUEST-FACING · INCLUDED IN THE PILOT

Make the clean *part of the welcome.*

A door decal for every pilot location. The chemicals you use become something you are proud of, instead of something you need to hide — and guests read it in the three seconds it takes to pull the handle.

WHAT A GUEST TAKES INSIDE

- 01 **Care they can't see, made visible** — your standards extend past the plate to the air, the table, the high chair. Trust transfers to the kitchen.
- 02 **Proof from someone who checked** — three third-party certifications land harder than any "eco-friendly" claim you could make yourself.
- 03 **A story worth repeating** — "they clean with something safe enough to eat" is the sentence that ends up in reviews.
- 04 **Decisive for the guests who care most** — parents, pregnant guests, asthma and allergy households pick your door over the one next to it.

— THE ASK

A *90-day pilot* across 10–20 locations.

Measured side-by-side against your current program — on cost, efficacy, staff feedback, and incident rates. Proof, not promises. No rip-and-replace. Just evidence from your own kitchens.

SCOPE

10–20 units

Mix of concepts and volumes — your call. Works across QSR, fast casual, and full service.

DURATION

90 days

One BOH training protocol. Full product kit. On-site support from our team.

METRICS

4 KPIs

Chemical cost per cover · ATP swabs · staff survey · incident-report delta.

OUTCOME

Rollout plan

A system-wide pathway informed by real data from your kitchens — not marketing claims.

"

You shouldn't have to choose
between a clean kitchen and a
safe one.

*So we did the science, and the
proof.*

Mark Queenan

Scientific Founder · Bioferment Technologies, Inc.

LET'S TALK

motherferment.com

bioferment.tech

SANFORD, FL