



## Showcasing the power of phage technology for poultry food safety at IPPE 2026

Phageguard will be exhibiting at the IPPE 2026 to highlight how applied phage technology can support poultry processors in addressing today's food safety challenges. Discover how our targeted phage solutions, Phageguard S (PGS) and Phageguard S 5c (PGS 5c), contribute to *Salmonella* control and support in reaching category 1 poultry, as well as Phageguard L (PGL) for *Listeria* management without introducing hazardous or corrosive substances into the production setting.

Our close partnerships with poultry processors have shaped a practical approach to applying phage technology in modern production environments. This enabled us to provide strong pathogen reduction alongside the benefits phages offer, while preserving essential operational values such as processing line speed and versatile integration into multi-hurdle approaches.

Our team of experts will be available at booth BC37096 throughout the show. We welcome you to visit and learn more about applied phage technology for poultry processing, or to explore how our phage solutions can improve your food safety management.

**PGS**

**PGS<sup>5c</sup>**

**PGL**





## Anti *Salmonella* phage solutions



Effective against all prevalent *Salmonella* serotypes



Organic-listed and clean-label



Harmless to humans, animals, and plants



No wastewater pretreatment required



Specifically targets *Salmonella* serotypes and therefore has no impact on color, taste, texture, or odor of the final product



Non-corrosive to production equipment



Can be applied after applying chemicals (e.g., PAA, Chlorine) to contribute to a multi-hurdle, multi-technology approach



## Anti *Listeria* phage solution



Effective against all prevalent *Listeria* spp.



Organic-listed and clean-label



Harmless to humans, animals, and plants



No wastewater pretreatment required



Specifically targets *Listeria* serotypes and therefore has no impact on color, taste, texture, or odor of the final product



Non-corrosive to production equipment



Can be applied directly to food or used as an additional sanitation step on food contact surfaces