For Immediate Release

**Gelest BIOSAFE® Antimicrobial Technology Selected by National Wiper Alliance for its QUAT KEEPER™ Foodservice Towels**

MORRISVILLE, Pa. (February 6, 2020) – Gelest, Inc., an innovator in materials science and the manufacturer of BIOSAFE® Antimicrobials, announced today that National Wiper Alliance, the industry leader in converting custom nonwoven towels for medical, food service, and aerospace applications, has selected BIOSAFE antimicrobial technology to enhance its newly introduced QUAT KEEPER™ Foodservice Towels.

A study by NSF International found that 75% of kitchen towels were contaminated with bacteria compared to only 9% of bathroom handles. Damp towels with trapped food residue create ideal environments for bacteria, mold, and fungi to grow. Sanitizing solutions, such as quaternary ammonium compounds, or Quat, can clean the towels but will not protect them against growth of odor-causing bacteria and mold during use.

Another growing concern for food service establishments, all-natural towels are highly desirable, but they are known Quat depletors. The towels can cause Quat levels in

sanitizing solutions to suddenly drop below the mandated level, which can result in serious food sanitation and safety issues.

“Gelest and NWA joined forces and successfully developed a simple solution that provides towels with antimicrobial protection and mitigates against Quat depletion,” said Ken Gayer, Chief Executive Officer of Gelest. “We are proud NWA chose our industry-leading BIOSAFE antimicrobial technology for its new QUAT KEEPER™ Foodservice Towels.”

BIOSAFE antimicrobial technology is highly effective and safe to use with minimal potential risk of creating adaptive resistant microorganisms. This technology is EPA-approved and has FDA exemption as well as NSF certification for food contact applications.

“We selected Gelest’s BIOSAFE antimicrobial technology because Gelest is the industry leader in developing antimicrobial technology for food contact uses,” said Jeff Slosman, President of NWA. “When converted with our proprietary process, the BIOSAFE-treated towels do not deplete Quat like the untreated towels do.”

QUAT KEEPER Foodservice Towels powered by BIOSAFE antimicrobial technology are available in a variety of colors and fiber blends, including all-natural, compostable fibers. Independent testing labs have shown that they are non-quat depleting and 99.9% cleaner than untreated towels during use. BIOSAFE-treated foodservice towels are available exclusively through NWA.
Disclaimer: NWA QUAT KEEPER Foodservice Towels do not protect users or others against bacteria, viruses, or disease organisms. Always follow all best practices for cleaning and sanitization.

About Gelest

Gelest, Inc., headquartered in Morrisville, Pennsylvania, is an innovator, manufacturer, and supplier of silicones, organosilanes, and metal-organics for advanced technology end markets including medical device, life sciences, microelectronics, personal care, and other high technology end markets. The company helps customers succeed by assisting them in the development and supply of chemistry to solve their most challenging materials science problems and to enable their new product technology.

www.gelest.com

About National Wiper Alliance

National Wiper Alliance is headquartered in Swannanoa, North Carolina. Since starting in 1996, the Award winning manufacturer has been a leader in the nonwoven dry wipe industry. NWA custom converts and private labels products for diverse industries, including foodservice, automotive, aerospace, medical and more. National Wiper’s goal is to work closely with vendors and customers to streamline the process to provide quality products. National Wiper Alliance is proudly registered to ISO 9001:2015 Standards to ensure the highest quality is met.

www.nationalwiper.com