

July 10, 2008

FOR IMMEDIATE RELEASE

GOING GREEN WITH CHEMICALS

As owner of Summit Supply I have felt the customer interest and now demand grow in recent years for environmentally preferable chemical products. Quoting from a recent article in New Hampshire Business Review (Vol. 30, No. 14), written by Jack Fellman of Greener Chemistry Associates LLC, there are 12 principles of green chemistry. These principles include:

- Use and generate substances of little toxicity to humans and the environment
- Design products that perform their function and then degrade in the environment to be innocuous
- Improve the function of new products and reduce toxicity

In order to meet these criteria above, we have, over the last several years, done two things. First, we have reformulated many of our existing products. This was generally done without loss in performance or added cost. Secondly, where reformulation was not a good option, we have added a number of new products and discontinued others.

What does all of this mean for you, as owner/manager of a full-service restaurant? Well, the good news is that you can choose from a wide variety of chemical products that work well and that are cost effective. They are also safer to use and to dispose of after their use.

You may not know this, but a number of products that you currently use are already environmentally preferable. In fact, roughly 40% of our chemical product line already fits the criteria. Examples include our pot & pan detergents, our flatware presoaks, and our Green Seal Certified chemical & paper products.

Where is it easy and painless for you to make changes? Highlighted below are three common product changes that our customers typically make.

1. Green Seal Certified All Purpose Cleaner. Use this concentrate both as an all purpose and floor cleaner. Works well for removing stubborn and greasy buildup on a variety of surfaces. Dispensed through dilution system for maximum performance & economy. Includes color-coded spray bottles.
2. Summit Pak Non Caustic. This granular, heavy-duty machine warewashing compound is non-corrosive and non-caustic. Safe to use on aluminum, copper, brass, pewter and other soft metals.
3. Oxygen De-Stainer. Multi-purpose stain remover and cleaner de-stains plastic and china dinnerware, and cleans coffee & tea makers. Used as a color safe bleach and stain remover on carpet and fabric.

Don't forget to take a hard look at your commercial dishmachine. Really consider replacing that 10-20 year old machine. Today's models are significantly more economical and efficient, and use much less water, electricity and chemicals. This can lead to very significant savings.

Call to receive our new product catalog, featuring our complete line of high-quality chemical products, commercial dish machine lease & service programs, and support materials.

Established in 1980, Summit Supply caters to the restaurant, hospitality and institutional trades, specializing in commercial warewashing, cleaning, and on-premise laundry products. Recognized as Favorite Food's Vendor of the Year, Summit Supply offers a comprehensive service program for all major brands of commercial warewashing equipment. Summit Supply is a proud member of 1% For the Planet, dedicated to committing at least 1% of gross revenue to local area environmental organizations.

For more information please contact Tom Kunysz; Summit Supply.
603-679-1222 or service@summitsupply.us