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G & K Services: Committed to Enhancing Safety in the Food Industry

ProSura™ Food Safety Solutions program designed to mitigate cross-contamination in restaurants

G&K Services, a market leader in branded identity apparel programs and facility services products for the food industry, continues to demonstrate its commitment to food safety by offering special programs and products to food processors, grocery and restaurant customers. Working with a number of customers, quality control experts and microbiologists, G&K created ProSura™ Food Safety Solutions, the first closed-loop, garment processing system for the food industry developed to reduce the risk of cross-contamination and to support customer HACCP programs. This is a patent pending program that includes over 45 SOPs, exacting standards, testing, training and documentation, all to aid in preventing cross-contamination.

Uniforms present a potential source for cross-contamination in food manufacturing and retail food preparation and service, so prevention is a critical strategy. With G&K's ProSura™ program, G&K customers can be confident that their garments are mitigating the risk of contamination. Last May, G&K further enhanced its ProSura™ Food Safety Solutions program with the introduction of uniforms and towels made of BioSmart™ fabric.

Developed by Milliken & Company, BioSmart™ is a patent-pending textile technology that binds chlorine bleach* to the surface of fabric. Chlorine on the fabric will continue to kill bacteria and viruses during the work day. The BioSmart™ fabric is used to create garments and towels for the food industry, available only through G&K Services ProSura™ Food Safety Solutions program.

Independent testing has demonstrated that when BioSmart™ fabrics are laundered in G&K's proprietary wash formulas, according to care instructions with EPA-registered chlorine bleach, the chlorine kills 99.9** percent of common bacteria and viruses, including Salmonella choleraesuis, E-Coli, Staphylococcus aureus and Hepatitis A.

5995 Opus Parkway
Minnetonka, MN 55343
952.912.5500
952.912.5999 (Fax)
1.800.GKCARES
www.gkservices.com



“Prevention is the best solution to the potential problem of cross-contamination concerns in the food industry,” said Scott Wallace, G&K Services’ Senior Vice President, Marketing, G&K Services. “We believe our ProSura™ program was a significant step forward in preventing cross-contamination through employee uniforms, and now our BioSmart™ garments will provide an extra layer of protection.”

Headquartered in Minneapolis, Minnesota, G&K Services, Inc. is a market leader in branded identity apparel programs and facility services in the United States, and is the largest such provider in Canada. G&K operates over 160 processing facilities and branch offices, serving more than 160,000 customers.

For more information about G&K’s ProSura™ Food Safety Solutions and the new BioSmart™ garments, contact Stacy Rider at 952-912-5500 or go to www.gkservices.com.

* When used in accordance with its EPA-registered label instructions.

** Laboratory conditions using AATCC 100 test method.