



P-H2O

POWERED WATER

Alternative to the conventional antimicrobial solutions

P-H2O

POWERED WATER

Non-hazardous, Non flammable, Non-toxic, Chemical Free, Eco-Friendly, and No Side Effect on skin. yet, kills 99.999% of the germs & bacteria effortlessly within the space of few minutes.



About Us - GREENAID TECHNOLOGIES

GREENAID operates as Infection Prevention Company with the vision to be the preferred First Aid measure against the spread of unseen contagions. Our technology (P-H2O) provides alternative to conventional antimicrobial solution; thus, serves well as sanitizer and disinfect, also as cleaner and deodorizer. It is chemical free, biologically appealing, ecofriendly and economic suitable. It helps to disinfect surfaces & objects around you, sanitize your palms & hands, and sterilize your meats, fruits & vegetables.

About P-H2O

P-H2O (Powered Water) is an organic antimicrobial solution produced from two commonly known edible ingredients (salt & water), and applicable as both sanitizer and disinfectant. This is DO-IT-YOURSELF technology which afford individuals to produce minimum of 1.5 liters volume of Sanitizer or

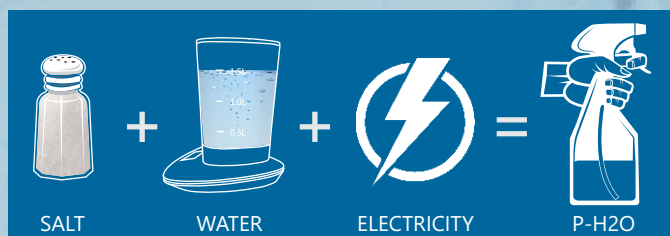
Disinfectant on their own without any special training or any professionalism, and with less than 50 cents. It is cost saving compared to the conventional counterparts, yet highly effective in result; kills 99% of common bacteria and viruses; COVID-19 hanging on surfaces & objects inclusive.

P-H2O is purely Electrolyzed Water with higher concentrate of Hypochlorous Acid which is used in many industries including Hospitality, Food service, Grocery, Post-harvest vegetable production, Hydroponics, and Medical services.

WHAT IS HYPOCHLOROUS ACID?

Hypochlorous acid is nature's oldest disinfectant, being carried around by over 7.5 billion people on the planet earth right now. How? It is the substance every human's white blood cells produce to fight off infections whenever he/she is exposed to attack from environmental infections. It is also the active ingredient in electrolyzed water used for green cleaning and sanitizing. Hypochlorous Acid is derived simply by passing low-voltage electricity through saltwater with the aid of technology.

Over decades, Hypochlorous Acid is proven to be safe, environmentally friendly, and fast acting against a broad range of resistant pathogens, including MRSA, M.tuberculosis, Legionella, E.coli, HIV,



poliovirus, Helicobacter pylori, norovirus, the avian influenza virus, and many more. It's been approved by both United State Food & Drug Administration and United State Department Of Agriculture for various medical and food uses. Also, the United State Environmental Protection Agency gave approval of this for washing raw foods that are to be consumed without processing.

IS IT SAFE?

Our technology is the most safest compared to the conventional counterparts and has been proven to be better and effective as antimicrobial solution than Bleach and most of the conventional chemicalized sanitizers and disinfectants. It is Non-hazardous, Non flammable, Non-toxic, Chemical Free, No chemical residue after application, Eco-Friendly, and No Side Effect on skin. So gentle that no protective gadgets are needed in handling it. Very safe in the society, especially around human and pets, and also eco-friendly; calls for no alarm if mistakenly ingested, yet capable of killing germs, bacteria and COVID-19 hanging on surfaces or objects effortlessly within the space of few minutes.

SURFACES DISINFECTION APPLICATION

There is currently no globally acknowledged cure to coronavirus (COVID-19), but there are guides to limiting our exposure to this virus. Until now, washing of hands, using of face mask, and social distance are the most common practice to help protect oneself from invisible contagions.

While emphasizing on sanitizing and washing of hands as the best ways to control the spread of any contagious disease, we consider it wise that the frequently touched surfaces (that contaminate the hands we are admonished to wash) should be given more attention, especially as one of the important ways to guide against the spread of communicable diseases in Africa, as indirect spread from surface-to-person is common in Africa; after all, if surfaces and objects that contaminate hands are free of contaminants, there will be less reason to wash our hands every time. As a matter of fact, the US Centres for Disease Control and Prevention recommends regular cleaning of frequently touched surfaces, along with thorough hand washing - both standard practices for helping slow the spread of viruses and bacteria. Frequently touched surfaces and objects

that will need routine disinfection include tables, doorknobs and door handles, light switches, mobile gadgets, remote controls, car steering, counter tops, desks, mobile & table phones, toilets basin, faucets, touch screens, ATM machines & Cards, sports equipment, toys, cabinet handles, computer keyboard, computer mouse, handheld electronics, elevator buttons, shopping carts, etc.

In contrast to hand hygiene, the relevance of surface disinfection or environmental disinfection has remained controversial. However, surface disinfection has been included in a number of recent national and international infection control policies and recommendations. Viruses can be acquired from environmental surfaces either directly from surface-to-finger-to-mouth or directly from surface-to-mouth.

Before the COVID-19 pandemic, you probably didn't think twice about whether you were washing your hands and home correctly; after all, it's second nature—you've been doing it routinely for years, right? But COVID-19 pandemic is illuminating steps that many people may not be doing correctly—and now more than ever it's important to ensure that your home, frequently touched surfaces and objects have to be thoroughly disinfected to prevent the spread of COVID-19, and other prevalent contagious infections. It is important to properly clean and disinfect the surfaces in our homes, offices and other commonly used places. Germs, also called "microorganisms" can make us sick. They live on many surfaces and can contaminate food, utensils and other objects that we use to prepare and eat our food with.

Cleanliness in the kitchen begins before you start to prepare food. Everything that comes into contact with your hands or food must be thoroughly cleaned and sanitized. This includes dishes, cutlery, utensils, pots and pans, counter tops, cutting boards as well as kitchen cloths, faucets, can opener blades, and refrigerator handles. Harmful bacteria that are not visible may thrive and multiply in food that is prepared by unclean hands in an unclean kitchen so, before preparing food, get off to a clean start.

Prepare your disinfectant solution with our technology and follow the prescribed instructions in our user's guide to apply it approximately.

OBJECTS DISINFECTION APPLICATION

Have you thought about the cleanliness of objects that you and the people around you touch all the time? Here's what you need to know about cleaning and disinfecting frequently touched items as part of your efforts to curb the spread of COVID-19.

Germs are a part of everyday life. Some of them are helpful, but others are harmful and cause disease. They can be found everywhere - in our air, soil, and water. They are on our skin and in our bodies. Germs are also on the surfaces and objects that we touch. Sometimes those germs can spread to you and make you sick. For example, there could be germs on a TV remote or your mobile phone; you could get infected with the germs if you touch the remote and then rub your eyes or nose or eat with your hands.

To avoid becoming infected by germs from objects, it is important to wash your hands often. But you can't wash your hands every time you touch something; so, it's also important to regularly disinfect the objects around you.

To prevent the spread of infection, you should regularly disinfect objects that are touched often. For example, in your house, this would include countertops, doorknobs, faucet and toilet handles, light switches, remotes, toys, computer keyboard & mouse, your cellphone, knives and forks, elevator buttons, toilet flushing mechanisms, stair railings, keys, card machines, access disks, door handles, taps – the list goes on and on. Each of us touches these and many other things every day. No matter your context, you will handle some items often in your day.

Few items you touch all the time

Cellphones are central to our lives – especially now that we are practicing social distancing. We touch our phones all the time – there's a reason it is called a 'touch screen'. A 2012 study from the University of Arizona found that cellphones had ten times as many germs on them as most toilet seats. People clean toilets, but they don't think of cleaning their cellphone. Until now.

So how do you clean a cellphone without damaging it?

We advise that you follow the instruction given in our user's guide by using our fogger (P-H₂O Fogger) to apply the mist version of our solution in the finest particles on your phone and wipe with the provided antifog cloth that comes along with our device. Certainly, you shouldn't submerge your phone in our solution. Any chemical based disinfectant might make your phone's display less clear for a while, and continuous use of the same might end up damaging the screen's coating, so be careful. Mist your phone with P-H₂O and wipe it down. Make sure you don't get any moisture in the openings, such as the charging port by concentrating more on those openings. The mist version of our solution comes with a technology that will let our solution land on your phone without wetting it. Clean it immediately if given to other people to use

Computer keyboards. You're possibly sitting in front of one right now. You can disinfect keyboards using P-H₂O, applicable by our mist technology. Be careful not to spray chemical-based disinfectant onto keyboards or to get the keyboard wet because you could damage it permanently.

Desktop. Remove any objects from your desk and apply P-H₂O to disinfect the whole surface properly as instructed in our user's guide. Do this even more regularly if more than one person uses the desk.

Keys. According to researches, keys can harbor the COVID-19 virus for up to 48 hours. Unquestionably, keys that more than one person use, such as bathroom keys in public places or door keys in a household, regular disinfecting.

Money is difficult to avoid handling. The COVID-19 virus can survive for up to five days on metal and 24 hours on paper. It is recommended that you wash your hands after handling cash or using an ATM – more now than ever. Also do so after using a supermarket card machine. Right now, it is better to use cards or do online transactions – any type of contactless payment. Remember to use P-H₂O sanitizer on your hand every time you exchange money.

Door handles – even the ones in your own home – can



"Regular cleaning of frequently touched surfaces, along with thorough hand washing - both standard practices for helping slow the spread of viruses and bacteria" - US Centres for Disease Control and Prevention

harbor the COVID-19 virus for up to 72 hours. All hard surfaces can, but this is one surface everyone touches.

HAND SANITIZING APPLICATION

Are your hands as clean as you think they are? The global pandemic caused by COVID-19 has suddenly alerted us to the dangers of handling many items. Everyone is now cautious of frequently touched surfaces in public places, such as stair railings and door handles, lift buttons, escalator handrails, supermarket trolley handles and all communal surfaces in the workplace (if you are not working from home).

Worldwide there is an effort to clean all of these more often. People seem to be aware of the importance of washing their hands immediately after they have touched any of these surfaces. Yet, even in the case of objects that only you have touched, there is still a danger that they carry pathogens. Your hands might not be as clean as you think or you may have touched a contaminated surface without even realizing it. An Australian study found that medical students touched their faces in average of 23 times in an hour. You probably do the same.

Keeping hands clean is one of the most important steps we can take to avoid getting sick and spreading germs to others. Many diseases and conditions are spread simply by not practicing hand hygiene. According to the University of Michigan, four out of five germs that cause illness are spread by hands.

Thus, to live a healthy and infection free life, hand hygiene should never be considered optional. Washing your hands is one of the most important things you and your family can do to prevent illness. In fact, according to the Centers for Disease Control and Prevention, hand hygiene is the single most important means of preventing the spread of infection. Clean hands can help protect you from infectious and food-borne illnesses. If you get sick, it can also keep you from passing your illness to others. The practice of hand hygiene protects your health by removing the dirt and germs that get on your hands during almost all activities. If you don't practice hand hygiene, the germs on your hands can get into your mouth, nose, eyes, cuts and scrapes - even your food - and make you sick.

Feces from people or animals is an important source of germs like Salmonella, E. coli O157, and norovirus that cause diarrhea, and it can spread some respiratory infections like adenovirus and hand-foot-mouth disease. These kinds of germs can get onto hands after people use the toilet or change a diaper, but also in less obvious ways, like after handling raw meats that have invisible amounts of animal feces on them. A single gram of human feces—which is about the weight of a paper clip—can contain one trillion germs. Germs can also get onto hands if people touch any object that has germs on it because someone coughed or sneezed on it or was touched by some other contaminated object. When these germs get onto hands and are not taken care of, they can be

passed from person to person and make people sick. Hand hygiene helps to remove germs from hands. This helps prevent infections because:

- People frequently touch their eyes, nose, and mouth without even realizing it. Germs can get into the body through the eyes, nose and mouth and make us sick.
- Germs from unwashed hands can get into foods and drinks while people prepare or consume them. Germs can multiply in some types of foods or drinks, under certain conditions, and make people sick.
- Germs from unwashed hands can be transferred to other objects, like handrails, table tops, or toys, and then transferred to another person's hands.
- Removing germs through the practice of hand hygiene therefore helps prevent diarrhea and respiratory infections and may even help prevent skin and eye infections.

Encouraging hand hygiene in the community will:

- Reduce the number of people who get sick with diarrhea by 23-40%
- Reduce diarrheal illness in people with weakened immune systems by 58%
- Reduce respiratory illnesses, like colds, in the general population by 16-21%
- Reduce absenteeism due to gastrointestinal illness in schoolchildren by 29-57%

About 1.8 million children under the age of 5 die each year from diarrheal diseases and pneumonia, the top two killers of young children around the world. But the practice of hand hygiene helps battle the rise in antibiotic resistance, preventing sickness reduces the amount of antibiotics people use and the likelihood that antibiotic resistance will develop.

Hand hygiene will help to deter the spread of germs and illness-causing bacteria, particularly in busy environments like schools and offices. It will:

- **Stop the Spread of Germs:** According to studies, 1 in 5 people don't regularly wash their hands. Of those who do, 70% don't use soap. Providing portable and affordable hand hygiene solution makes it more likely that people will use it to kill harmful bacteria.
- **Reduce Waste:** As an extra precaution, many people will use paper towels to open doors when leaving bathrooms or kitchens. Making available hand hygiene solution near exits makes it easy for people to defend themselves from germs without needing to create additional mess.

Here comes the challenge of hand washing:

Frequent washing of hands with soap and water, and sanitizing of hands with alcohol-based sanitizer was recently traced to so many side effects experienced by some individuals. Apart from the fact that Soap and Water aren't portable





enough to carry around, there are more harm to 'frequent washing' with soap and water. Also, apart from the fact that hand sanitizer can a times be irritating and messy, the alcohol content in it came along with hidden health issue. It's been proven that, frequent hand washing and hand massage with sanitizer can cause skin to become dry and crack; thus, become more vulnerable to infections. Here are the most common side effects as reported by different people:

1. Dry skin: "When we wash our hands, we're not only removing impurities - we're removing oils, too. Natural oils on our skin help retain moisture and keep our hands soft, smooth, and hydrated. When we use soaps, or lots of alcohol-based hand sanitizer, we strip the skin of this natural oil. Recommended Solution: To combat hand dryness, make sure you moisturize your hands just as much as you are washing them (if not more!).

2. Eczema: When your dry skin gets severe, it can develop into a more serious skin condition. "Eczema is a skin rash characterized by itchy, red, and rough patches of skin," Recommended Solution: To prevent Eczema, using thick moisturizers, and even wearing cotton gloves to bed over a layer of ointment or cream, are ways to prevent eczema



3. Hangnails: Hangnails occur when the cuticle - the thin layer of skin covering the base of our fingernails - dries out, curls up, and separates from the nail, they're painful and can expose raw areas of skin that are more susceptible to infection. Recommended Solution: Using a thick ointment or cream on your cuticles so you can keep them soft and hydrated.

4. Brittle nails: Brittle nails are another bothersome side effect of constantly washing your hands. Over time, all that washing can remove the natural moisture of the nail, making it more susceptible to cracking and splitting. Recommended Solution: Moisturize your hands just as much as you are washing them. Wearing gloves when doing the dishes, filing with glass nail files, and applying nail lacquers or hardeners can also help



5. Infection: Dry skin, Eczema, Hangnails, and Brittle nails may be the least of your worries when it comes to the side effects of washing your hands so much. You may also be putting yourself at risk for an infection. Oils on top of skin layer contributes to the formation of an impermeable barrier that keeps water in and pathogens out. When the composition of the barrier is disrupted by excessive washing, it predisposes the skin to infections from bacteria. When you have dry and cracked skin, you're increasing your risk of allowing bacteria, viruses, and germs to enter and cause an infection. Recommended Solution: Keep your skin moisturized.

It is so glaring that all the recommended solutions to these side effects came along with burden on our finances; not to mention the cost of washing and sanitizing which many of the middle-class can't afford. From our perspective at GREENAID Technologies, the best way not to experience these side effects and yet stay safe is to WASH LESS, yes - drastic reduction in the numbers of time that hands would be washed;

and this can best be achieved by making sure that both surfaces and objects that contaminate our hands enjoy frequent disinfection - too much of disinfection won't be a bad idea, but must be void of burden on our finance. Our technology at GREENAID seems to fit in as good alternative to reducing the frequent hand washing, apart from its usability as surface & object disinfectant, the misting nature of P-H₂O at lower concentration (50ppm) qualifies it to work efficiently in dealing with the contagions that cling to our hands, clothing and shoes without any irritation to eyes or skin, and does not damage or bleach clothing. Saves money and so portable to take around.

FRUITS & VEGETABLES STERILIZING APPLICATION

Someone may want to ask; why do you need to sanitize fruits and vegetables?

Fruits and vegetables go through a quite a journey before they make it into your crisper drawers, and along the way, they pick up things you don't want to be eating, like wax, dirt, and chemical pesticides. They can also harbor pathogens that cause foodborne illness, an issue that affects one in six Americans every year according to the Centers for Disease Prevention and Control (CDC).

COVID-19 adds another threat to the list of things that might be lurking on your fruits and vegetables, and that's germs from people who may have touched the produce before you purchased it. That being said, the Federal Drug Administration (FDA) notes that there is currently no evidence of COVID-19 transmission through food or food packaging. The need to sanitize fruits and vegetables before consuming them is still mostly related to those aforementioned wax, dirt, chemicals, and pathogens, with extra steps right now providing more peace of mind than anything. Global pandemic or not, it's always smart to sanitize fruits and vegetables; properly washing fresh fruits and vegetables is a good habit to practice to minimize the ingestion of potentially harmful residues and germs. Fresh produce is handled by numerous people before you purchase it from the grocery store or the farmer's market. It's best to assume that not every hand that has touched fresh produce has been clean. With all of the people constantly bustling through these environments, it's also safe to assume that much of the fresh produce you purchase has been coughed on, sneezed on, and breathed on as well.

Adequately sanitization of fresh fruits and vegetables before you eat them can significantly reduce residues that may be left on them during their journey to your kitchen. Sanitizing fresh fruits and vegetables is a proven way to remove germs and unwanted residues from their surfaces before eating them.

Most of the fruits and vegetables that we purchase from the market come laced with harmful contaminants like bacteria, viruses, and several other infectious agents, making it harmful to human health. Pesticides are primarily used for cultivation of crops, keeps fruits and vegetables safe from insects and pests. However, the residue of these pesticides stay on the produce, which can be life-threatening at times, by damaging the nervous and reproductive systems, disrupting the immune system, and even leading to cancer in some cases. The risk factors make it necessary to sanitize vegetables in the right way to stay safe from diseases. Sanitizing fruits and vegetables with water doesn't remove the harmful pesticides and chemicals from the surface. So, how do you ensure that the fruits and vegetables you eat are completely safe? We have the solution here with us.



Most of the harvested fruits & vegetables contain pathogenic bacteria, viruses, or parasites that contaminate food and ends as foodborne diseases



Just washing fruits and vegetables under running water is not enough. Water usually just removes the dirt present on the surface. But what about the chemicals and pesticides?

Our technology helps you clean the pesticide and bacterial residues from the surface of food items and ensure that you and your family consume fresh and healthy food. P-H2O helps in removing all the pathogens, germs, and viruses from the surface of fruits and vegetables; thus, making it safe for human consumption, and at the same time, keeps them fresh for a longer period of time and also increases the shelf life.

Hypochlorous Acid has gained more interest recently in food sanitation and safety against plant pathogens, seed treatment, postharvest disease control, fungal control, and foodborne pathogens. It has been demonstrated to be a wide antimicrobial spectrum for the inhibition of multiple microorganisms with important anti-inflammatory and proliferative activity but without side effects such as irritation of the mucosa.

ENDORSEMENT

Similar technology available in the US has been approved by both United State Food & Drug Administration and United State Department Of Agriculture for various medical and food uses. Also, the United State Environmental Protection Agency gave approval of this for washing raw foods that are to be consumed without

processing

SAFETY?

Very safe in the society, especially around human and pets, and also eco-friendly; calls for no alarm if mistakenly ingested, yet capable of killing germs, bacteria and COVID-19 hanging on surfaces or objects effortlessly within the space of few minutes

EFFICACY

Eight (8) times better and effective as antimicrobial solution than Bleach. Biological friendly than any of the conventional chemicalized sanitizers and disinfectants.

OUTREACH MODULES

Our Intention is to put this technology in every home across African Nations. For this, we have designed three (3) modules of reaching everyone irrespective of their status. You either BUY, PRE-ORDER or GET-FREE (*details available of our website -*

www.p-h2o.com or

www.greenaidtech.com/p-h2o

Features in our package

(i) 60 Sachets of P-H2O Salt mixture (ii) 1pc. of Tabletop P-H2O Generator (iii) 1pc. of Traveler's P-H2O Generator (iv) 1pc. of Surface/Object P-H2O Dispenser (v) 1pc. of Hand/Object P-H2O

Dispenser (vi) 1pc. of Tabletop Auto P-H2O Dispenser (vii) 2pcs. of Reusable P-H2O Spray Bottles (viii) 2pcs. of Kids Reusable P-H2O Spray Bottle (ix) 1pc. of P-H2O Potency Test Paper (x) 1pc. of Surface wiping Microfiber Cloth (xi) 1pc. of Object wiping Antifog Cloth

So, in summary, take stock of the items you often touch, then use P-H2O disinfectant on them as prescribed in our user's guide, and never forget to sanitize your hands often with P-H2O organic sanitizer. Practice routine cleaning and disinfection of frequently touched surfaces. More frequent cleaning and disinfection may be required based on level of use. Surfaces and objects in public places, such as shopping carts, point of sale keypads, pens, counters, vending machines, and ATMs are supposed to be disinfected before each use, but this may not be possible in many places. This is the reason for frequent sanitizing of our hands as much as possible. And P-H2O will be best in addressing this, too cheap and won't restrict frequent usage. Every time you leave your house, disinfect all of the objects you take and bring back with you. This includes your keys and wallet. Always make the assumption that whatever you touch, or whatever you bring into the house, is contaminated.

In this way, protect yourself, your family and all the people around you. Our technology is designed with the simplest mode of operation, can be handled by just anyone without any fore-training. Because P-H2O is majorly produced by two edible ingredients salt & water (along with droplets of special organic Vinegar that act as pH stabilizer in order to keep the pH within the required range, irrespective of the hardness or softness of the water used); thus, it is non-toxic and non-flammable, requires no hazardous or chemical storage/handling precautions, no need of any protective gadgets to operate or apply, nor any special shipping or export requirements. P-H2O is largely made of water; therefore does not leave residue on environmental surfaces, and is safe for human tissues, so gentle to handle, calls for no alarm if mistakenly ingested, yet capable of killing 99.999% of the germs and bacteria we come into contact with on a regular basis, including the cold and flu virus, E.coli, MRSA, norovirus and COVID-19.

APPLICATIONS

- Grocery Store Applications • Clean floors • Produce wash • Treating foods

with the purpose of improving their preservation (fruits, vegetables, berries, meat, fish) • Clean and sanitize checkout counters • Hand sanitizing • Surface disinfection • Disinfect public and common areas • General cleaning and disinfectant routines – floors, walls, toilets and bathroom • Airspace decontamination • Elimination of unpleasant smells • Effective against all forms of bacteria, cysts, fungi, algae and viruses • Green and environmentally sensitive disinfectants

FOOD SERVICE APPLICATIONS

- Food preparation – salad and fruit washing and surface cleaning • Restaurants – kitchen and general cleaning • Routine washing and cleaning dishes and glasses • Dish Machines • General cleaning and disinfectant routines – floors, walls, toilets and bathrooms • Kill bacteria on raw seafood products • Significantly reduces aerobic bacteria, coliform bacteria, molds, and yeasts on lettuce and other vegetables. • Kills E.Coli and Listeria monocytogenes on plastic kitchen

cutting boards. • Sterilize Food Prep Surfaces • Disinfect Public & Common Areas • Hand Sanitizing • Kill Salmonella typhimurium, Staphylococcus aureus, and Listeria monocytogenes that may be on fresh eggs.

HOSPITALITY APPLICATIONS

- Food preparation – salad and fruit washing and surface cleaning • Restaurants – kitchen and general cleaning • Routine washing and cleaning dishes and glasses • Laundry • General cleaning and disinfectant routines – floors, walls, toilets and bathrooms • Soft fabric cleaning to improve cleaning and disinfection effectiveness

AGRICULTURE APPLICATIONS

- General sanitization needs • Disinfects milking machines & dairy-processing equipment • Treating fruits, vegetables, berries, meat, fish with the purpose of improving their preservation • Treats liquid manure • Disinfect Garbage, Stagnant Water • No risk of the development of germ resistance.



PEPPER & FRUITS



PALM



RAILINGS



CAR INTERIORS



TOOTHBRUSH



MOBILE DEVICES



KEYS & ATM CARDS



MOPING



DOOR KNOBS



TOYS



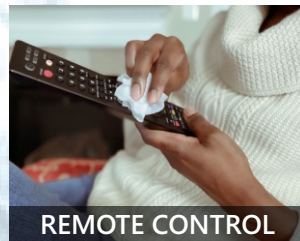
LIGHT SWITCHES



LAPTOPS



TOILET BOWL



REMOTE CONTROL



ELEVATOR BUTTONS



www.p-h2o.com | www.greenaidtech.com
+2347013916343 | +2349094373700
info@greenaidtech.com