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100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

New HYGI Hand Towels – The Hygienic Way To Dry Your Hands

By Tzaf

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BUG ALERT! – How clean is your hand towel?

Says A Kirk MSc AIEMA Consultant Environmental Microbiologist – "Ordinary hand towels used at home in kitchens and cloakrooms are ideal breeding grounds for bacteria fuelled by their shared and frequent use, temperature and humidity and a ready source of 'nutritional factors'. In fact, bacteria on a hand towel can multiply from 1 to 3 million in a matter of just four hours, to 1 billion after three days normal use and to 100 billion by the end of the week! So the chances are that once you dry your freshly washed hands with a bacteria ridden towel – they will be even dirtier afterwards"

The answer – A world first!

Microfibre

HYGI HAND TOWELS

Anti bacterial Anti Fungal

Superabsorbent

* Incorporating Ionic Silver Ag+, HYGI HAND TOWELS inhibit the growth and spread of bacteria and fungus including E Coli and Salmonella – effective for the life of the towel.

* Neutralise the bacteria that cause odour, mustiness and mildew – and prolongs freshness.

* Superabsorbent means that HYGI HAND TOWELS dry hands FASTER. Most people take an average of just 8 seconds to dry their hands, which means that hands are often still damp after drying on an ordinary cotton hand towel. And – damp hands are 1000 times more likely to transfer bacteria!

* With Microfibre HYGI Hand Towels you can dry hands thoroughly in just SECONDS!

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* And it's THE most cost effective solution to hygienic hand drying. Compared to single use paper towels, a family of four could use up 125,000 paper towels over five years in the home!

* All for just £ 6.99 for a HYGI KITCHEN HAND TOWEL and £ 7.99 for a HYGI CLOAKROOM HAND TOWEL.

Says David Hardoon BSc Textile Inds " This patented advanced Microfibre textile technology incorporating Ionic Silver Ag+ is a real technical advance. No other hand towel dries hands – faster, more hygienically, more thoroughly and more cost effectively. A must for every home"

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The Importance Of Keeping Your Kitchen Clean

By Jordi Shoman

Neglecting to clean your kitchen on a regular basis can have detrimental consequences on your family. Since the kitchen is where our food preparation is performed, avoiding the cleaning of the area can result in food poisoning from cross contamination and other such harmful things. As such maintaining a hygienic kitchen environment is essential. This involves the wiping of counter tops and cleaning of any items used in the preparation or consumption of the food. Leaving food covered kitchen utensils around allows harmful bacteria to grow and spread throughout your kitchen. If you have small children, keeping your kitchen clean should become all the more vital as children can be rather curious and may be inclined to eat something that has been sitting out for quite some time gathering bacteria.

There are many products available on the market that one can use to disinfect their kitchen space. Some may be better than others but as long as they have a sterilizing agent in them, they will be sufficient for cleaning your kitchen. It is suggested that you clean your kitchen at least once a day with whatever disinfectant you choose. There are an abundance of other hygienic tips that help to prevent food poisoning that one should follow in the kitchen as well. Since your hands and food act to contaminate each other, it is important that you wash them with anti-bacterial soap previous to and following the handling of risky foods. Utilizing different utensils for raw and cooked foods is necessary as well. It is also crucial that appliances, and not just counter tops and dishes, be cleaned regularly.

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Refrigerators should be scoured at least once a month and ovens, microwaves and other appliances should be cleaned whenever they show signs of filth. Changing towels in your kitchen is a must as well, as they become havens for bacteria when damp.

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