



PATH-AWAY HAPPENINGS

Dateline January 24, 2017: GICC LLC corporate restructuring and Path-Away® helps Subway Sandwiches 27,000 locations go anti-biotic free.

Charlotte North Carolina, USA

Effective January, 1st 2017 Kevin M. Martin, Vice President, has assumed the position of Corporate CEO of GICC LLC. Kevin holds a BS from Appalachian State University and an MS as well as an Ed.S. from Florida State University.

Kevin has conducted in excess of 2,000 sampling assessments. They cover the gamut of chemical, biological, bacterial and viral related issues in various structures spread across the USA and the Caribbean region.

He has been instrumental in restructuring protocols for remediation as well as organizing logistics for global shipping. He has been the direct liaison with some of our bigger, high profile clients covering countries such as The Netherlands, Bangladesh, Vietnam, Kenya, Nigeria, New Zealand and the Central/South America geographic region.

He will assume the majority of responsibility for most global operations in order to leave Arthur V. Martin, President and Principal Research Scientist the time and ability to concentrate on two of the company's major projects in The Philippines and China. Art will also coordinate the SE Asia region including Malaysia and Singapore along with the company's new strategic partner in China.

GICC LLC will continue to serve all its existing clients as well as new strategic partnership clients by providing innovative materials and methods to reduce/eliminate harmful disease issues and will continue to strive toward natural based, organic solutions.

Subway Sandwiches, Milford CT.

Subway is taking a big step on the long road toward making all of its meats antibiotic free. Subway aims to be fully antibiotic-free in the United States by 2025. It began to convert to chicken products that don't have antibiotics by the end of 2016 and all antibiotic-free turkey products in the next two to three years. Antibiotic-free pork and beef products will arrive in 2020 to 2025.



Subway Carved Turkey Sub

"We have always supported nutrition transparency, 100 percent of the time, and we've done our best to inform our customers of the nutrition values," said Lanette Kovachi, Subway's corporate dietitian. "For about 20 years now, we've put that information out there."

Midwest USA turkey farmers supplying product to Subway as well as other venues began using Path-Away® Poultry Protectant over a year ago. They have been able to eliminate anti-biotic use and produce bigger, healthier birds. The use of Path-Away® Poultry Protectant has also resulted in lower loss of birds, improved feed conversion rates and a high reduction in ammonia odors in the sheds which spread to neighboring populated areas.

GICC LLC continues to innovate and provide healthy alternatives to chemicals and anti-biotics.