



Your Freshest Experiences. Our Brightest Innovations.

New to Libbey's Syracuse® China Collection

Available in our brightest-ever white porcelain, Constellation™ dinnerware blends versatile style with functionality, durability and proactive performance – opening your presentations to virtually endless possibilities.



**Proactive
Protection**

**Built
Strong**

**Countless
Options**

**Trend-Right
Designs**

**Brightest
White**

Our Brightest-Ever White Porcelain

You asked. We listened. Our new Lunar White™ body color answers the demand for brighter white dinnerware to flexibly complement every setting.

Modern, Trend-Right Designs

Complete dinnerware collection, including Universal Accessories, ideal for innovative presentations. More than 60 products across three designs, with more to come.

Countless Mix-and-Match Options

Patterns are designed to mix and match seamlessly. The dimensions of every edge, base and well are engineered for precise stacking, and exacting plate diameters and foot dimensions will snugly fit most plate covers.

Stronger, Smarter Design for Tough Environments

Fully vitrified, twice fired porcelain stands up to tough demands and is backed with Syracuse's Lifetime No-Chip Warranty. Ergonomic features and pronounced lip provide easier grip for servers.

Proactive Protection Combats Bacterial Growth*

Exclusively from Libbey, first-ever porcelain dinnerware with integrated Microban® technology delivers 24/7 product protection.

Ask your Libbey® sales representative about adding a new level of defense to your business.

Learn more at foodservice.libbey.com



LIBBEY®



24/7 Protection for Your Reputation

Constellation™ dinnerware with integrated Microban® technology helps you confidently ensure a fresher dining experience, while proactively defending against improper cleaning and handling. Technology exclusively available from Libbey®

WHY IT MATTERS

Cleanliness challenges can jeopardize your reputation and success. From dining service to buffets and room service, the journey of dinnerware to the patron includes numerous touchpoints where the product may come into contact with bacteria – during storage, plating, serving and everything in-between.

73%

of full-service establishments exhibit improper employee hand washing¹

- **Presence of bacteria** was ranked as the top food safety concern by foodservice professionals like you, followed closely by cross contamination²
- **Loss or damaged reputation** ranked the most worrisome consequence²
- **Employee hygiene and handling** ranked the most at-risk food safety concerns²

THE BENEFIT OF PROACTIVE DEFENSE



- Plays an important role in **combatting improper adherence to cleaning procedures**, supporting a system of cleanliness that complements employee hygiene requirements to meet cleanliness regulations
- **Contributes to a cleaner surface** by inhibiting the growth of bacteria* – an added level of defense to the inherent protection of the fully vitrified glaze
- Won't contribute to **surface-to-surface microbial growth**

99.9%
cleaner surface

*Applies only to bacteria that can cause stains, odors and product degradation.

HOW IT WORKS

Microban protection uses natural, silver-based technology that penetrates the cell wall of the microorganism hindering its ability to function, grow or reproduce, thus controlling odors, stains and product deterioration.

On an untreated surface, bacteria can double every 20 minutes. Microban technology begins working immediately.



BACTERIA
2 HRS



WITHOUT
MICROBAN
24 HRS



WITH
MICROBAN
24 HRS



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With the Microban® brand, you can be sure you're getting continuous, durable and effective antimicrobial product protection supported by the Microban Certification Program, a quality assurance program individually tailored to each Microban partner and product application. Microban treated dinnerware, for example, is tested on a regular basis using the ASTM E3031 test method in order to substantiate the efficacy claims. Does not protect people from food-borne pathogens.

¹ Observed by the FDA - "Factors Related to Food Worker Hand Hygiene Practices," Vol. 70, Journal of Food Protection, 2007. ² Recent blind survey sent to chefs and food and beverage buyers - Food Safety and Cleanliness, R/P Marketing Public Relations, April 2017