

FL 9898

PERACLEAN 5 Sanitizer and Disinfectant Benefits for the Food and Beverage Industry

DESCRIPTION:

Disinfection in the Food and Beverage industry requires efficacy, low toxicity towards people and animals, and environmental compatibility. Several classes of disinfectants and sanitizers are available including quaternary ammonium compounds, chlorine, halogenated carboxylic acids, hydrogen peroxide, peracetic acid, iodoforms, guanidines, and aldehydes.

PERACLEAN 5 fully meets the requirements of a superior disinfectant. The effectiveness of **PERACLEAN 5** is attributed to its specific diffusion properties through cellular membranes and its high oxidation potential. It causes a fast and irreversible breakdown of the enzyme system in the cell, killing off microorganisms rapidly.

EFFICACY

- Broad spectrum microbicide (bactericidal, fungicidal, sporicidal and virucidal)
- Effective at low temperature – down to 5°C (40°F)
- Sanitizing achieved in 1 minute; disinfection within 10 minutes
- Effective up to pH8 and down to ranges typical for low-acid foods
- Removes mineral deposits due to acidic properties

BENEFITS TO THE FOOD PROCESSOR

- Sanitizes food contact surfaces more efficiently than chlorine.
- Added insurance against inadequate sanitation
- Effective in cold plant operating conditions, no need to increase temperature of chilled equipment
- Very low foaming, yet allows high surface contact
- Compatible with residuals from alkaline cleaning solutions
- No rinse required after sanitation – saves time and water

ENVIRONMENTAL COMPATIBILITY

- Hydrolyzes quickly into water, oxygen and acetic acid
- Easily biodegradable
- Low toxicity
- No formation of AOX (chloro-organic compounds)

FLO-KEM

19402 Susana Road
Rancho Dominguez, CA 90221
(800) 227-4798 FAX (310) 631-7496

FLO-KEM.com

Rev. 02-22-2013

- Phosphate free
- Exempt from EPA Tolerance requirement

APPLICATIONS

- Circulation cleaning and industrial sanitizing of:
 - Tanks, pipes, and bottles
 - Fillers
 - Pasteurizers
 - Evaporators
 - Aseptic Equipment
- Sanitization of previously cleaned non-porous food contact surfaces in:
 - Dairies, wineries, breweries
 - Food and Beverage plants
 - Meat and poultry processing and packaging plants
 - Seafood and egg processing and packaging equipment

Clean –in-Place (CIP)

Sanitizers are in widespread use in CIP systems. CIP procedures using automated circulating solutions provide efficient cleaning and sanitation for equipment that can otherwise be costly to clean with traditional methods. For maximum cost effectiveness, the sanitizer solution is stored in tanks for re-use in several more cleaning cycles. Losses in concentration are made up with small additions of PERACLEAN 5.

Guidelines for Sanitizing

1. Remove gross food particles
2. Wash with a detergent solution
3. Rinse with potable water
4. Sanitize with a solution of 1 oz of PERACLEAN 5 for each 5 gallons of water for at least 1 minute. Allow to drain thoroughly. Do not rinse.

STORAGE AND HANDLING:

Keep container dry and tightly closed in a cool well-ventilated area. Avoid contact with skin and eyes. Keep away from incompatibles such as oxidizing agents, reducing agents, metals, acids, and moisture.



SPECIFICATIONS:

Color.....	Clear, colorless liquid
Fragrance.....	Biting
pH-value 100g/L H ₂ O and 20°C....	~2
PAA-Concentration	5%
Density 20°C	1.12
Vapor Pressure 20°C	~27
Ignition Temperature DIN 51794....	>97
Thermal decomposition (SADT)....	>60
Exotherm	Slight
Freezing Point	-28°
Molecular Weight	76.05 (PAA 100%)
Equivalent Weight	38.03 (PAA 100%)
Solubility	In water and organic solvents

FLO-KEM

19402 Susana Road
Rancho Dominguez, CA 90221
(800) 227-4798 FAX (310) 631-7496

FLO-KEM.com

Rev. 02-22-2013

