

PEROXYSAN 5

This product is a peracetic acid based sanitizer ideally suited for a variety of sanitizing applications in food plants, dairies, breweries, wineries, and beverage operations. It may be applied to pre-washed surfaces such as floors, walls, process equipment and CIP systems by immersion, coarse spray or circulation. The product is recommended used at 3-6 mL per Litre of water, which would provide 150-300 ppm active peracetic acid and 450-900 ppm active hydrogen peroxide.

PeroxySan 5 is an acidic product and is most effective at a pH range of 5-7 when diluted with water at temperatures of less than 30 degrees Celsius. After applying the sanitizer, drain product from surfaces and allow to air dry. Do not rinse. The sanitizing solution will break down into water, oxygen and weak vinegar content.

PeroxySan 5 may also be used in the washing of fruit and vegetables and in the fruit and vegetable flume water. Dilute the product at 2 mL per 5L of water (20 ppm active peracetic acid) and soak for a minimum of 3 minutes. Rinse thoroughly with potable water.

This product should not be used or stored in areas which result in direct contamination of food. Storage in food processing areas is not permitted.

Note: Do not mix with bleach or alkaline cleaners. Store in a cool place in its original container.