

PERATEC 15

Peroxy based Acid Sanitiser.

Peratec 15 is a clear non-foaming biodegradable, non-residual sanitizer for use in wineries, breweries, dairies, laundries and all food processing plants at a dilution rate of 1:100. Peratec 15 is recommended for use in any area, which requires the immediate reduction of microbial contamination.

Benefits:

- Extremely effective against a wide range of contaminants including Aerobic and anaerobic bacteria, spores, yeast, mould, fungi and viruses.
- Rapid in its action even at ambient temperature ideally 20°C.
- Minimal contact time required 10 – 30 minutes depending on the degree of soiling.
- Optimum efficiency obtained at pH <7 and at a dilution rate of 1:100 to 1:1500.
- No rinsing required if good drainage is available.
- Safe on stainless steel plant and equipment. Not recommended for use on mild steel, copper or copper alloys.
- Reduces B.O.D and C.O.D levels in plant effluent by direct chemical action.
- Non-residual, PERATEC 15 sanitiser breaks down to oxygen and water.
- Peratec 15 Sanitiser has Aqis approval for use in all meat or fish processing plants.
- Approved for use by National Registration Authority for use in any food processing plant.
- Peratec 15 Sanitiser is effective against Staphylococcus aureus NCTC 4163
- Pseudomonas aeruginosa NCTC 6749, Escherichia coli NCTC 8196, Salmonella typhirium NCTC 74.

Directions for Use

PERATEC 15 should be diluted with water and used at a rate of between 1:100 to 1:1500 and sprayed directly on to effected area with a spray bottle or water gun/blaster. Product is available in 215 and 2015 litre containers.

Jaegar Australia

Factory 2, 9 Tower Court, Noble Park VIC 3174

Tel: (03) 9769 1788 Fax: (03) 9769 0655 Email: jaegar@jaegaraustralia.com.au

