

PERATEC 5

Peroxy based Acid Sanitiser. APVMA Approval No: 48906/01 Aqis Approved

Peratec 5 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 5 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 1:500.
- 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 5 sanitiser breaks down to oxygen and water.
- Peratec 5 Sanitiser has Aqis approval for use in all meat, fish processing and dairy plants.
- Approved for use by National Registration Authority for use in any food processing plant.
- Peratec 5 Sanitiser is effective against Staphylococcus aureus NCTC 4163
- Pseudomonas aeruginosa NCTC 6749, Escherichia coli NCTC 8196, Salmonella typhirium NCTC 74.

Directions for Use

PERATEC 5 should be diluted with water and used at a rate of between 1:100 to 1:500 for c.i.p.pipe work and equipment.

Availability

Product is available in 25 and 205 litre containers.