

# PTSAN 15 Sanitizer

**Peroxy based Acid Sanitiser.**

**PTSAN 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. PTSAN 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.
- PTSAN 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.
- PTSAN 15 Sanitiser is effective against Staphylococcus aureus NCTC 4163
- Pseudomonas aeruginosa NCTC 6749, Escherichia coli NCTC 8196, Salmonella typhirium NCTC 74.

## **Directions for Use**

**PTSAN 15 Sanitizer** 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 25 and 205 litre containers.

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