SCOTT PEROXITHANE-15

STABILIZED PERACETIC ACID FOR ANTIMICROBIAL AND DISINFECTIONS CLEANING IN FOOD PROCESSING INDUSTRIES

□ANTIBACTERIAL □ANTIVIRUS □ANTIFUNGAL □ANTISLIME

Introduction:

Scott Peroxithane-15 based is a highly active oxidizing disinfectant based on 15% peracetic acid (stabilized). It is completely organic in nature.

Peracetic acid is as an oxidizing agent broadly used as a disinfectant against microbes like bacteria, fungi, and viruses in dairy, food, breweries, wineries, meat and poultry processing and medical industry, as a bleaching agent & slimicide in the paper and textile industries, as a polymerization catalyst or co-catalyst in polymer industries, epoxidation reagent for olefins and unsaturated compounds, etching circuit boards, in the synthesis of other chemicals & as cooling tower water disinfectant (it effectively prevents bio-film formation and controls Legionella bacteria).

Features of Peracetic Acid :

- Excellent microbiocidal activity.
- Non-corroding & non-foaming at normal dilutions.
- Wide temperature (34°F) and pH (up to 8.5) range.
- More effective than chlorine or quaternary amines in sanitization.
- Excellent disinfectant for cold plant operations.
- Easily disinfects at cold temperature.
- Degradable and eco-friendly (no chlorinated by-product).
- Rinsing after use not required.
- Quick results.

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Physical and chemical Properties:

Appearance	Bright colorless liquid
Boiling Point	105-110ºC (above 110ºC it can explode)
Molecular Formula	CH_3COOOH
Molecular weight	76.051g/mol
Melting Point	-0.2ºC
Odor	Acrid odor
Ph	Below 2
Solubility	High solubility in water
Specific gravity	1.0 (at 20ºC)

Dosage and Applications:

1. Disinfectant and sterilizing equipment and packaging to guarantee food quality and safety
2. Protecting animal health and welfare by disinfecting houses and equipment
3. Providing PAA for the final treatment of step in wastewater purification
4. Cleaning and disinfecting industrial laundries used by hospitals and hotels
5. Washing fruits, vegetables and meats to protect against harmful pathogens and food spoilage without impacting food quality
6. Oxygenating soil through irrigation systems in the agricultural industry
7. Food and beverage
8. Dairy and ice cream
9. Breweries and wineries
10. Poultry and meat processing
11. Meat, egg and poultry processing and packaging equipment surfaces.
12. Food (particularly sugar) and pharmaceutical processing and packaging plants.
13. Disinfectant for equipments like pipelines, tanks, vats, filters, evaporators, pasteurizers etc.
14. Disinfection of water, tools, equipment, boxes etc for aquatic plants & animals.
15. Limiting the contamination in water bodies & inhibiting losses in plant/food production.
16. RO/UF/NF membrane and ballast water (water carried in ship's ballast tanks to improve its stability) disinfectant.
17. Disinfection of surfaces (tables, floors, walls, tools, appliances) in contact with food/feed.
18. Cooling tower water disinfectant & polymerization catalyst.
19. Disinfectant in Medical industries (especially hemodialysis apparatus & capillary dialyzer) and effluent treatment plant.

20. Milk and dairy products processing and packaging plants.
21. Seafood and produce processing and packaging plants.

Scott Peroxithane-15 is typically used as hard surface disinfectant after clean-up processes for equipment, containers, consumption vessels, surfaces or pipework associated with the production, transport, storage or consumption of food or beverages. Other food industry uses include process water disinfection, starch disinfection, fruit and vegetable treatment and aseptic packaging.

For disinfection and sanitation, **Scott Peroxithane-15** based dairy disinfectant is recommended for use on pre-cleaned surfaces such as equipments, pipelines, tanks, vats, filters, evaporators, pasteurizers and aseptic equipments in dairies, breweries, wineries, beverage and food processing / packaging plants and egg processing and packaging equipment surfaces. The dosage ranges from 0.05 - 2% W/W, followed with proper rinsing.

Fruits and vegetables Antimicrobial cleaning: Scott Peroxithane-15 is highly recommended for antimicrobial washing.
Normal recommended dosage: 30-50ml in 1litre DM water. Submerged or dip fruits and vegetables in the solution of 30-50ml Scott Peroxithane-15 in 1Litre DM water for 7-10 minutes.

Product Type: Ready for use

Shelf Life: 1 Years

Delivery/Storage: No dangerous goods, no special delivery and storage regulations.

Packaging: 25kgs, 50kgs HDPE containers.

Precautions:

Make sure that there is adequate ventilation for concentrated chemicals. Always use appropriate chemical resistant gloves to protect your hands and skin and wear eye protection such as chemical goggles. Strictly avoid ingestion and inhalation. Do not expose at high temperature. Store the product in original containers in cool and dry place, away from sources of heat, flame and direct sunlight.

For More information, Please Contact:

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Note: Customise concentrations (3-30%) are also available for this product.

Disclaimer: The information contained herein is based on data available at the time of preparation of this data sheet. Tricon speciality chemicals (P) Ltd shall not be responsible for the use of this information, or any product, method mentioned and you must make your own determination of its suitability and completeness for your own use, for the protection of the environment and the health and safety of your employee and users of this material.