PRODUCT INFORMATION SHEET

PROXITANE

SANITISER

Active Constituent : 50 g/kg Peroxyacetic Acid,250 g/kg Hydrogen Peroxide
75 g/kg Acetic Acid

Description

PROXITANE is a water clear, colourless liquid comprising an equilibrium mixture of peracetic acid, water, acetic acid and hydrogen peroxide.

Application

Peracetic Acid, the active compound in **PROXITANE**, is amongst the most powerful biocides known to man. It is effective against a wide spectrum of microbiological contaminations including aerobic and anaerobic bacteria and their spores; yeasts, moulds, fungi and their spores, and viruses. It is extremely rapid in its action even at ambient temperatures.

PROXITANE is used as a biocide to sanitise degreased and pre-cleaned processing, transfer and storage plant in stainless steel or glass. It can be used on floors, walls and in the atmosphere. In breweries and wineries it finds application in the fermentation/brewhouses, the clarification/filtration plant and the tank farms/bottling cellars during regular plant cleaning.

PROXITANE is low foaming and ideal for use in "Clean in Place" systems.

DIRECTIONS	**Operation**	**Contact Time**
Sequence		
1	Hot water rinse until rinsings are clear	5-10 mins
2	Hot caustic/detergent rinse	10-30 mins
3	Cold water rinse until rinsings are pH7	5 mins
4.	**PROXITANE** rinse at appropriate dilution	10-30 mins

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NOTE:

FOR MECHANICAL OPERATIONS : Prepared use solution may not be used for subsequent sanitising but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS fresh sanitising solutions should be prepared at least daily or more often it the solution becomes diluted or soiled.

PROXITANE is recommended for use on precleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, egg processing/packing equipment surfaces, and eating establishments.

This product is effective as a sanitiser when solution is prepared in water of up to 400 ppm hardness as CaCO3. This product has demonstrated greater than a 99.999% reduction of survivors after a 60 second exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study.

Sanitising Food Contact Surfaces: Effective against Staphylococcus aureus and Escherichia coli.

Prior to sanitising, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitise with a concentration of 30mL to 45mL of **PROXITANE** dissolved in 20 litres of water (0.16 to 0.22% v/v concentrations). This will provide 88 to 130 ppm of peroxyacetic acid. At this dilution **PROXITANE** is effective against Staphylococcus aureus and Escherichia coli. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitising solution for a period of at least 60 seconds or more if specified by governing sanitary code. Drain thoroughly and allow to air dry. Do not rinse.

Sanitising Eating, Drinking, and Food Prep Utensils:

Remove gross food particles by a prescrape, a preflush and, when necessary a presoak treatment. Wash with a recommended detergent. Rinse with clean water. Sanitise in a solution of 30mL to 45mL **PROXITANE** dissolved in 20 litres of water. Immerse all utensils for at least 60 seconds or contact time specified by governing sanitary code. Drain and air dry.

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Final Sanitising Bottle Rinse:

PROXITANE may be used as a final sanitising rinse for returnable and non-returnable bottles at a 0.16 to 0.22% dilution (30mL to 45mL **PROXITANE** dissolved in 20 litres of water). This will provide 88 to 130 ppm of peroxyacetic acid.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers:

To reduce the number of non-pathogenic beverage spoilage organisms such as Aspergillus versicolor, Byssochlamys fulva, Pediococcus damnosus, Lactobacillus buchneri, and Saccharomyces cerevisiae. Prepare **PROXITANE** by adding 200mL to 1 Litre to 20 litres of potable water. This provides 614 to 2,632 ppm peroxyacetic acid. Apply antimicrobial rinse at a temperature of 40°C to 60°C and allow a minimum seven second contact period. Allow containers to drain thoroughly, and then rinse with sterile or potable water.

Hard Surface Disinfection:

PROXITANE disinfects as it cleans in one operation. **PROXITANE** can be used to disinfect floors, walls and other hard non-porous surfaces such as tables, chairs, countertops, sinks, shelves, racks, carts, refrigerators, coolers, tile and use sites made from linoleum, vinyl, non-porous glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass.

Combination Disinfection and Cleaning:

PROXITANE is effective against Staphylococcus aureus, Salmonella choleraesuis, Pseudomonas aeruginosa, Trichophyton mentagrophytes, and Escherichia coli 0157:H7 at 0.23% (45mL /20 Litre) in hard water (400 ppm as CaCO3) and 5% fetal bovine serum on hard non-porous surfaces. This will provide 130ppm of peroxyacetic acid. For heavily soiled areas a pre-cleaning step is required.

Apply solution with mop, cloth, sponge, brush, scrubber, or coarse spray device, or by soaking so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove solution and entrapped soil with a clean wet mop, cloth, or wet vacuum pickup. Prepare a fresh solution daily or when it becomes soiled or diluted.

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For Treatment of Raw, Unprocessed Fruit and Vegetable Surfaces:

PROXITANE can be applied as a dip or spray to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the washing process. This product can be applied during physical cleaning processes, including at the roller spreader, washer manifold, dip tank, on the brushes or elsewhere in the washing process prior to, simultaneously with or after detergent wash. Prepare treating solution by diluting 100mL per 60 litres of potable water. This will provide 88-100 ppm of peroxyacetic acid. Apply the diluted sanitiser solution using a coarse spray directed at the fruits or vegetables, or by soaking the fruits or vegetables in the solution. Allow a contact time of at least 45 seconds. The treated produce can be drain dried without a potable water rinse. Do not reuse solution after treatment.

For Treatment of Raw, Unprocessed Fruit and Vegetable Surfaces by Fogging:

PROXITANE can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the washing process. Ensure room is properly ventilated. Vacate all personnel from room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odour characteristic of acetic acid before having personnel return to work area. Do not enter room until hydrogen peroxide concentrations are correctly tested and are below 1 ppm on a time weighted average. Fog areas using one litre of a 0.2% solution (100mL per 60 litres of water) per 30,000 litres of room volume.
Allow surfaces to drain thoroughly before operations are resumed.

TEMPERATURE:

The decomposition of **PROXITANE** is promoted by temperature. To prevent this from occurring, the product should be stored in a climate controlled area where the temperature can be regulated to not exceed 25°C . The product should also be kept away from sources of ignition or heat and should be kept out of direct sunlight. It is also advisable to store **PROXITANE** in a well ventilated area.

Packaging

♦ 22 kg polyethylene drums ♦ 125 kg polyethylene drums

Health Hazard Information

See separate Health and Safety Data Sheet, available on request