

PERACETIC ACID

... the **future** choice

Peracetic Acid

Several production companies within the food industry have become aware of the advantages of using disinfectants based on peracetic acid. Peracetic acid is a disinfectant which is effective against bacteria, virus, yeast and mould.

The **advantages** for the food producers using peracetic acid are obvious:

- An environmental green profile as the ingredients are disintegrated to water, oxygen and acetic salts - all substances which do not have a negative effect on the environment.
- Peracetic acid is used cold for CIP systems as well as surface disinfection which results in savings time and money-wise.



Complete product range

Through time, Novadan has with great success changed the solutions from conventional disinfection to peracetic acid disinfection with the associated savings and environmental advantages which the customers appreciate. At the same time, there is a great effect on the bacteriological results and the production department can consequently use its resources optimally by focusing on production.

Novadan offers a complete product range in peracetic acid products from CIP products with or without conductivity, to a specially developed product with light foam for surface disinfection which in addition is very effective against yeast, fungi and listeria.

ADVANTAGES

- **environmental**
- **cost-saving**
- **broadspectrum**
- **effective**

Conventional disinfection

Sodium hypochlorite has been and still is a very used disinfectant due to the price as well as a wide bacteriological effect. However, sodium hypochlorite does have some disadvantages as regards the degradability in the recipient and aggressiveness towards different types of equipment.

Other types of disinfection methods are alcohol based, quaternary ammonium compounds (QAC) and heating/sterilization - all with more or less good properties and effects.

QAC are unwanted in many dairies because they can have a negative effect on the acidification process when used incorrectly, and also have a bad environmental profile.

Steam and hot water sterilization are effective if the right temperature is reached but implies large energy costs, and often the costs for repairs and maintenance are increased substantially because the material is effected by frequent heating and subsequent cooling.



Cold disinfection used for:

- **CIP systems**
- **Surfaces**



COMPLETE PRODUCT RANGE IN PERACETIC ACID

... covering all your needs

Oxidán Extra PAA 5%

OXIDAN EXTRA is used for disinfection of surfaces and equipment in the food and pharmaceutical industry, agriculture and transport sector, containing 5% peracetic acid. Peracetic acid degrades to water, oxygen and acetic acid and does not bio accumulate.

Oxidán Special PAA 15%

OXIDAN SPECIAL 150 is used for disinfection of surfaces and equipment in the food and pharmaceutical industry, agriculture and transport sector, containing 15% peracetic acid. Is mainly used for CIP applications and should only be used in combination with compatible dosing equipment.

Oxivit Aktiv Plus reduced surface tension.

OXIVIT AKTIV PLUS is used for disinfection of surfaces and equipment in the food industry, agriculture and transport sector. Contains 5% peracetic acid and surfactant that increases the wetting of the surfaces, thereby ensuring effective disinfection of even rough surfaces.

Desinfect MB PAA with conductivity

DESINFECT MB is used for cold disinfection of CIP systems in the food and pharmaceutical industry, containing 5% peracetic acid. Dosage is conductivity-controlled and is therefore particularly suitable for the disinfection of CIP systems.

Des Foam PAA surface disinfection with foam

DES FOAM PAA is used for surface disinfection within the food industry, agriculture and transportation sector. Application by means of low pressure system or concentrate sprayer will provide moderate marker foam. The foam minimizes any obnoxious smell and provides good wetting of the surfaces, ensuring efficient disinfection.

