



PERSAN

PRODUCT

DESCRIPTION:

PERSAN is a broad spectrum peroxyacetic acid antimicrobial agent for use sanitizing applications in the dairy, beverage and food processing industries, as well as for sterilization of processing and packaging equipment.

BENEFITS:

Promotes Quality Assurance

- Assures product quality when used in a total program, it has fast, broad spectrum kill against many pathogenic organisms, including spore forming microorganisms.
- Superior sanitizing activity including colder water temperatures, down to 40°F. (4°C.).
- pH range tolerant – effective sanitizing activity at acidic to neutral pH.
- Safe and non-corrosive to 304, 316 stainless steel and aluminum surfaces when used at recommended concentrations.
- Compatible with most plastic and rubber materials.
- Effective against environmental microorganisms that affect shelf-life.

Saves Time and Money

- Non-foaming for use in CIP systems.
- No rinsing required – provides rinse and sanitizer in one step – can air dry.

Environmentally Responsible

- Phosphate-free formulation reduces sewer charges.
- Breaks down after use into water, oxygen and acetic acid.

PROPERTIES: Form:

	liquid, clear
Color:	colourless
Odour:	pungent, acetic acid
Foam:	none
Spec. Grav. @ 68°F (20°C):	1.12
Pounds per gallon:	9.3
Kg/l:	1.12
100% pH:	<1
1% pH	2.5
Active Ingredients:	
Hydrogen Peroxide	25.0%
Peroxyacetic Acid	5.0%
Inert Ingredients	69.0%
Formula Contains No Phosphorous	
Agriculture Canada Approved	



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USE:

SANITIZATION:

PERSAN acid sanitizer is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as CaCO₃.

SANITIZING FOOD CONTACT SURFACES:

Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.3 to 1.9 ounces PERSAN per 4 gallons of water (2.0 – 3.0 mL/L) to produce 111 - 167 ppm Peracetic Acid. At this dilution PERSAN is effective against Staphylococcus aureus, Escherichia coli, Listeria monocytogenes, Salmonella typhimurium, Pseudomonas aeruginosa, Saccharomyces cerevisiae and Vibrio cholerae. Also effective against organisms found in the brewing industry such as Pediococcus damnosus and Lactobacillus buchneri. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitizing solution for a period of not less than 45 seconds unless otherwise specified by governing sanitary code. Drain thoroughly and allow to air dry. Do not rinse.

SANITIZING NON-FOOD CONTACT SURFACES:

Pre-clean surfaces as directed above. Sanitize non-food contact surfaces such as floors, walls, tables, chairs, benches, drains, troughs, drip pans with 1 oz.

PERSAN per 16 gallons water. At this concentration the product is effective against Staphylococcus aureus, Enterobacter aerogenes, Escherichia coli, Listeria monocytogenes, Salmonella typhimurium, Pseudomonas aeruginosa, and Saccharomyces cerevisiae. Also effective against organisms found in the brewing industry such as Pediococcus damnosus and Latobacillus buchneri.

All surfaces should be exposed to the sanitizing solution for a period of not less than 5 minutes. Drain thoroughly and allow to air dry. No rinse necessary.

DIRECTIONS FOR FOGGING:

To sanitize hard room surfaces as an adjunct to acceptable manual cleaning and disinfecting of room surfaces: Prior to fogging, food products and packaging materials must be removed from the room or carefully protected. Fog desired areas using one quart per 1,000 cu. ft. of room area with a 0.30% to 2.09% PERSAN solution. Vacate the area of all personnel during fogging and until the room is safe to re-enter. Allow surfaces to drain thoroughly before operations are resumed. Solutions above 0.5% may be corrosive and are not to be used on all surfaces. Test solutions on surfaces prior to use.



FINAL SANITIZING BOTTLE RINSE:

PERSAN may be used as a final sanitizing rinse for returnable and non-returnable bottles at a 0.2% dilution (1 oz. to 4 gallons).

NOTE: FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning.

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

STERILIZATION OF MANUFACTURING, FILLING, AND PACKAGING EQUIPMENT IN ASEPTIC PROCESSES

Prior to use of this product, remove gross soil particles from processing surfaces, then wash with a recommended detergent solution, followed by a thorough potable water rinse. Prepare a sterilizing solution by diluting 6.4 ounces PERSAN concentrate per each gallon of water (40 mL/litre) (4.0% v/v). Circulate, coarse spray, or flood the sterilizing solution through the system. All surfaces should be exposed to the sterilizing solution for a minimum exposure time based on the product solution temperature. The following time and temperature relationships are required:

Persan Concentration	Temperature	Time
4%	68°F (20°C)	6 hours
4%	122°F (50°C)	20 minutes
4%	176°F (80°C)	5 minutes

Rinse surfaces completely with a sterile water rinse. For food contact surfaces, follow with a sanitizing solution of PERSAN. Allow surfaces to drain thoroughly prior to any food product contact.

USE RATE:

FOOD SANITATION:

0.2 – 0.35% v/v at 40 – 68°F within this range no rinsing is required. 0.32% will provide 180 ppm peracetic acid. If concentration is above 0.36% (providing 1100 ppm hydrogen peroxide) all food contact surfaces must be rinsed with potable water.

Mix only with water never bring concentrate in contact with other sanitizers or organic substances.



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NOTE: This product in its use solutions is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

For cautionary and first aid information, consult the Material Safety Data Sheet (MSDS) or product label.