



## PERSAN 22

### PRODUCT

#### DESCRIPTION:

**PERSAN 22** is a very stable 22 % broad spectrum peroxyacetic acid antimicrobial liquid compound.

**PERSAN 22** is for use in the dairy, beverage and food processing industries as a food contact and non-food contact sanitizer.

#### **PERSAN 22 is an environmentally friendly product**

- Phosphate free
- No problems like chlorine trihalomethanes (THM's)
- Breaks down rapidly after use to form water, oxygen and acetic acid

### APPROVALS

**PERSAN 22** has “no objection” acceptance from Health Canada for the following uses when used according to label instructions,

- General cleaner
- General sanitizer (food contact and non-food contact surfaces)
- Microbial control agent for use in
  - Poultry carcass wash/chillers (including whole or cut carcasses, parts, trim, skin on or off and organs)
  - Red meat carcass wash (including whole or cut meat carcasses, parts, trim and organs)
  - Fruit and vegetable wash water
  - Fruit and vegetable flume water
  - Fish and seafood packing ice

### 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.
- Very stable with 6 (+) month shelf life
- One product for a number of applications
- Effective against a broad spectrum of microorganisms at low concentration levels and shorter contact times

PROPERTIES:	Form:	liquid, clear
	Color:	colourless
	Odour:	pungent, acetic acid
	Foam:	none
	Spec. Grav. @ 68°F (20°C):	1.125
	kg/L:	1.125
	100% pH:	<1
	1% pH	2.5
	Active Ingredients:	
	Hydrogen Peroxide	5.0 %
	Peroxyacetic Acid	22.0 - 23.0%
	Other Ingredients	
	Acetic Acid	51 %
	Stabilizers	<1 %
	Formula Contains No Phosphorous	

**USE:**

**For use on whole or cut meat carcasses, parts, trim and organs:**

Mix Persan 22 at a rate of up to 6.96 mL per litre of water. This provides a maximum of 1800 ppm peracetic acid and 392 ppm hydrogen peroxide. Use in process water or ice for washing, rinsing or cooling. Apply use solution to the meat using low pressure spray or dip. Allow to remain on meat item for 1 to 2 minutes. Water rinse is not necessary.

If used in cooling water or dip-tank application make up water can be chilled to 2°C (35° F). For best results apply solution as a spray and allow the solution to remain on the meat surface for 1 to 2 minutes or longer if necessary to affect surface temperatures. Water rinse is not necessary.



**For use on whole or cut poultry carcasses, parts, trim, skin on or off and organs:**

Mix Persan 22 at a rate of up to 7.73 mL per litre of water. This provides a maximum of 2000 ppm peracetic acid and 435 ppm hydrogen peroxide. If used in cooling water or dip tank application make up water can be chilled to 2°C (35° F). For best results apply solution as a low pressure spray and allow the solution to remain on the poultry surface for 1 to 2 minutes or longer if necessary to affect surface temperatures. Water rinse is not necessary.

**For use on fish and seafood:**

Persan 22 may be used in water or ice that is used to prepare, process or store fish or seafood. Use at a rate of up to 0.75 mL per litre of water. This provides a maximum of 195 ppm peracetic acid and 42 ppm hydrogen peroxide. A potable water rinse is not necessary.

**For use on fruits and vegetables:**

For use in wash water or flume water that contacts fresh-cut and/or further processed fruits and vegetables add Persan 22 at a rate of 0.19 to 0.37 mL per litre of water. This provides between 50 ppm peracetic acid/11 ppm hydrogen peroxide and 96 ppm peracetic acid/21 ppm hydrogen peroxide. The product may be used in sprays, dip tanks, wash tanks, brush washers, etc. Adjust concentration accordingly to maintain desired concentration. Allow the solution to remain on the food item for at least 45 seconds. Drain items thoroughly after treatment. A potable water rinse is not necessary.

**To sanitize food contact surfaces:**

PERSAN 22 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 CaCO<sub>3</sub>.

Remove gross food particles, wash surface with a detergent solution and then follow with a potable water rinse. Mix 0.54 - 1.08 mL Persan 22 per litre of water. This provides 140-280 ppm peracetic acid and 30-61 ppm hydrogen peroxide. Allow the surface to remain wet with the sanitizing solution for at least 2 minutes then drain thoroughly. Allow to air dry. Do not rinse.



At this dilution PERSAN 22 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*.

**To Sanitize 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 0.7 ml PERSAN 22 per 5 litres of water (35 ppm Peracetic Acid, 8 ppm Hydrogen Peroxide). 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. At this concentration and exposure time 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 *Lactobacillus buchneri*.

**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 litre per 1,000 cu. ft. of room area with a 0.07% to 0.5% PERSAN 22 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 0.2% may be corrosive and are not to be used on all surfaces. Test solutions on surfaces prior to use.

**FINAL SANITIZING BOTTLE RINSE:**

PERSAN 22 may be used as a final sanitizing rinse for returnable and non-returnable bottles at a dilution of 0.48mL Persan 22 per litre of water (124 ppm peracetic acid).

**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 rinse with potable water. Prepare a sterilizing solution by diluting 8.9 mL of PERSAN 22 concentrate per litre of water (2300 ppm Peracetic Acid).

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:

<b>PERSAN 22</b> Concentration	Temperature	Time
8.9 mL/L	68°F (20°C)	6 hours
8.9 mL/L	122°F (50°C)	20 minutes
8.9 mL/L	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 22. Allow surfaces to drain thoroughly prior to any food product contact.

**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 Safety Data Sheet (SDS) or product label.

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