

## Technical data sheet

### Description

**Purity 4/25<sup>®</sup>** is a highly effective food grade disinfectant based on three active ingredients with two different action mechanisms, oxidation potential effect of stabilized H<sub>2</sub>O<sub>2</sub> and Peracetic acid and Oligodynamic effect of silver ions that give it wide range antimicrobial effect for numerous pathogens micro-organisms as bacteria, yeasts, fungi and viruses.

**Purity 4/25<sup>®</sup>** is especially formula for disinfection of vegetables, fruits, meat, poultry and fish in addition to direct food contact surfaces and tools.

**Purity 4/25<sup>®</sup>** active ingredient recommended for hygiene applications on food contact surfaces and food industry according to FDA "Food and Drug Administration" approved 21 CFR 178.1010- 21 CFR 173.315- 21 CFR 173.370.

### Properties

#### GENERAL INFORMATION

<b>FORM</b>	Clear colorless liquid
<b>ODOUR</b>	Characteristic
<b>pH</b>	1.1

### Application

- Our application instructions both oral and written are based on a number of tests. Our advice is given to the best of our existing knowledge but is not binding insofar as the product application and the storage conditions lie beyond our direct control.
- Prior to sanitization, remove gross particulate matter with water flush, then wash equipment with cleaning agent and follow with a potable water rinse.
- The amount of water to be added is calculated by subtracting the requisite amount of concentrated formula from the desired solution.
- For general disinfection, apply diluted (0.2-2%) in CIP sanitation and (1-7%) in surfaces sanitation & fogging with contact time (5-30 min) according to load of contamination and class of area; and can be reached to 4-8 hours (mostly overnight) in case of CIP biofilm degradation.
- Apply diluted (100ppm-800ppm) this will produce about 25ppm to 200 ppm of active ingredients through washing, blanching and chilling) vegetables, fruits, meat, chicken and fish according to field of application indicate by following tables.

### Benefits

- Registered from BAuA "The Federal Institute for Occupational Safety and Health".
- Compatible to CCDC "Chinese Center for Disease Control and Prevention".
- Compatible to CDC "Center of Disease Control and Prevention".
- Effectiveness and long-term effect are guaranteed even at high water temperatures.
- Has no toxic effect according to Safety evaluation from "National Research Center of Egypt".
- Does not alter the taste of foodstuffs treated.
- Remove undesirable smell of chicken and fish.
- Non-foaming formulation minimizes CIP cycle time and improves CIP efficiency.
- Achieve bactericidal efficiency evaluation on Salmonella & E-Coli from "Central Public Health Laboratories - Ministry Of Health Of Egypt".
- Achieve evaluation of bactericidal and fungicidal activity "SGS INSTITUT FRESENIUS GmbH"

### Shelf life

**Three years when in unopened containers.**

### Package

**Available in 5-25-30-65 L Gallon.**

### Storage

**Store in original closed containers or (where applicable) in approved bulk tank, away from sunlight and extremes of temperature.**

<p style="text-align: center;"><b>Beverage Industry</b></p> <p style="text-align: center;"><b>producers and bottlers of mineral water, soft drinks, fruit juices industry, etc.</b></p>	floors, walls, ceilings, drains	% 2-5
	mold control	%1-4
	fermentation tanks storage tanks, fittings pressure tanks, pipelines, pumps, filters	400 -600 ppm
	equipment, machines, tools	500ppm
	tanks, containers, dosing installations	%0.5-2
	filling plants	%0.5-2
	refuse glass showers, hot-water rinsing zones	200-400 ppm
	CIP Installations (collected rinsing water)	%0.2-0.6
	working clothes	%0.5-2

<p style="text-align: center;"><b>Dairy Industry</b></p> <p style="text-align: center;"><b>Milk processing industry dairies, Cheese-making, Yoghurt producers, etc.</b></p>	floors, walls, ceilings, drains	%2-5
	mold control	%1-4
	conveying and filling equipment	%2-5
	equipment, machines, containers	%2-5
	instruments and tools	%2-5
	working clothes	%0.5-2
	CIP	%0.2-0.6

<p style="text-align: center;"><b>Food Processing Industry</b></p> <p style="text-align: center;"><b>Canning factories, butchers, abattoirs, fish processing, bakeries, mills, pasta and farinaceous producers, convenience food producers, chocolate factories, edible oil/margarine/shortening factories, etc.</b></p>	floors, walls, ceilings, drains	%2-5
	mold control	%1-4
	sorting plants, mixing devices	%2-5
	conveying and filling equipment	%2-5
	equipment, machines, tools	%2-5
	containers, pipelines, CIP	%0.2-0.6
	working clothes	%0.5-2

<p style="text-align: center;"><b>Animals Farms / Meat Processing</b></p> <p style="text-align: center;"><b>Disinfection in breeding establishments, such as poultry/cattle /sheep/rabbits, and in meat processing</b></p>	Treatment of drinking water	50-70 ppm
	Drinking water pipelines	%0.2-0.6
	floors, walls, ceilings, drains equipment, machines, tools food and drinking water containers	%3-5
	egg disinfection (poultry), incubators milking installations, cow udder disinfection	%0.5-2
	floors, walls, ceilings, drains ramps, waiting areas plucking and skinning installations conveying equipment, sorting plants equipment, machines, tools storage rooms, cold-storage depots ,fogging	%3-6
	Chilling water- Immersion water	500 ppm -0.1%
	working clothes	%0.5-2
	transport vehicles, trucks, ramps	%1-3

<p style="text-align: center;"><b>Fish and Shrimp Farms / Processing.</b></p> <p style="text-align: center;"><b>Fish farms, ponds with shrimps, mussels and oysters, terrariums, aquariums</b></p>	ponds, basins, channels, containers, equipment, machines, tools, conveyor belts (feed)	50-200 ppm
	catching devices floors, walls, ceilings, transport basins conveying equipment, sorting plants processing machines, packing material equipment, machines, tools storage devices, cold-storage depots and trucks	%3-5
	working clothes	%0.5-2
	transport vehicles, trucks, containers	%1-3

**Vegetables and fruits  
Washing/Chilling**

(hors-sol), plantations, preservation, pre-harvest and post-harvest disinfection. irrigation, washing, cooling water	50-500 ppm
Spinach- Mallow-Grape leaves	200-600 ppm
Okra-Peach- Apricot	200-600 ppm
Cauliflower- Colocasia "Taro"- Artichokes –Beans-Peas-carrot-onion-broccoli-pepper- Strawberry-potato-sweet potato- Corn-Pomegranate-pear- Fig	100-300 ppm
post-harvest disease control flowers, fruits, vegetables, etc.	200- 1000 ppm
floors, walls, ceilings, drains conveying equipment, sorting plants washing plants processing machines, packing material equipment, machines, tools storage installations, cold-storage depots, trucks	%2-5
working clothes	%0.5-2
transport vehicles, trucks, containers	%1-3