

CIP System Applications



Enhance Sanitation & Increase Product Shelf Life!

Sterilex® Ultra CIP products use patented PerQuat® Technology to enhance sanitation and kill microorganisms throughout Clean-In-Place (CIP) systems.

These low-foaming disinfectants can be used as an adjunct to existing CIP cleaners and sanitizers and recent studies demonstrate that using PerQuat® technology as part of a meat & poultry injector sanitation program can increase finished product shelf-life by at least 5 days.

Disinfectants based off of PerQuat® technology are the only EPA registered products approved to disinfect and remove biofilm in one labor-saving step, and are recommended by authorities and food safety experts as a “best practice” for Listeria biofilm control.

With PerQuat®, biofilms have no place to hide!

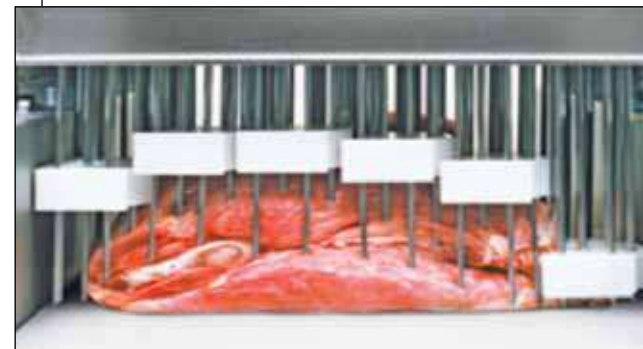
Sterilex® Ultra CIP is available from several sanitation chemical providers, call **1-800-511-1659** for more information.

Types of Plants:

- Poultry
- Red meat
- Dairy
- Beverage
- Breweries/Wineries

Sterilex® Ultra CIP Applications:

- Injector needles
- Brine chillers
- Tenderizers
- Heat exchangers
- Evaporators
- Pasteurizers
- Dryers
- Homogenizers
- HTST & DMC Machines



PerQuat® key features:

- Increase product shelf life
- Eliminate biofilm and resistant pathogens
- Enhance existing CIP sanitation program
- High level disinfection step

Sterilex® PerQuat® Technology Shown to Increase Shelf Life of Injected Meats!*

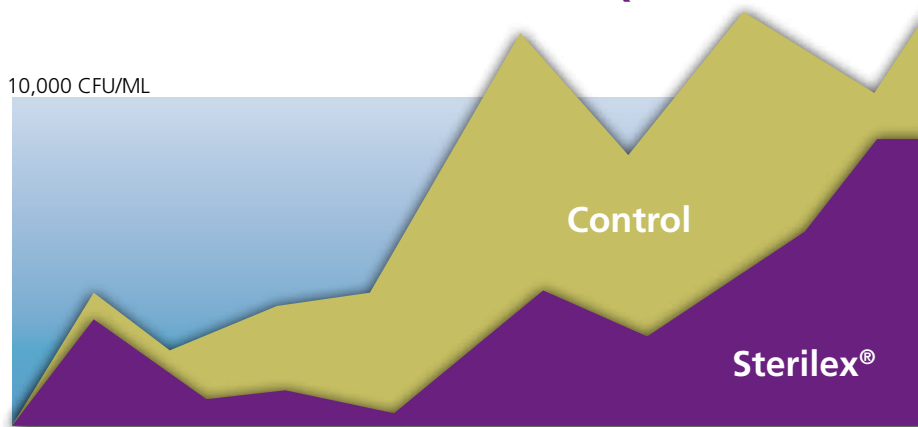
Validated by a major U.S. poultry processor in a 2-week shelf life study, using Sterilex® products to disinfect brine injection systems and needles was found to lower both APC counts and total coliform counts, extending the food's shelf life by 4-5 days when compared to the control sample.

Injection systems treated with Sterilex's PerQuat® Technology not only kept food smelling fresher much longer, it also kept color and texture normal twice as long as non-PerQuat® treated systems.

Sterilex is now offering a unique PerQuat® based product specifically designed for use in any type of CIP system as an additional measure for increasing shelf life, as well as producing a cleaner, safer product for consumers.

**Shelf life claims based off of field trial data. Results may vary by system. There are no implied warranties of merchantability or fitness for a particular purpose.*

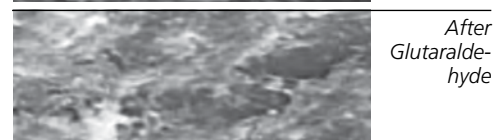
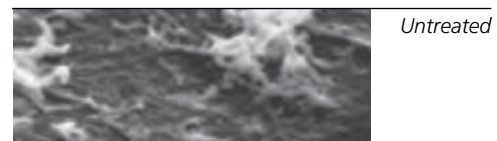
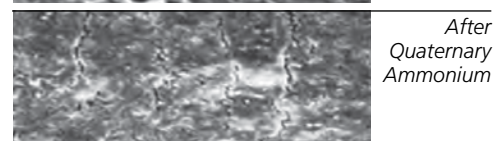
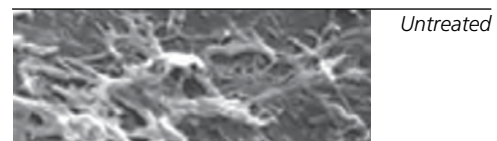
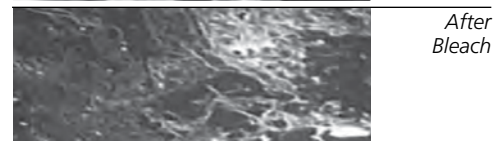
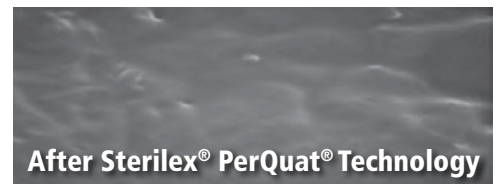
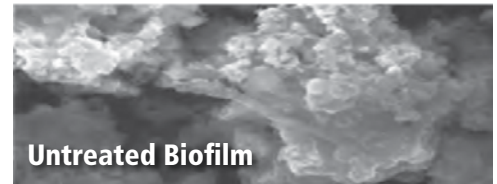
Total Coliform Levels over 13 days Control vs. Sterilex® PerQuat®



**Shelf life claims based off of field trial data. Results may vary by system. There are no implied warranties of merchantability or fitness for a particular purpose.*

Compare Sterilex® PerQuat® with other disinfectants.

Below are actual 1500X Scanning Electron Micrograph images of biofilm before and after being treated.



Sterilex® is a leader in developing patented antimicrobial products for biofilm elimination and infection control. Sterilex® provides specialty disinfectants, biofilm-control biocides, and cleaning products for food processing, health care, water treatment, industrial, and consumer applications. Sterilex® has a strong commitment to on-site customer service and technical support.

Sterilex® patented products are based upon PerQuat® technology, an alkaline peroxide chemistry with phase transfer catalysis, which has the unique ability to penetrate and remove biofilms and simultaneously kill pathogenic microorganisms. The synergistic components in Sterilex® products create a powerful level of performance through multiple physical and chemical mechanisms of action, including hydrolysis and oxidation. An important advantage of these combined mechanisms of action is that the products do not induce microbial resistance. Sterilex® products contain no chlorine, solvents, or VOC's.



111 Lake Front Drive
Hunt Valley, MD 21030

1-800-511-1659

www.sterilex.com