



PERAGUARD PRODUCT DATA SHEET

POWERFUL NON-RINSE PERACETIC ACID BASED SANITISER

BENEFITS

- Non-rinse sanitisation of food processing equipment and pipelines
- Food safe; leaves no taint or chemical residues
- Full spectrum efficacy against food spoilage organisms; G+ and G- bacteria, fungi and spores
- Oxidative removal of biofilm and slime
- Leaves no taint or chemical residues; decomposes to water, oxygen, acetic acid
- Safe for sanitisation of drinking water and process water
- Non-corrosive to stainless steel at normal use dilutions
- Non-foaming; suitable for sanitisation by circulation
- Effective over wide pH range (acid to pH 8.5)
- Effective at low temperatures: suitable for sanitisation of refrigeration equipment



APPLICATION

Food & Beverage Industry: Non-rinse sanitisation of equipment, refrigeration units, storage tanks, food containers and pipelines, saving time and water. Suitable for circulation sanitisation ('Clean-in-Place') in breweries, production of food, dairy products and soft drinks.

Livestock, Poultry & Dairy farming: Sanitisation of livestock housing, transportation, equipment.

Water treatment: Sanitisation of food industry process water, water for sanitisation and packaging of fruit and vegetables and drinking water for poultry & livestock.

Carcass dipping: Poultry, fish and meat cuts.

DIRECTIONS FOR USE

Cluster dipping: Make up a solution at 0.5% concentration (50ml in 10 L). Immerse fully in the solution, and renew after 20 clusters.

Final rinse: Make up a solution at 0.2-0.4% concentration (80-160ml in 40 L). Rinse through system at a temperature not exceeding 30°C.

Can be used for disinfecting bedding and cubicle areas at 0.5%.







ANTIMICROBIAL EFFICACY

Effective against bacteria at 1:1000 (EN1276) and spores (EN13704)

SPECIFICATION

Appearance : Clear colourless liquid
Odour : Characteristic – acetic acid
Pack Size : 5 L, 25 L, 200 kg & 1000 kg IBC



Quat-Chem Ltd. is a UK-based chemical company specialising in the manufacture of the biocidal active Benzalkonium Chloride and the surfactant Amine Oxide. The Company is also recognised for its comprehensive ranges of innovative formulated hygiene products.

Quat-Chem manufactures a range of disinfection and sanitisation products designed to meet industrial microbial control challenges in industries where hygiene is of critical importance.

- Dairy Hygiene: Pre-milking and post-milking teat dips and hoof dips to protect against on-farm udder and hoof infections in dairy cows. Circulatory (CIP) cleaners and sanitisers for the highest level of hygiene in milking parlours and dairy processing plants.
- Food & Beverage: Food safe cleaners and sanitisers for processing equipment, tanks, and pipelines to prevent microbial food contamination and help meet stringent food safety standards. Degreasers and descalants to remove stubborn deposits and hand sanitisation products.
- Poultry & Livestock: DEFRA tested virucidal disinfectants for infectious disease control in animal housing. Blanket foam and controlled foam sanitisers for hatcheries and abattoirs.
- Industrial & Institutional: Commercial & industrial cleaning chemicals to safeguard public health in recreational, residential and work environments.
- Hospital & Healthcare: Surgical scrubs, skin antiseptics, instrument sterilisers, virucidal disinfectants, hard surface cleaners and hand sanitisers to provide safe working environments and to protect against hospital acquired infections.

Quat-Chem products are efficacy tested to British-European standards and trusted to deliver performance and value. These products are rapidly becoming the brand of choice for consumer and livestock protection in markets worldwide.

Quat-Chem Ltd., was acquired by Neogen Corporation in 2016. Neogen is a global leader in the development and marketing of products dedicated to food and animal safety.

For further information on our product ranges, or to discuss your specific industrial requirements, please contact our team.

Quat-Chem Ltd.
1-4 Sandfield Industrial Park,
Dodgson Street,
Rochdale, Greater Manchester,
OL16 5SJ,
United Kingdom
www.quatchem.com
sales@quatchem.co.uk
Tel: +44(0)1706 344 797

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