



PERCID

PERACETIC ACID - SANITIZER

DESCRIPTION

PERCID is an equilibrium mixture of peracetic acid, hydrogen peroxide, acetic acid and water. **PERCID** was formulated to sanitize surfaces in contact with food, reservoirs, C.I.P. evaporators, fillers, aseptic equipment and pasteurisers found in dairies, wineries, breweries, and food, beverage and meat processing and packaging plants.

DIRECTIONS FOR USE

Use **PERCID** on previously cleaned equipment. Allow a 0.3-0.4% (3 to 4 ml in 1 liter water) solution to circulate at 5-40°C (40-105°F) and keep in contact for at least 60 seconds. Drain. Do not rinse with water (active ingredients break down into water, oxygen and vinegar). Leftover sanitizing solution that is clear and in good condition can be stored and regenerated with fresh **PERCID**.

BENEFITS

Environmentally-friendly
Broad spectrum control of microorganisms.
Non-corrosive to stainless steel.
Non-foaming formulation.
Shelf life: 3 months (min.)
Can be used in the acid cleaning operation and calibrated by conductivity.

PROPERTIES

Appearance: Colorless clear liquid
Odour: Pungent
pH (1% sol.): 2.50±0.50
Specific gravity @ 25°C: 1.145±0.050
Solubility: Complete
Peracetic acid (% min. wt/wt): 5.0%

PRECAUTIONS

Do not mix with chlorinated products. Do not store in food processing or storage areas. Do not contaminate food products. Safe on stainless steel and aluminum. Not safe on soft metals such as brass, copper, zinc and mild steel.

STORAGE

Store at cool temperature. Storage place and piping should be away from heat sources such as steam lines, boilers etc. Do not store in insulated vessels. Decomposition rate of **PERCID** is roughly doubled by every 10°C increase.

INGREDIENTS

Contains: Peracetic acid and hydrogen peroxide.