

## Disinfectant specially formulated for food processing Unique formulation with benzoic acid

Bacteria of the genus *Listeria* have special requirements for cleaning and disinfection. Compared to other pathogens, they have low requirements for nutrients and temperatures. A humid environment at temperatures of -0.4 °C to +45 °C are sufficient for reproduction.

Disinfectants with a short duration of action (e.g. products based on hydrogen peroxide or chlorine) react within a short time and the *Listeria* can no longer be killed.

They then multiply rapidly in the remaining water on machines, equipment, conveyor belts, etc. If the machines stand still for several hours, the initial load of germs is very high despite the hygiene measures taken. A further rinse cycle with drinking water then only spreads the *Listeria* throughout the entire system.

A simple switch to benzoic acid-based disinfectants with a long duration of action can prevent this in future.

Thanks to the active ingredient benzoic acid, there are no residues when used properly.

- Fast effectiveness - from 5 minutes
- Long exposure times of up to 60 minutes and longer possible due to stable active ingredient

Maximum number of applications per day is limited by the recommended exposure time for the target organism.

- i.e. with an exposure time of 5 minutes up to 12x per hour or 96x per working day (8h)
- Can be used without restrictive regulation

**Areas of application:** Food production plants, beverage manufacturers, warehouses, cold storage rooms and areas in greenhouses where food is processed. Disinfection of non-porous surfaces (e.g. work surfaces, crates, tools, machines). Disinfection of equipment by soaking (e.g. crockery, cutlery, equipment, small machines, machine parts, crates, boxes). Disinfection of internal surfaces without circulation. Drinking water systems (e.g. pipes, tanks, fillers, mixers, other machines that come into contact with food).

**Directions for use:** Prepare the solution according to the pathogens of concern.

Volume to apply: Between 0,2 to 0,4 l/m<sup>2</sup> preferably as foam.

Target	Temperature (°C)	Concentration (% v/v)	Exposure time (min.)
Bacteria	10	1% - 60 min / 1,5% - 30 min / 2,5% - 5 min	
	20	1% - 60 min / 1,5% - 30 min / 2% - 5 min	
Yeast	10	2% - 30 min / 2,5% - 15 min	
	20	1,5% - 60 min / 2% - 30 min / 2,5% - 15 min	
Fungi	20	4% - 60 min / 5% - 30 min / 6% - 15 min	

### Product certified for organic production:

Standards: EU organic production regulations, Demeter International, Naturland Germany, Gäa Germany, FiBL input list.

Source: [www.betriebsmittelliste.de](http://www.betriebsmittelliste.de)

Use disinfectants with caution. Always read the label and product information before use.

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