MULTI-100

Peracetic acid-based disinfectant for poultry farms and processing areas



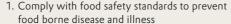
MULTI-100 is a green chemistry composed of a liquid anti-microbial agent along with peracetic acid and hydrogen peroxide, two powerful oxidant disinfectants. A highly effective broad-spectrum chemistry, MULTI-100 combats pathogens including gram positive and negative bacteria, spores, yeasts and mold, fungi and virus. MULTI-100 is increasingly used in meat and poultry farms and the processing industry without leaving any residue to meet international food safety standards.

MULTI-100 is formulated with a unique combination of peracetic acid and hydrogen peroxide. These oxidants easily break down into biodegradable substances, mainly water and oxygen.

Solution for food handling and food hygiene:

Application	MULTI-100 : Water
Meat and Poultry	1 : 820 to 1 : 2000
CIP for Cutting Belt	1:1000
Crate washer for Salmonella control	1:1000
Value added parts SBB, Feet, & Gizzards	1:2000

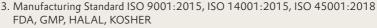














4. Breaks down into only biodegradable substances, helping customers meet their environmental requirements

Advantages

- Exceptionally effective against entire spectrum of microorganisms at wide temperature and pH range
- Non-corrosive at directed concentration
- · Approved as food additive

- · Easy to use
- · Active broad pH ranges up to 8 pH
- Fully biodegradable
- · No residue and no rinse required



CIP (Clean in Place) & COP (Clean out of Place) for equipment

- Remove food residue, dirt, dust and build-up
- Wash equipment with acidic detergent, alkaline detergents
- · Rinse equipment with plenty of water
- Sanitize with diluted MULTI-100 solution (MULTI-100: water 1:500 to 1:1000)
- For CIP, fill closed system with prepared diluted MULTI-100 solution at 4°C to 40°C with proper contact time depending on application
- Allow surface to drain clearly before resuming the operation

Efficacy against the following bacteria and viruses

Bacteria	
Escherichia coli (ATCC 25922)	Pseudomonas aeruginosa (ATCC 27853)
Salmonella typhimurium (DMST 15674)	Shigella soneii (ATCC 1106)
Vibrio cholerae (DMST 2873)	Vibrio pahaemolyticus (DMST 5665)
Staphylococcus aureus (ATCC 6538)	Listeria monocytogenes (DMST 11256)
Bacillus subtilis (ATCC 6633)	Bacillus cereus (ATCC 11778)
Virus	
H5N1 (Avian Influenza Virus)	H1N1 (Swine Influenza Virus)

Safety Warning

Users are requested to make sure to read and understand product label, technical data sheet, safety data sheet before using this product. Label and safety data sheet contain risk warnings and first aid instructions. Consult sales representative for more specific information.

For additional assistance call Customer Service:

Phone +66 98-262-0390 umair.shafique@evonik.com THAI PEROXIDE CO., LTD. 70 Moo 4 Sudbantad Rd., Tan Diew, KaengKhoi, Saraburi 18110 Thailand Phone +66 36-251-897 Telefax +66 36-251-889

This information and all further technical advice are based on our present knowledge and experience. However, it implies no liability or other legal responsibility on our part, including with regard to existing third party intellectual property rights, especially patent rights. In particular, no warranty, whether express or implied, or guarantee of product properties in the legal sense is intended or implied.
We reserve the right to make any changes according to technological progress or further developments. The customer is not released from the obligation to conduct careful inspection and testing of incoming goods. Performance of the product described herein should be verified by testing, which should be carried out only by qualified experts in the sole responsibility of a customer. Reference to trade names used by other companies is neither a recommendation, nor does it imply that similar products could not be used.





















