# Detergent range

# Detarox AP HIGH EFFICIENCY PERACETIC ACID-BASED DISINFECTANT

### **Detarox AP**

This disinfectant bactericide has a wideranging action spectrum and is highly efficient. It is specifically designed for the food sector. The main ingredient is stabilized peracetic acid. It acts on the structure of microbial cells by altering their chemiosmotic functions and cytoplasmic enzymatic systems.

### Formulation and action spectrum

The high peracetic acid content and exclusive stabilization make it a top quality disinfectant. Reproduction of the formulation is guaranteed thanks to registration as a medical device. The validation of Detarox AP documents its high efficiency against gram-positive and gram-negative bacteria, yeast and mould, with the consequent need for significantly less product even with reduce temperature, concentration and contact time; written data is also available proving the effectiveness of the active substances in Detarox AP in the inactivation of viruses and spores. Biocide action was tested in accordance with UNI EN standards 1040, 1275, 1276 and 1650.

### In the food sector

Detarox AP is non-corrosive on a wide range of materials including stainless steel, aluminium and many kinds of plastic.

Compared to other active substances, Detarox AP is less influenced by the presence of organic substances and the hardness of the water used and is still effective even at low temperatures.

#### Ideal for packing systems

Its wide-ranging action spectrum, its non-corrosive effect on materials and high stability make Detarox AP especially suitable for all critical applications in the food sector. It is particularly recommended for systems, surfaces or packing whose level of hygiene can influence the finished product either directly or indirectly.

### Simplification of procedures

Detarox AP makes it possible to sanitize a whole system in a single procedure: from storage through microfiltration to packaging, simplifying the steps and guaranteeing high hygienic standards.

### **DBP-free**

DBPs (disinfection by-products) are a rising concern as they are toxic even if there are only residual concentrations. Detarox AP is an extremely low risk formulation and has minimum impact on the environment as it spontaneously degrades into nontoxic products. It can therefore be defined as a product with low environmental impact.

### Stability of mother solutions and usage

The action of the mother solution is stable for more than 9 months under the recommended storage conditions: this means that cheaper packs can be used with the guarantee that the disinfectant will always be perfectly effective.

The stability of the usage solution has been documented for up to 160 hours following preparation: besides use as a load-destroying solution, this parameter is vital when Detarox AP is used as a bacteriostatic solution for bottling.

For these reasons and others besides, it is particularly suitable for use in the food, fish and fish farming sectors, where it is especially recommended for disinfecting goods, systems and equipment.



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Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibility of the customer. The user is always obliged to respect the national and international legislation in force.

# Gamma Detergenti

# Detarox AP PRODOTTO A BASE DI PEROSSIDI

## Compatibility with filter components

The interactions between Detarox AP and the various polymeric materials used to make filter cartridges have been carefully studied. In general, elements with filter cartridges in nylon, polyethersulfone, PVDF, polypropylene and fiberglass have all displayed excellent compatibility. In particular, see the total hours of exposure (1) at room temperature, using a concentration of 0.1-0.13% v/v for SeitzSchenk and Pall filters: Ultipor N66 and Posidyne N66 microbiological filters, all retention levels: 1,000 hours

Fluorodyne microbiological filters: 1,000 hours

OenoPure and MEMBRAcart microbiological filters, all retention levels: 1,000 hours

Profile, Profile Star, HDC, UHF and PREcart pre-filters: 1,000 hours

Ultipor GF+, StarClear and MICROsorp pre-filters, all retention levels: 750 hours

OenoClear pre-filter: 1,000 hours

### Characteristics

Appearance: clear liquid. Colour: colourless. Average composition: 20% hydrogen peroxide 10% acetic acid 5% peracetic acid pH (1% solution): 3.0 - 3.5 Decomposition temperature: > 60°C Flammability: > 90°C Specific weight: 1.10-1.20 g/cm3 Rinsability: excellent. Biodegradability: not subject to law 136 of 26/4/83.

### Method of use and dosage

The recommended concentration of Detarox AP depends on both the required temperature and contact time: 0.3-0.5% at 10-20°C for 5 min. 0.1-0.2% at 10-20°C for 10 min. 0.1% at 10-20°C for 30 min. 0.05-0.08% at 30-40°C for 10 min. After disinfection, rinse thoroughly until the product has been completely removed.

### Storage

Store the product in a cool (Temp. <30°C) and well-ventilated place.

Do not put the product back in the storage container once removed.

Avoid contact with foreign materials, especially strong alkalines, metal salts and flammable substances. Close the package carefully after use.

## Hazard designation

This product has been classified as dangerous in compliance with EC Directive 2001/58. Consult the relative safety sheet before handling the product.

### Pack sizes

code 251320 - 10 kg canisters code 251324 - 20 kg canisters code 251330 - 1,000 kg barrels



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