

Eko Power® PAA Sterizid Forte 15

Disinfectant-Peracetic Acid + Hydrogen Peroxide



Nonfood Compounds
D2

Eko Power® PAA Sterizid Forte 15 is a liquid, acidic disinfectant based on hydrogen peroxide and peracetic acid. It effectively kills bacteria, yeasts, and fungi even at low temperatures without residue. It is a rinse-free disinfectant hence rinsing is not required after usage.

The product is suitable for CIP (Cleaning in Place) sanitation of tanks, containers, pipes, and equipment in the dairy and beverage industry and for use in water stages of bottle washing machines. Furthermore, the product can be used for intermediate disinfection of milking equipment, tube milking machines, and for sanitation of animal sheds after cleaning. The product can be used to wash vegetables, fruits, and red meat.

Applications



CIP - Dairy & Brewing



Red meat processing



Fisheries



Aquaculture Farming



Water Disinfectant



Biofilm Removal

Benefits

- Broad spectrum kill
- Non foaming
- Effective at low temperature
- DVG approved
- For cold aseptic filling lines

Technical Data

- Appearance: Clear, Colourless liquid
- Odor: Pungent
- PAA concentration (%): 15
- Hydrogen Peroxide (%): 15
- pH (1%): 4.7
- Storage: 10°C – 35°C



EcoCare Technologies Pvt Ltd
A176, Sector 83, Noida - 201305
ecocare@ecocaretech.com
www.ecocaretech.com
9899786738; 9410099777



Eko Power® PAA Sterizid Forte 15

Disinfectant-Peracetic Acid + Hydrogen Peroxide



Nonfood Compounds
D2

Usage, dilution

Disinfection of production facilities, tanks, containers, pipework, and milk collection trucks:

Concentration: 0.1-0.3%, **contact time:** 5-10 min., **temperature:** cold up to 35°C.

Bottle washing machines (water stages)

Concentration: 70-100 g per m³ (corresponding 10-15 ppm active substance peracetic acid).

Soak sanitation (pipework):

Concentration: 0.02 to 0.05%, 10 min-20 min, cold

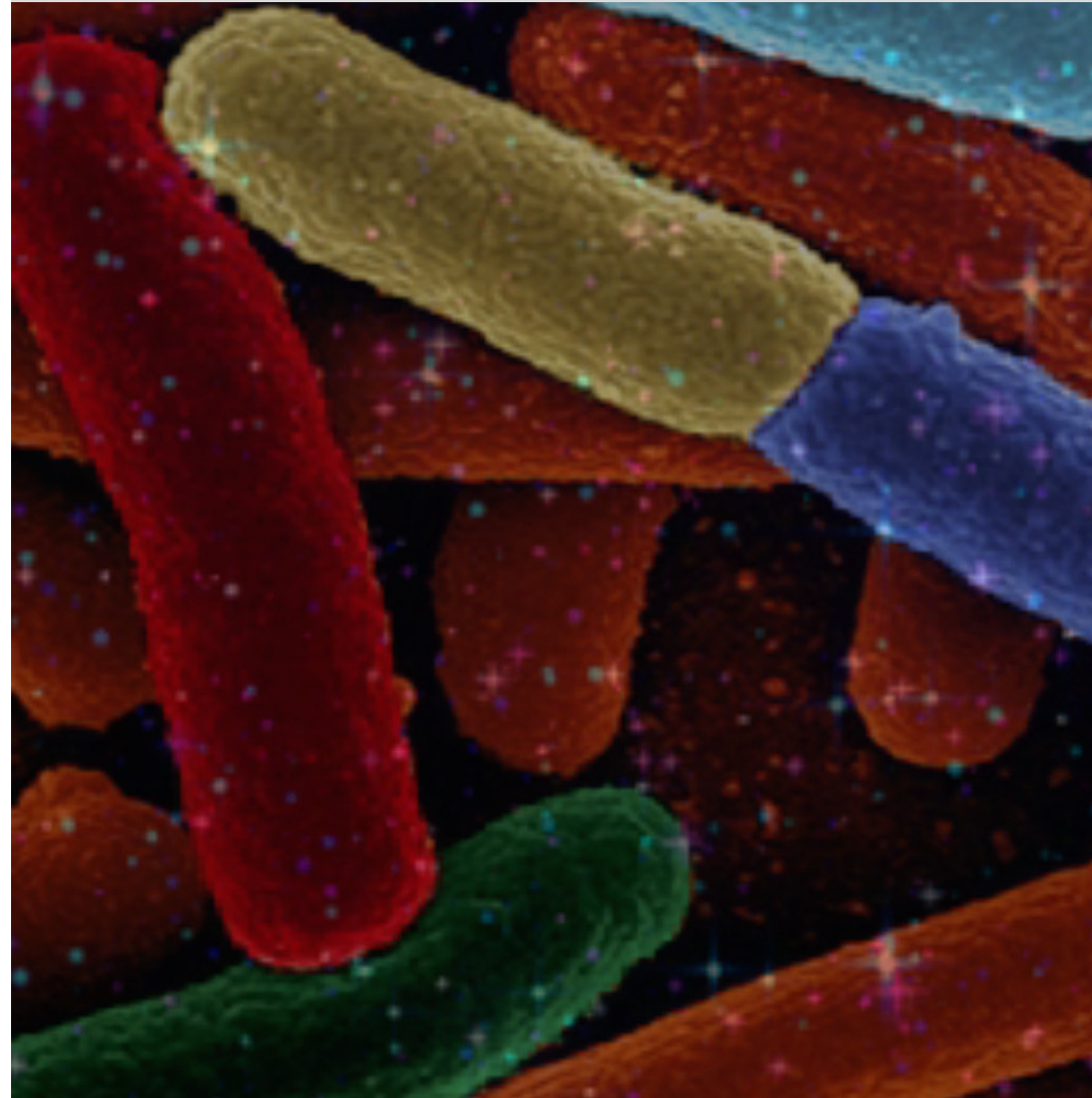
Intermediate disinfection of milking equipment
Dip milking equipment into a 0.5 to 0.7% solution.

Sanitation of animal sheds and surfaces:

Concentration: 0.1-0.2%, **contact time:** 10-30min., **temperature:** cold

Ingredients

Peracetic acid-15%,
Hydrogen peroxide-15%
Acetic acid-17%



Material Compatibility

Stainless steel is not affected by the solution when used as recommended. The exposure to aluminum should be time limited. Not suitable for use on copper and its alloys. Rubber may be aging faster.

Handling references

Use biocides safely. Always read the safety data sheet and product information before use. The concentrate has to be stored cool and protected from the sun. The concentrate may as far as possible only be dosed out of the original container and mustn't be poured back. Never mix the concentrate with other chemicals or cleaning concentrates and protect it against pollutants.

For health and safety information, refer to the Safety Data Sheet (SDS) for this product.



EcoCare Technologies Pvt Ltd
A176, Sector 83, Noida - 201305
ecocare@ecocaretech.com
www.ecocaretech.com
9899786738; 9410099777



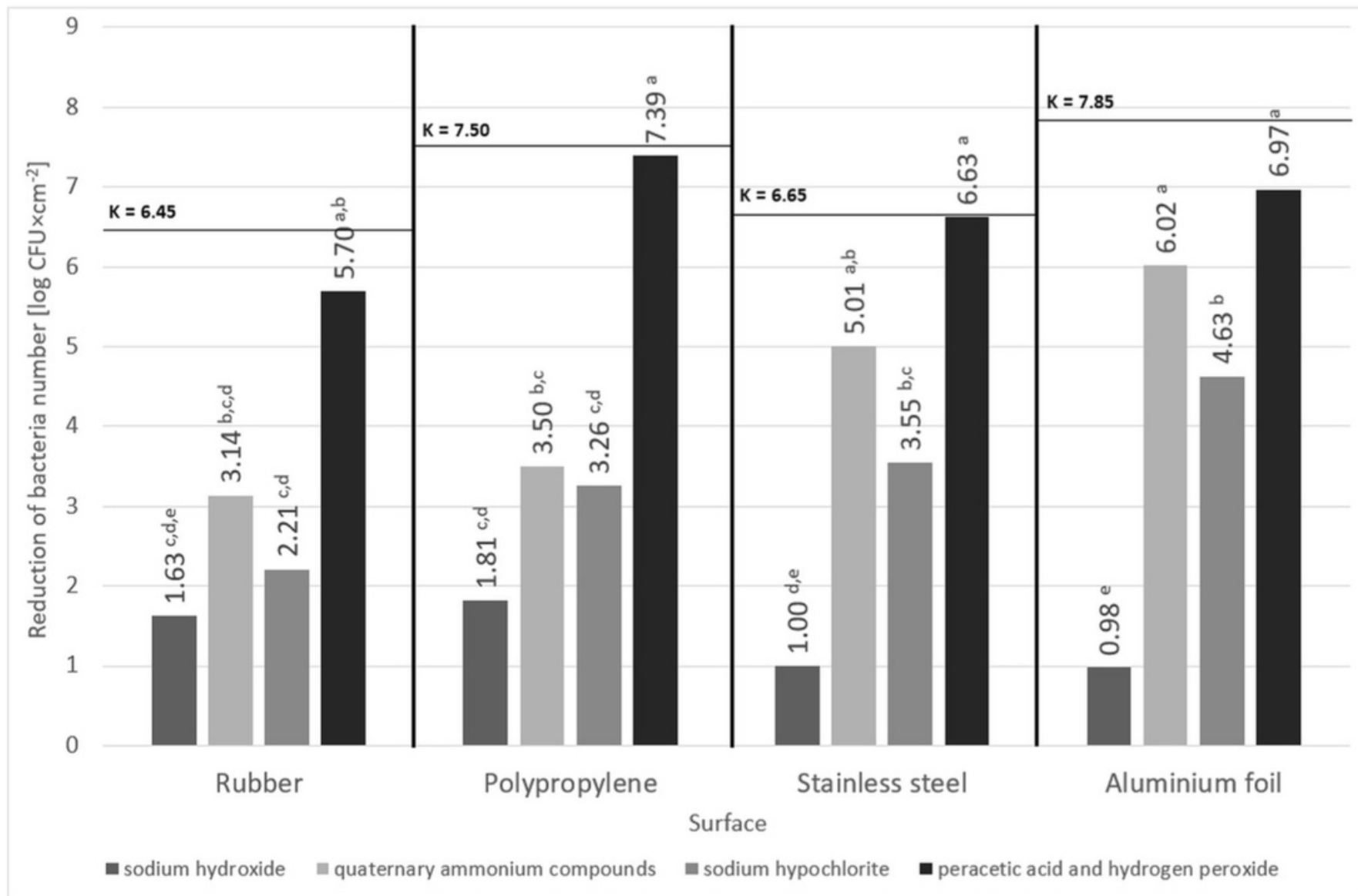
Eko Power® PAA Sterizid Forte 15

Disinfectant-Peracetic Acid + Hydrogen Peroxide



Nonfood Compounds
D2

Comparison with other disinfectant on Biofilm on various surfaces



Bacilli number decrease average for all tested strains) in the biofilm on the tested surfaces after 5-min exposure to various disinfectants (a, b, c, values marked with different letters differ statistically significantly, Kaverage for all strains initial number of *L. monocytogenes* (prior disinfection) in biofilm on particular surfaces)

SOURCE- Comparison of selected disinfectants efficiency against *Listeria monocytogenes* biofilm formed on various surfaces
Krzysztof Skowron¹ & Karolina Hulisz² & Grzegorz Gryń³ & Halina Olszewska⁴ & Natalia Wiktorczyk¹ & Zbigniew Paluszak²

Effective disinfection is an important aspect of food & dairy processing plants. The increasing resistance of microorganisms to commonly used agents, e.g. based on sodium hypochlorite or sodium hydroxide, is a serious problem. The present study evaluated the effectiveness of four disinfectants against bacilli cells in biofilm formation. It was found that peracetic acid and hydrogen peroxide combination in PAA, is consistently effective on all types of surfaces food in food & dairy plant. elimination rate 5.10–6.62 log CFU × cm⁻² and 5.70–7.39 log CFU × cm⁻² after 1- and 5-min exposure, respectively.

The least is sodium hydroxide.

Peracetic acid will inactivate gram-positive and gram-negative bacteria, fungi, and yeasts in <5 minutes at <100 ppm. In the presence of organic matter, 200-500 ppm is required. For viruses, the dosage range is wide (12-2250 ppm), with poliovirus inactivated in yeast extract in 15 minutes with 1500 to 2250 ppm. Bacterial spores in suspension are inactivated in 15 seconds to 30 minutes with 500 to 10,000 ppm (0.05 to 1%). **SOURCE CDC**

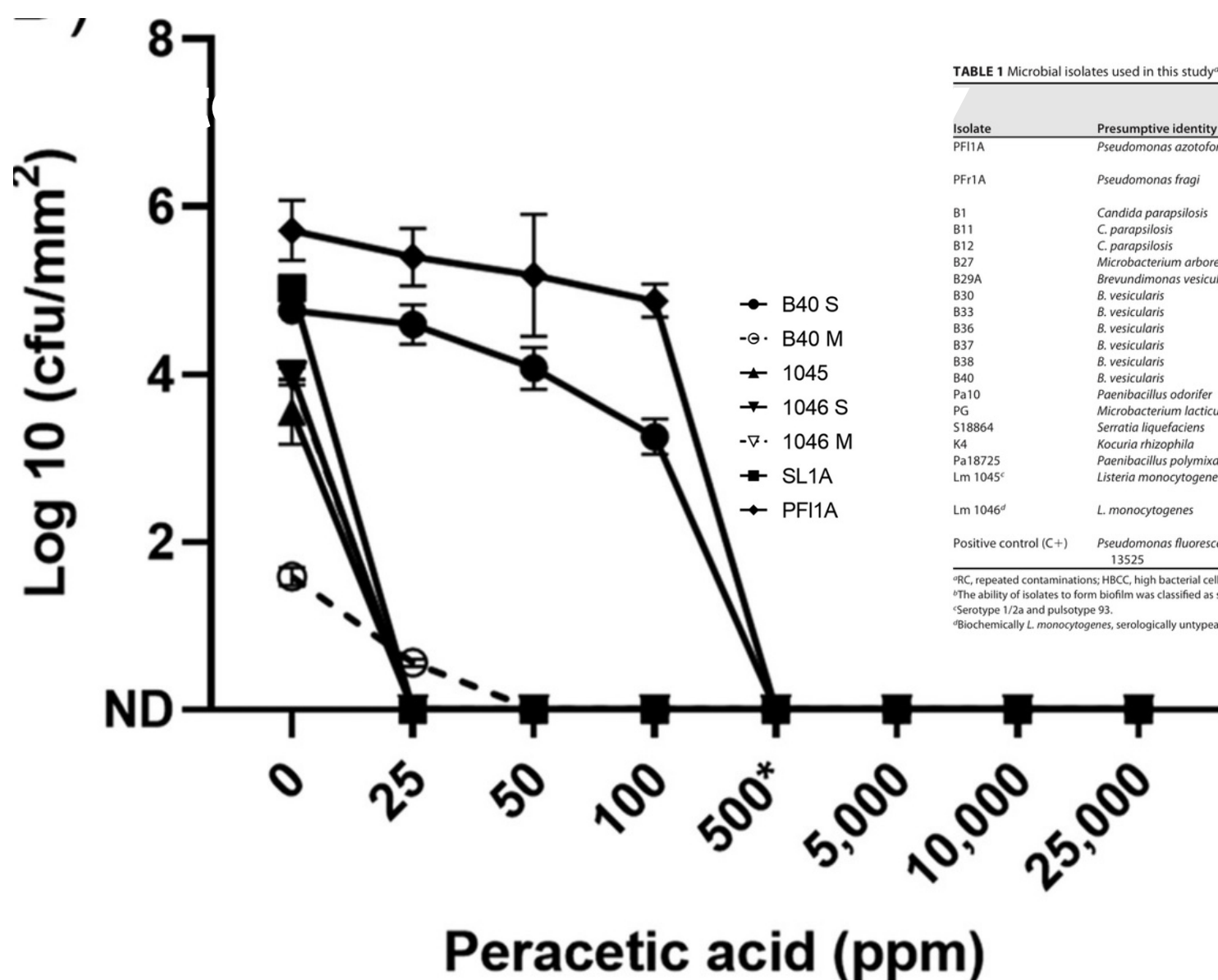
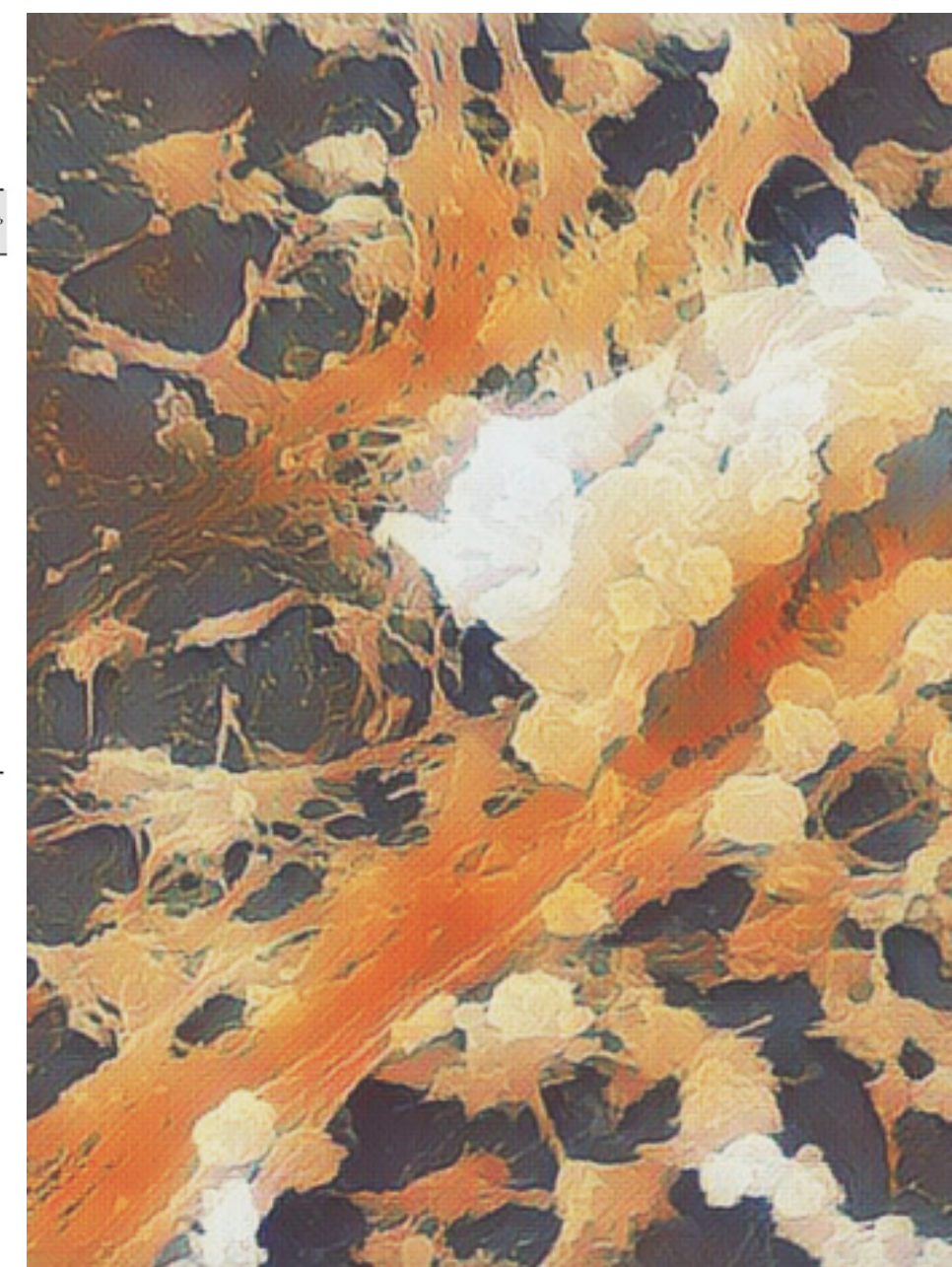


TABLE 1 Microbial isolates used in this study^a

Isolate	Presumptive identity	Origin	Associated characteristic	Culture conditions	Biofilm absorbance ^b (A ₄₉₀)
PF11A	<i>Pseudomonas azotoformans</i>	Plate exchanger	Alteration of milk appearance (blue/grey staining)	TSB, 16 h, 30°C	1.58
PF1A	<i>Pseudomonas fragi</i>	Plate exchanger	Alteration of milk texture (filamentous)	TSB, 48 h, 30°C	0.22
B1	<i>Candida parapsilosis</i>	Pump	RC	TSB, 16 h, 30°C	0.17
B11	<i>C. parapsilosis</i>	Pump	RC	TSB, 16 h, 30°C	0.12
B12	<i>C. parapsilosis</i>	Pump	RC	TSB, 16 h, 30°C	0.11
B27	<i>Microbacterium arborescens</i>	Freezer	RC	TSB, 16 h, 30°C	0.09
B29A	<i>Brevundimonas vesicularis</i>	Freezer	RC	TSB, 48 h, 30°C	2.31
B30	<i>B. vesicularis</i>	Freezer	RC	TSB, 16 h, 30°C	0.63
B33	<i>B. vesicularis</i>	Freezer	RC	TSB, 16 h, 30°C	0.30
B36	<i>B. vesicularis</i>	Freezer	RC	TSB, 16 h, 30°C	3.62
B37	<i>B. vesicularis</i>	Freezer	RC	TSB, 48 h, 30°C	1.13
B38	<i>B. vesicularis</i>	Freezer	RC	TSB, 16 h, 30°C	1.24
B40	<i>B. vesicularis</i>	Freezer	RC	TSB, 16 h, 30°C	3.54
Pa10	<i>Paenibacillus odorifer</i>	Milk	HBCC	TSB, 16 h, 30°C	0.04
PG	<i>Microbacterium lacticum</i>	NS	NS	TSB, 16 h, 30°C	0.23
S18864	<i>Serratia liquefaciens</i>	NS	NS	TSB, 16 h, 30°C	0.88
K4	<i>Kocuria rhizophila</i>	NS	NS	TSB, 16 h, 30°C	0.18
Pa18725	<i>Paenibacillus polymyxa</i>	Milk	HBCC	TSB, 16 h, 30°C	0.02
Lm 1045 ^c	<i>Listeria monocytogenes</i>	Raw milk cheese handwork	2008 outbreak in Québec, Canada (50)	TSB, 16 h, 30°C	0.02
Lm 1046 ^d	<i>L. monocytogenes</i>	Pasteurized milk cheese	NS	TSB, 16 h, 30°C	
Positive control (C+)	<i>Pseudomonas fluorescens</i> 13525	ATCC	Not applicable	TSB, 16 h, 30°C	0.69

^aRC, repeated contaminations; HBCC, high bacterial cell count; NS, not specified.
^bThe ability of isolates to form biofilm was classified as strong (A₄₉₀ ≥ 1.5), moderate (0.5 ≤ A₄₉₀ < 1.5), or weak or negative (A₄₉₀ ≤ 0.5).
^cSerotype 1/2a and pulsed-field gel electrophoresis (PFGE) type 93.
^dBiochemically *L. monocytogenes*, serologically untypeable.



SOURCE-2022 American Society for Microbiology. Efficacy of Organic Peroxyacids for Eliminating Biofilm Preformed by Microorganisms Isolated from Dairy Processing Plants
Coralie Goetz, a Jules Larouche, a Maribel Velez Aristizabal, a Nissa Niboucha, a Julie Jeana

Bacteria can easily detach from biofilms and contaminate the food products that come in contact with the surface. This often forces product recalls, causing economic losses. In the case of undetected pathogen contamination, consumption of the products can cause the spread of foodborne illnesses. In addition to these problems, biofilms can impede heat transfer and cause mechanical blockage of process flow accelerate corrosion, and force premature replacement of equipment. Dairy bio- films are complex microbial ecosystems that are difficult to eradicate because of their resistance to common industrial disinfectants



EcoCare Technologies Pvt Ltd
A176, Sector 83, Noida - 201305
ecocare@ecocaretech.com
www.ecocaretech.com
9899786738; 9410099777



Certificate of Registration

ECOCARE TECHNOLOGIES PVT. LTD has achieved Registration status for Eko Power PAA Sterizid Forte 15 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .



Nonfood Compounds

ECOCARE
TECHNOLOGIES PVT.
LTD
A-176, Sector-83
Noida, Uttar Pradesh
201305
India

August 10, 2022

Registration may be verified at
nsfwhitebook.org



Amy Jo McCardell

AJ McCardell
NSF Nonfood Compounds
Registration Program
Company No: C0669862

Eko Power PAA Sterizid Forte 15

Category Code: D2

NSF Registration No. 166443

This product is acceptable for use as a sanitizer on all surfaces not always requiring a rinse (D2) in and around food processing areas. Before using this compound, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following the use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. A potable water rinse is required following use of this compound under conditions other than those stated above. The compound must always be used according to applicable label directions.

This product is exclusively for sale and distribution outside the United States.

Listing of all registered nonfood compounds by NSF International is not an endorsement of those compounds or of any performance or efficacy claims made by the manufacturer.