

FOOD INDUSTRY



HYPER 15 is a free-rinsing, peroxyacetic acid-based liquid sanitizer. This unique product offers many advantages over conventional quaternary ammonium and chlorine. There is no cell resistance build-up or foaming tendencies as associated with quats, is not as sensitive to organic or hard water conditions, and will not corrode stainless steel like chlorine. Furthermore, **HYPER 15** is effective against a wide spectrum of microorganisms, and is one of the most effective sanitizers on the market. **HYPER 15** is used as a rinse-free fruits and vegetables and meat carcasses sanitizer.

- Non-foaming acidic liquid
- Strong oxidizer
- Low viscosity
- Biodegradable
- Highly efficient
- No cell resistance build-up
- Control of a broad spectrum of microorganisms

DIRECTION FOR USE

DO NOT STORE WITH FOOD PRODUCTS



Use procedure

FRUIT AND VEGETABLE WATER TREATMENT: Apply by spray, or submerged using a solution containing no more than 45mL **HYPER 15** per 100 litres of water (70 ppm of active peroxyacetic acid and 56 ppm of hydrogen peroxide), for 2 minutes contact time. Remove excess water or allow to drain. A final potable water rinse is not necessary.

RED MEAT CARCASS TREATMENT: This product may be used to help control spoilage or decay causing bacteria. Spray a solution containing 4 ml of **HYPER 15** per 4 litres of water. This will equal 150 ppm active peroxyacetic acid. Allow this process to continue for a minimum of 2 minutes contact time. Remove excess water or allow to drain.

POULTRY CARCASS TREATMENT: Apply a solution containing 1ml per 3 liters of water (50 ppm of peracetic acid and 40 ppm of hydrogen peroxide). No water rinse is required.

Concentration

Red meat carcass treatment: 4 ml / 4 litre of water
(150 ppm peracetic acid and 120 ppm of hydrogen peroxide))

Poultry carcass treatment: 1 ml / 3 litre of water
(50 ppm peracetic acid and 40 ppm of hydrogen peroxide))

Raw and not treated fruits and vegetables treatment: 45 ml/ 100 litre of water
(70 ppm of active peroxyacetic acid and 56 ppm of hydrogen peroxide)

Temperature

Between 4°C to 40°C (39°F to 105°F)

HYPER 15

PEROXYACETIC ACID-BASED CLEANER/SANITIZER

PHYSICAL PROPERTIES

Appearance	Clear, colorless liquid
Odour	Pungent
Specific gravity @ 20°C	1.13
Viscosity	Low
pH	1.2
Flash point (TCC)	None
Water solubility	Complete
Auto ignition temperature	None
Chlorine	None
Boiling point	Approx. 100°C
Freezing point	< -5°C
Foaming tendency	Non-foaming
Concentration monitoring techniques	Conductivity, titration
Rinsing	Excellent

INCOMPATIBILITY

Chlorinated products

WAREHOUSING PRECAUTIONS

Store between 10°C and 30°C away from sunlight and heat sources.

FIRST AID MEASURES

EYE CONTACT

Flush with plenty of water for 15 minutes while keeping the eyelids open. Contact physician immediately.

SKIN CONTACT

Wash with soap and water for 15 minutes. Consult physician.

INHALATION

Give fresh air. Consult physician.

INGESTION

Do not induce vomiting. Drink plenty of water and contact physician or poison control center immediately.

HEALTH

3

FLAMMABILITY

0

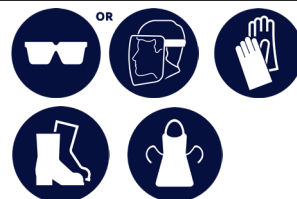
REACTIVITY

2

LEGEND

0 = MINIMAL RISK
1 = SLIGHT RISK
2 = MODERATE RISK
3 = SERIOUS RISK
4 = SEVERE RISK

PERSONAL PROTECTION Security equipment



WHMIS



IMPORTANT : Before using **HYPER 15**, always be sure to read and follow precautions and directions for use appearing on the product's container label, and on the safety data sheet (S.D.S.).

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