

HYPER SAN

PEROXYACETIC ACID-BASED SANITIZER

HYPER SAN is a unique product that offers more benefits than traditional quaternaries 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. **HYPER SAN** is recognized as one of the most effective sanitizers. **HYPER SAN** is used as a surface sanitizer, for water treatment and can be used in direct contact with food. It does not affect the taste, color or smell of the finished product. Typical applications include dairies, breweries, wine cellars and food and beverage industry. In addition, **HYPER SAN** is also used as a rinse-free fruits and vegetables and meat carcasses sanitizer.

DO NOT STORE WITH FOOD PRODUCTS.

FEATURES AND BENEFITS

- Non-foaming acidic liquid
- Strong oxidizer
- Low viscosity
- Biodegradable
- Highly efficient
- No cell resistance build-up
- Effective on organic deposits and a wide spectrum of microorganisms



DIRECTION FOR USE

Equipment to be treated

Food processing equipment surfaces. Evaporator pasteuriser, ceiling, wall, floor.

Use procedure

Manually remove a maximum of soil. Clean with an adequate detergent solution then rinse with potable water. Spray, soak, circulate (C.I.P.) or flood **HYPER SAN**.

Concentration

Surfaces in contact with food: Between 0.16% and 0.4% (6 ml to 16 ml / 4 litre of water) (75 ppm to 200 ppm).

All surfaces should be exposed to sanitizing solution for a period of at least 60 seconds. Drain thoroughly and allow to air dry. Do not rinse.

Red meat carcass treatment: 12 ml / 4 litre of water (150 ppm peracetic acid).

Poultry carcass treatment: 3 ml / 3 litre of water (50 ppm peracetic acid).

Raw and not treated fruits and vegetables: 30 ml / 100 litre of water (15 ppm peracetic acid).

Shock treatment:

Between 1% and 2% (10 to 20 ml / litre of water). (500 ppm to 1000 ppm peracetic acid). Must be rinsed with potable water.

Temperature

Between 4°C to 40°C (39 to 105°F).

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PHYSICAL PROPERTIES

Appearance	Clear, colorless liquid
Odour	Pungent vinegar
Specific gravity @ 20°C	1.12
Viscosity	> 10 cps
pH	1.2
Flash point (TCC)	None
Water solubility	Complete
Auto ignition temperature	None
Chlorine	None
Boiling point	100°C
Freezing point	-5°C
Foaming tendency	Non-foaming
Concentration monitoring techniques	Electrical conductivity, titration
Rinsing	Excellent

INCOMPATIBILITY

Chlorinated products, alkalis, metals, organic materials

WAREHOUSING PRECAUTIONS

Keep containers tightly closed in a dry, cool and well-ventilated place

AVAILABLE SIZES

		
20L	55L	205L



ETIMAD HALAL

IMPORTANT

Before using **HYPER SAN**, 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).

FIRST AID MEASURES

Eye contact

Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or doctor/physician.

Skin contact

Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse.

Inhalation

Remove victim to fresh air and keep at rest in a position comfortable for breathing. Immediately call a POISON CENTER or doctor/physician.

Ingestion

Do not induce vomiting. Drink 1 or 2 glasses of water. Call a physician or Poison Control Centre immediately. Never give anything by mouth to an unconscious person.

PERSONAL PROTECTION



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