

PRO-OXINE®

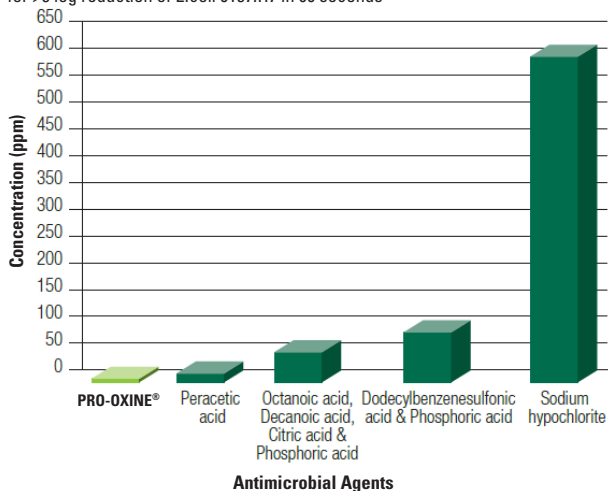
The Ultimate Professional Strength Antimicrobial Product for the Food Processing Industry

PRO-OXINE® is an effective, fast-acting, broad-spectrum antimicrobial

PRO-OXINE® is a highly refined blend of oxychloro species containing purified sodium chlorite. When activated, chlorine dioxide is produced, which provides PRO-OXINE its powerful antimicrobial activity. With applications in the food processing and water treatment industries, PRO-OXINE displays broad-spectrum antimicrobial activity; it is proven effective against all major pathogens of concern, including *E. Coli*, *Staphylococcus* and *Pseudomonas*, among others. PRO-OXINE is especially suited for the removal and control of slime. PRO-OXINE is EPA registered. PRO-OXINE is listed organic by Organic Materials Review Institute (OMRI). PRO-OXINE can be used as part of a successful HACCP Compliance program.



CONCENTRATION OF ANTIMICROBIAL AGENTS REQUIRED for >5 log reduction of E.coli 0157:H7 in 60 seconds



PRO-OXINE® provides a comprehensive antimicrobial intervention program.

Benefits

- Uniquely effective against slime
- Lower corrosion potential at use concentrations
- Effective over a broad pH range (1-10)
- Resists neutralization due to organic load
- Completely soluble in water
- Does not chlorinate (no THM formation)
- Long lasting antimicrobial activity
- Excellent deodorant
- KOSHER certified
- Economical to use
- Can be used with automated delivery systems
- No unusual stipulations on storage
- OMRI Listed® for organic production and food processing



OMRI Listed® is a registered trademark of the Organic Materials Review Institute

Activation

PRO-OXINE requires activation for on-site generation of chlorine dioxide. Activation involves lowering the pH of the concentrate with any Generally Recognized as Safe (GRAS) acid. Activation may be accomplished with BCI's hands-free, cost efficient AANE™ unit, the Wall Mount Activation System™, or the on-line activation system OLAS™ Ti, which combines activation of PRO-OXINE with simultaneous injection into water streams.

Applications

Primary uses in Food Processing Plants, Dairies, Breweries and Beverage Plants are:

- No-rinse sanitation of all food contact surfaces
- CIP sanitizing of processing lines
- Water additive to pasteurizers, bottle warmers and coolers
- Water systems disinfectant for slime removal and control
- Bacterial, mold and odor control throughout the facility
- Sanitation of cold rooms, freezers and spirals
- Microbial control in sweet water & recirculating cooling water systems
- Sanitation of filler head assemblies
- Deodorization of rendering areas
- Sanitation of tank trucks and rail tankers
- Antimicrobial additive for all compatible conveyor and chain lubricants
- Disinfection of condensate pans and drip lines
- Washing of Fruit and Vegetables
- Flume water for treatment for bacteria, slime and odor control.
- Sanitizing rinse

Product Specifications

- Concentration: 5.0 - 5.2% available chlorine dioxide
- Appearance: Colorless liquid
- pH Concentrate: 8.5 - 9.0
- Boiling point: 221°F (105°C)
- Melting point: N/A
- Freezing point: 25.2°F (-3.78°C)
- Vapor Pressure: 23.7 mm Hg (25°C)
- Vapor Density: 0.02 kg/m³
- Specific Gravity: 1.06 - 1.10 g/ml (20°C)
- Volatiles (none): 97% water
- Solubility in water: Complete
- Evaporation rate: Comparable to water
- EPA Cat III
- Non-Flammable, Non-Explosive
- Stable Solution
- NFPA Rating:
Fire: 0 Health: 1 Reactivity: 1 Special: None



AANE™



Wall Mount Activation System™



OLAS™ Ti



A KEMIN COMPANY

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