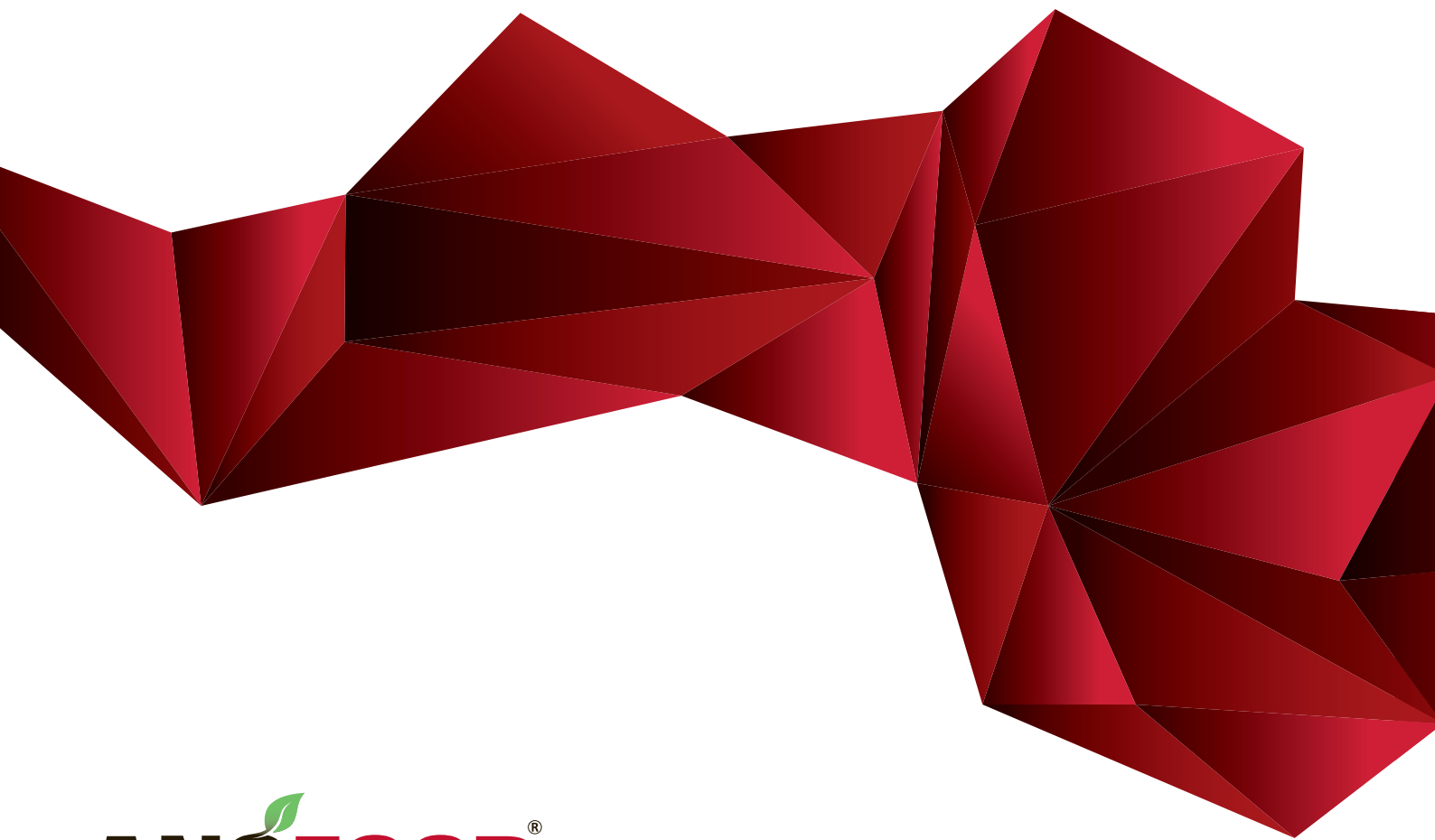


THE ALL-IN-ONE HIGHGRADE STANDARD IN FOOD PROCESSING & PRODUCTION SAFETY

- FOOD CONTACT SANITATION IN SOAKS & RINSES
- SURFACE & EQUIPMENT DISINFECTION
- AIR DISINFECTION & DEODORIZING
- MOULD ELIMINATION & PREVENTION
- FOOD STORAGE SAFETY & SHELF LIFE ELONGATION



ANOFOOD[®]
NATURAL DISINFECTION

400-500 OXI

THE ONLY DISINFECTION SOLUTION YOU NEED IN HORECA OR FOOD MANUFACTURE

Food manufacturing sanitizers are the core of food safety at a production and processing plant to onset the prevention of biofilm and foodborne diseases. In most food production plants, selecting the right agents sets the protocol ahead and most widely used products are often dependent on type of surfaces, food and time involved.

With that said; these 'safe' products, like all industrial chemical agents, can cause irritation, environmental contamination, and machinery corrosion so are constantly monitored to remain low while balancing a relative efficacy.

These protocols commonly contribute to resistance formation occurring, and routine modifications to antimicrobial protocols in food production and processing facilities are forcibly ongoing, if that's the route that's been chosen.



Additionally, despite regular cleaning & unnoticed in the production process: handles, trolleys, conveyors, grippers, ... There are numerous machine parts and equipment, which can be identified as a hygienic problem areas. Similarly, ventilation systems often present risks in spreading bacteria. In this case, **ANOFOOD®** is all in one solution from both food contact and machinery, and can be fogged through our easy to use utilities. Fixed installations can also enormously accelerate the cleaning process and improve the quality by disinfecting the entire room air.

ANOFOOD® PRODUCT PROFILE

Most processed food comes in contact with water in the process of treatment and processing, **ANOFOOD®** treated water ensures maximum product and production safety without affecting taste or smell.

ANOFOOD® offers many opportunities in microbial reduction in food processing, and without affecting organic certification guidelines, and can also be sprayed to prevent mold growth and germ elimination of stored or shelved food products to increase the shelf life of produce.

ANOFOOD® can be used to ensure hygienic conditions on carcasses within slaughterhouses and freshly caught fish, preventing microbial activity and maintaining quality meats with no declarable ingredients or chemicals in the production process.

ANOFOOD® is safe to drain in all pipes as a biological composition, and very flexible in kitchen settings, being safe to use on stainless steel in its diluted composition as well as a hand sanitizer when handling meats.

Cooling and storage water, as well as ice, can be treated with **ANOFOOD®** to maintain disinfection during storage or display with additional odor control, which is ideal for fish markets and shelving meat.

This also makes it ideal for processes that require cold sanitization, such as ice cream processing, while being non-residual and with no scent or taste.

ANOFOOD® offers sterilization benefits in beverage disinfection or addition, acting quickly & reliably against beverage spoiling in preventing yeast or bacterial activity as well as high material compatibility, working with all packaging or bottling materials.

Additionally, **ANOFOOD®** offers many uses in agriculture in the protection of produce from germs and fungi (including algae) in its growth period as well as elongating shelf life when sprayed due to reduction of microbial activity that would lead to rot.

- Kills 99.995% of bacteria, viruses, fungi and spores
- Non-toxic disinfectant & deodorizer
- Free of alcohol, aldehydes, dyes & scents, non-staining
- Hypoallergenic & non-irritant
- ph neutral
- Cost & time effective with immediate disinfection

In accordance to:

EN 1276
EN 13697
EN 13623

ANOFOOD® REDEFINING ALL PURPOSE DISINFECTION

DISINFECTION CLASS	ANOFOOD®	OXYGEN ASPHALTER	CHLORO ASPHALTER	ALCOHOLS	ALDEHYDE	ORGANIC ACIDS	QUATERNARY AMMONIUM COMPOUNDS	IODOPHORES
Examples		Per acetic acid	Chloramin T	Propan-2-ol	glutaraldehyde	Lactic acid	Benzalkonium chloride	PVP Iodine
Gram pos. bacteria	++	(+)	++	++	++	+	++	++
Gram neg. bacteria	++	(+)	++	++	++	+	(+)	++
Mycobacteria	+ / ++	+	(+)	+	+	-	-	+
Spores	+	+	-	-	+	+	-	+
Enveloped viruses	++	+	++	++	(+)	+	+	++
Non-enveloped viruses	++	+	(+)	-	++	+	-	-
fungi	+ / ++	+	(+)	+	+	+	(+)	++
side effects	Nil.	highly toxic, skin irritant, corrosive, cooling error	skin irritant, protein mistake, corrosive	strong irritation of mucous membranes, flammable	Unstable, highly allergic, mildly toxic, protein error	Coagulation, grime	Mild toxicity, membrane irritation, protein error, poor degradation	mildly allergic, iodine reabsorption, staining
application method	direct food contact, direct equipment contact, hand sanitation, non residual / no rinse, misting or fogging.	surfaces	hand sanitation	surfaces	surfaces	surfaces, food contact	surfaces	diluted in rinses or soaks

++ = very good efficacy, + = effective, (+) = gaps in effectiveness, - = not effective

AREAS OF APPLICATION FOR ANOFOOD®

- Chemical-free Washing of Produce
- Germ Reduction on Carcasses
- Ice cream processing
- Processing and storage of fish
- Improving storage & Germination of Seeds
- Treatment of product cooling water
- Treatment of ice water and vapor



AVAILABLE VOLUMES FOR ANOFOOD®

80-130 OXI Diluted for ready use:

- 500 ml
- 1 Litre



400-500 OXI Concentrated solution:

- 5 Litre
- 20 Litre
- 200 Litre
- 1000 Litre



COMPOSITION

water > 99 %, activated electrochemically by ECALIT process
sodium chloride < 1%, sodium hypochlorite < 0.1%.

HANDLING & STORAGE

Store at room temperature in a cool, dry place.
Protect from direct sunlight.
Opened package should be used within 3 months of opening date.

APPLICATION & DILUTION

Ready to use:

Can be sprayed 2-3 times a day on shelved produce or unpackaged food products to eliminate mould and elongate shelf life.

Concentrated:

- To produce ACTIVE ICE or vapor, use 2% dilution and freeze or vaporize.
- Use according to dilution needs in the disinfection soaking of produce, 15% for regular clean water and up to 30% for contact in highly contaminated a more concentrated wash especially if used with seafood, poultry & meat.
- For seed storage or germination, spray 15% dilution to disinfect prior to storage, saving the use of other additives.
- Fog per 15% dilution to deodorize, disinfect and control mould in food factories & storages.



Made in the U.A.E. by Ecabiotec Middle East Manufacturing LLC, 98901 Dubai.
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