



# F&B Divosan® Plus

## Non-Foaming Acidic Sanitizer

### Description

Divosan® Plus broad spectrum sanitizer is peracetic acid-based. It is suitable for use in dairies, breweries, soft drink and all other food processing operations. Divosan® Plus sanitizer is completely non-foaming and sanitizes effectively at temperatures as low as 4°C.

### Easy-to-Use

- Completely non-foaming, making it suitable for all clean-in-place (CIP) and spray applications

### Broad Spectrum

- Rapid microbiocidal action
- Controls bacteria, moulds, yeast and bacteriophage

### Effective

- Effective at low temperatures with no loss of efficacy at temperatures as low as 4°C
- Reduces alkaline and hard water residues; suitable under CO<sub>2</sub> atmosphere

### Discussion

Divosan® Plus sanitizer is based on peracetic acid, a powerful oxidizing agent. It is highly effective as a sanitizing agent, at 4–25°C, against a wide range of microbial life forms, including bacterial spores. Due to its completely non-foaming nature, this product is particularly suited for CIP and spray applications where the presence of foam would be deleterious to the speed and efficiency of the sanitation process. As an acid sanitizer, it provides the additional suitability for use in an acid cleaning program for brewery tanks under a CO<sub>2</sub> atmosphere. Spent use solutions are only mildly acidic and decompose to water and weak acetic acid which has little, if any, impact on the plant effluent stream. Use solutions of this product are non-corrosive to the common materials found in most beverage and food processing operations.



**Divosan**





# F&B Divosan® Plus

## Non-Foaming Acidic Sanitizer

### Use Instructions

Divosan® Plus sanitizer may be used in a variety of applications to sanitize nonporous food contact surfaces. No rinse required, if concentration does not exceed 4 mL/L (200 ppm peroxyacetic acid). See label for further use instructions.

**CIP, Soak and Spray Applications** – 2–4 mL/L (100 to 200 ppm peroxyacetic acid).

**General Sanitizer** – 2–4 mL/L (100 to 200 ppm peroxyacetic acid) no rinse required. Divosan® Plus sanitizer may be used at concentrations greater than 4 mL/L (200 ppm peroxyacetic acid), to sanitize nonporous food contact surfaces, followed by a potable water rinse.

**Cleaning Aid** – Divosan® Plus sanitizer may be added to cleaning solutions to increase performance. Up to 20 mL/L (1000 ppm peroxyacetic acid) may be added to cleaning solutions.

**Final Sanitizing Bottle Rinse** – may be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles/cans. Use 2–4 mL/L (100 to 200 ppm peroxyacetic acid). No rinse required.

**Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers** – use 11–47 mL/L (550 to 2350 ppm peroxyacetic acid), for a minimum of 7 seconds contact time at 40–60°C. Rinse required.

### Technical data

Certification	Acceptable for use in food
Form/Color	Clear, colorless liquid
Scent	Acetic acid
Specific Gravity	1.09
pH (1%)	2.7
% P	0.2
% Total Acidity (as peracetic acid)	5.2

The above data is typical of normal production and should not be taken as a specification.

### Microbiocidal efficacy

Divosan® Plus at 2–4 mL/L at 25°C passes the A.O.A.C. Germicidal and Detergent Sanitizers Test against all common food spoilage and pathogenic bacteria including *Listeria monocytogenes*, *Staphylococcus aureus*, *Escherichia coli* and *Salmonella typhimurium*.

### Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

**Poultry Crate Sanitizing** – use up to 20 mL/L (1000 ppm peroxyacetic acid). No rinse required.

**Sanitization of Conveyors for Meat, Poultry, Seafood, Fruits and Vegetables** – use in static or continuous sanitizing of conveyor equipment. Use 2–4 mL/L (100 to 200 ppm peroxyacetic acid). Apply to return portion of conveyor. Control the volume of solution to permit maximum drainage and prevent puddles. The conveyor may still be damp when food contact occurs.

**Foam Sanitizing Non Food Contact Surfaces** – use at 2–4 mL/L (100 to 200 ppm peroxyacetic acid) with Shureclean Plus at 3–25 mL/L. No rinse required.

**Fogging** – This product may be used to fog.

**Boot Dip** – use at concentrations up to 20 mL/L (1000 ppm peroxyacetic acid). Rid boot of excess solution.

Divosan® Plus sanitizer may be used for **Treatment of Heat Transfer Systems (Evaporative Condensers, Dairy Sweetwater Systems, Hydrostatic Sterilizers, Cooling Canals, Pasteurizers, Tunnel Coolers and Warmers, and Closed Once Through Cooling Systems)**. Intermittent or Continuous Feed Method – use 90–470 mL/1000L (4.5 to 23.5 ppm peroxyacetic acid).

### Product compatibility

Use solutions are non-corrosive towards stainless steel and aluminum if used as directed. Mild steel, brass, copper and galvanized surfaces can be sanitized if contact time is kept to a minimum. Divosan® Plus sanitizer concentrate should not be allowed to contact any metal surfaces prior to dilution to recommended use levels. All concentrate feed lines and equipment should be plastic or of some other material known to be compatible with the product.

### Test Kit

Acid Test Kit # BP480024

### Precautionary Statement

Refer to current Safety Data Sheet.