

F&B TSA Acid Sanitizer

Low-Foaming Acid Sanitizer

Description

TSA Acid Sanitizer solution is used to sanitize hard, nonporous surfaces throughout food processing facilities. It can be used on storage tanks, vats, processing surfaces, utensils and similar equipment. Also this product can be circulated through clean-in-place (CIP) systems and liquid filling equipment where it will both sanitize and acidify surfaces.

Effective

• Low pH and high level of fatty acids quickly eliminate germs, with no residual activity to interfere with starter cultures

Versatile

• Extremely low foaming formula, with low pH, allows sanitizing of most hard, nonporous food contact surfaces

Cost-Effective

• Sanitizes and acidifies at 1 oz. to 8 gallon usage, and non-corrosive acid blend further reduces costs

Acidic pH

• Suitable under CO₂ environments

Discussion

TSA Acid Sanitizer is a concentrated, non-iodine acid sanitizer for CIP or cleanout- of-place (COP) and non-circulation applications. This product is effective against *Salmonella enterica, Listeria monocytogenes* and *Escherichia coli* 0157:H7. With a use rate of 1 oz. to 8 gallons, this product provides a low pH that ensures rapid bacterial action while removing water scale and mineral buildup. It leaves equipment surfaces in an acidic range which lengthens life of stainless steel parts.



Divosan





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DIRECTIONS FOR USE:

Food Processing - Sanitizing:

On pre-cleaned, hard, non-porous food-contact surfaces at 90 – 180 ppm of decanoic and nonanoic acids combined. TSA Acid Sanitizer is effective against *Salmonella enterica, Listeria monocytogenes* and *Escherichia coli*, 0157:H7. At 68 ppm decanoic and nonanoic acids combined, TSA Acid Sanitizer is effective against *Staphylococus aureus* and *Escherichia coli*.

- 1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment.
- 2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
- 3. Sanitize equipment prior to use with a solution of 1 oz. TSA Acid Sanitizer in 8 gallons of water to 2 oz. TSA Acid Sanitizer in 6 gallons of water, to provide 68 to180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

Food Processing- Descaling and Sanitizing:

Regular use of TSA ACID SANITIZER for descaling and sanitizing will prevent formation of milkstone and mineralstone on hard, non-porous, food contact surfaces. On pre-cleaned hard, non-porous, food-contact surfaces TSA Acid Sanitizer is effective against *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7.

- 1. Remove gross food particles and soil by a pre-_ush or pre-scrape and when necessary, pre-soak treatment.
- 2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
- 3. Sanitize equipment prior to use with a solution of 1 oz. 2 oz. of TSA Acid Sanitizer in 6 gallons of water, to provide 90 180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

Dairy Equipment:

Regular use of TSA ACID SANITIZER on dairy equipment will prevent formation of milkstone and mineral stone on hard, non-porous surfaces. On pre-cleaned hard, non-porous surfaces TSA Acid Sanitizer is effective against *Salmonella enterica, Listeria monocytogenes* and *Escherichia coli,* 0157:H7.

- 1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment.
- 2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
- 3. Sanitize equipment prior to use with a solution of 1 2 oz. of TSA Acid Sanitizer in 6 gallons of water, to provide 90 180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.



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Technical data

4959-41-875
Clear colorless liquid
Pungent
1.16
2.0
2.7

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

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.

Test KitPrecautionary StatementTest Kit # 409724Refer to current Safety Data Sheet.

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