PRODUCT DATA SHEET



Acoract DS13

Disinfectant based on 15% peracetic acid

Description

Acoract is a highly effective oxidising disinfectant based on peracetic acid for use in the food, beverage and dairy industries.

Key properties

Acoract is a stabilised peracetic acid solution (15%) which is non-foaming and completely free-rinsing. It is a highly effective disinfectant against all types of micro-organisms including bacteria, yeasts, fungi, spores and viruses.

Acoract is specifically formulated as a terminal disinfectant for use in automated CIP systems. It also has excellent deodorising and stain removal properties.

Acoract is recommended for automatic injection using suitable CIP dosing equipment.

Benefits

- Versatile and effective CIP disinfectant, can be used in breweries, dairies, soft drinks plants and throughout the processed food industry
- · Powerful oxidising action also assists stain removal and deodorises
- Free-rinsing and non-tainting ensures safe for all food applications
- · Low environmental impact, breaks down to materials that are innocuous for waste water treatment
- · Suitable for use in soft or hard water

Use instructions

Use **Acoract** at concentrations between 0.1-4% w/w (0.093.6% v/v) depending on application. Always rinse thoroughly after use. For specific details, please refer to individual method cards.

Technical data

Appearance Clear, colourless liquid

Relative Density at 20oC 1.11
pH (1% solution at 20oC) 3.1
Chemical Oxygen Demand (COD) none
Nitrogen Content (N) none
Phosphorous Content (P) < 0.1 g/kg

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 or (where applicable) in approved bulk tank, away from sunlight and extremes of temperature. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

Product compatibility

Acoract when applied at the recommended concentration and temperature is suitable for use on the grades of stainless steel commonly found in the processed food industry. It is unsuitable for use on cuprous materials and on soft metals such as aluminium. Always rinse surfaces after use (within 1 hour).

Test method

Reagents: 0.1N Potassium permanganate 0.1N Sodium thiosulphate Potassium

iodide (10%) Sulphuric acid (25%) Starch indicator solution (1%)

Procedure: Add 20ml of sulphuric acid solution to 50 ml of test solution. Add

potassium permanganate solution, a few drops at a time, until there is a permanent pink colour. Then add 5ml potassium iodide solution and 2 ml starch indicator and titrate with sodium thiosulphate until

colourless.

Calculation: % w/w Acoract = titre (ml) x 0.15 ppm peracetic acid (PAA) = titre

(ml) x 76

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