



Biocidas Biodegradables ZIX

Aquazix®

Good quality water for use in food processing

Cleanses water

Disinfects water circuits

Disinfects and maintains food circuits

Eliminates the biofilm

Food

Cleanses water and eliminates the biofilm without harming food

Although great insistence is placed on minimising infections from staff, inefficient biocides are used to treat water, surfaces and air. Zix biodegradable biocides offers efficient products and expert advice

The use of water in the food industry is a critical point in control processes. Washing food is a source of contamination. the use of AQUAZIX provides an effective means of prevention

Biofilms are complex communities of micro-organisms and extra-cellular polymers, with the capacity to colonise, settle and develop on water resistant or water retentive, or water retentive, biotic or abiotic surfaces. The biofilm causes direct or crossover contamination in food, reducing the lifespan and perhaps transmitting food poisoning.

Aquazix®

Total water cleanser for the food industry
Synergetic combination of peroxides, peroxyacids
stabilisers and surface-acting agents.

- Effective with organic material
- Eliminates the biofilm
- Non-foam surface action
- Effective in hard water and at any temperature
- Non-corrosive
- No rinsing needed
- Does not cause a strange taste when in contact with food,
does not alter the taste of pure water

AQUAZIX acts on:

Salmonella, Staphylococcus, Streptococcus, Listeria, E. coli, Bacilli,
Clostridium, Pseudomonae, Campylobacter,
Aspergillus, yeast, Toxoplasmosis, Criptosporidiosis

Official regulations on efficacy. Comfortably exceeds the requirements of UNE standards on antiseptics and disinfectants:

Complies with UNE-EN 1276 standards: Escherichia coli, Pseudomona aeruginosa, Enterococcus hirae and Staphylococcus aureus. Under clean conditions for the brewing industry. Chemical antiseptics and disinfectants. Quantitative suspension test for the evaluation of bactericide activity of chemical antiseptics and disinfectants used in food products, industry, in the home and in public

Complies with UNE-EN 1650 standards: Candida albicans and Aspergillus niger. Under clean conditions for the brewing industry. Chemical antiseptics and disinfectants. Quantitative suspension test for the evaluation of the fungicide activity of chemical antiseptics and disinfectants used in food products, industry, in the home and in public



Increases the lifespan of food



Efficacy: Bactericide, Virucide, Fungicide, Sporicide, Anti-protozoa, Algicide

Prevents food poisoning

Reduces crossover infection

100% biodegradable

Eliminates bad odours

Prevents a reduced flow of liquids and obstructions in circuits and membranes



Eliminates the biofilm without damaging food

Improves food safety



USES

For washing bottles, cases, cisterns, containers, etc.

In bottling plants, slaughter-houses, markets and commodity exchanges, any type of food production, the fruit and vegetable industry, breweries, wineries

Fruit and vegetables

As a substitute for the high levels of chlorine in fruit and vegetable washing facilities, from whole fresh to packaged food

Meat and fish

After plucking, gutting and cutting, de-scaling, preparation of processed food, for cleaning offal, cleaning channels or intestines??

Water purifying

For maintaining hygiene in the distribution network and further uses

Ice making

To maintain correct hygiene in the product, not only in the water used, but also in processing until consumption or use

Continuous disinfection of surfaces and / or the environment

In any process where surfaces need to be disinfected immediately, either programmed or occasional, without the time or preparation required by in-depth cleaning

Cleaning CIP systems

Milk, fruit juices, wine or drinks, sugar or any circuit in the food industry. Maximum cleansing and disinfection. Eliminates the biofilm. Maintains tanks and circuits in perfect condition without the disadvantages of other products



Eliminating odours



METHOD OF USE

Manual dosage or by dispenser. Easy to measure and control with reactive strips

Maintenance dose 20 to 30 cc / 1,000 litres

Shock treatment for very dirty tanks, pipes and materials 1-2% for 4 hours

"Safe use of biocides. Always read the label and product information before use"

In accordance with: Royal Decree 140 / 2003 on water for public consumption

Water standards 25 November 2005. Standards UNE-EN 902

Registration n^o: MISACO: Ministry of Health

AQUAZIX PLUS

Food Hygiene 07-20 / 40-04783 HA

Environmental Hygiene 07-20 / 40-04783

AQUAZIX E72

Food Hygiene 07-20 / 40-04710 HA

Environmental Hygiene 07-20 / 40-04710



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