



Biocidas Biodegradables ZIX

Zix Virox®

Residue-free food hygiene

Disinfects surfaces and the environment

Increase the lifespan of food

Disinfects without altering the flavour and smell of food

Food

Prevents food poisoning

To ensure that food is safe, it is essential to clean and disinfect well, especially surfaces, environments, tools and installations. Poor disinfection may cause the loss of large amounts of food, and perhaps defects in food safety.

Disinfectant must be able to guarantee efficiency. It must not transmit contaminants, residues, flavours, or odours to the food. It should respect the health of both people and the environment. ZIX VIROX fulfils these requirements.

Great effort is made to prevent food poisoning arising from food processing. Any micro-organism that manages to cross any of the barriers can easily propagate throughout the processing plant. ZIX VIROX acts during food production and processing.

Zix Virox®

Liquid sterilising disinfectant. Synergetic combination of peroxides, organic acids, stabilisers and surface-acting agents.

- Effective with organic material
- Eliminates the biofilm
- Non-foam surface action
- Effective in hard water and at any temperature
- Residual effect
- Broad spectrum
- Does not build up resistance
- 100% biodegradable
- Non-corrosive
- No rinsing needed
- Does not form strange flavours when in contact with food
- Substitute for heat treatments



ZIX VIROX acts against:

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

Official regulations on efficacy. It easily surpasses the requirements demanded by 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 the bactericide activity of chemical antiseptics and disinfectants used in food products, in 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.

Eliminates the biofilm without damaging food



Effective as a: Bactericide, Virucide, Fungicide, Sporicide, Anti-protozoa

Eliminates the micro-organisms responsible for food poisoning from surfaces and the environment

Does not leave residues.

Eliminates bad odours

Non-carcinogenic, non-allergic, non-toxic



The use of ZIX VIROX as a biocide provides an effective and economical means of treating the environment and surfaces

Prevents crossover infection



USES

Disinfection of surfaces

Floors, walls, ceilings, food processing surfaces, stills, work tables, pallets, pools, conduits, silos

Disinfection of tools and equipment

Knives, tools, conveyors, various types of machinery

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

Disinfection of the environment.

To reduce microbes in the environment and maintain low levels of contamination between cleaning operations in processing rooms, preserving or maturing rooms

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

Disinfecting food processing and maturing areas, temporary or permanent storage, consumption

Cheeses, hams, fruit, vegetables, fish, flour factories, fodder

Disinfecting CIP systems

Milk, fruit juices, wine or dinks, sugar or any circuit in the food industry.

Maximum disinfection and elimination of the biofilm. Maintains tanks and circuits in perfect condition without the disadvantages of other products



METHOD OF USE

Application: Spray, nebulizing, thermo-nebulizing, soaking, immersion, cleaning water, etc.

Measured by reactive strips

Dosage: 0.3 to 1% 3 to 10 cc / litre

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

Registration nº: MISACO: Ministry of Health

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Environmental Hygiene 04-20 / 40-03818



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