

# Chemron



## PROXITANE

**\$181.50 \$181.50 (inc GST )**

Effective against a wide spectrum of microbiological contaminations: bacteria, yeasts, moulds, fungi, viruses. Sanitises degreased and pre-cleaned CIP stainless steel or glass equipment.

May also be used on floors, walls and airborne. Used widely in food and beverage processing and production, breweries and wineries.

**NOTE: There is an increased shipping cost associated with this product. Please call us on 02 9998 5688 for a quote.**

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**SKU:** PRX-XU-5-100-SF-020-LTP

## PRODUCT DESCRIPTION

Proxitane is a non-rinse, anti-microbial CIP sanitiser. Used as a biocide to sanitise pre-cleaned processing equipment, transfer and storage plant, made from stainless steel or glass.

Proxitane is low-foaming and ideal for use in clean-in-place (CIP) systems. Peracetic acid, the active compound in Proxitane, is among the most powerful known biocides. It is effective against a wide spectrum of microbiological contaminations including aerobic and anaerobic bacteria and their spores; yeasts, moulds, fungi and their spores; and viruses. It is extremely rapid in its action at ambient temperatures.

In food and beverage processing and production, use Proxitane in the regular cleaning cycle of syrup make-up plant, treated water carbonators, fruit crushing, juice concentrators and reconstitutors, food or condiment cookers and processors, transfer pipes and pumps, bottling, packaging and canning machines.

In breweries and wineries, use Proxitane in regular plant cleaning in fermentation and brewhouses, clarification and filtration plant, tank farms and bottling cellars.

### **Attention: Brewery Operators**

We have developed a detailed, step-by-step cleaning and sanitising system which includes an illustrated manual, wall-mountable diagrams and material storage safety signs.

This system was developed in conjunction with two brewery system consulting firms, a supplier of CIP cleaning equipment and several brewers from large and smaller breweries.

If you would like us to send you a kit please contact us via the form below, or by calling us on 1800 812 309.

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## DIRECTIONS FOR USE

### Dilution:

Proxitane concentrate should be diluted with potable water at a rate of variously 1 part to 100 parts water down to 1 part to 500 parts water giving 500 ppm to 100 ppm of peroxyacetic acid in the working solution.

The actual dilution used depends on the class of contaminating micro-organism and the efficiency of plant precleaning.

### Additional directions:

Peroxyacetic acid sanitation is most efficient at  $\text{pH} < 7$ , hence the need to rinse out the alkali. The ph of a 1: 100 dilution of Proxitane® is about 3.2 and a 1:500 dilution about ph 4.0. Working solutions should be used at ambient/warm (20 – 40°C) conditions.

### Directions for use:

1. Hot water rinse until rinsing clear 5-10 mins
2. Hot caustic/detergent rinse 10-30 mins
3. Coldwater rinse until rinsing is pH7 5 mins
4. Proxitane® rinse at appropriate dilution 10-30 min

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## DOWNLOADS

- [PRX – Compliance Label](#)
- [Peracetic Acid compatible materials](#)
- [Proxitane Bulletin](#)

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## YOU MAY ALSO LIKE...



**Sledge**



**Lafferty Foaming Gun**



**Proton**



**Dema 633 Blend Centre**