

DESINFECTATION AGENT FREEBAC-CLEAROXYL® IN THE FISH INDUSTRY

Operating principle

Freebac-Clearoxyl® is an environmentally friendly disinfection agent that removes both organic and microbiologic contamination. Freebac-Clearoxyl® contains hydrogen peroxide and a mix of food grade, stabilizing carriers and activators. Through this the hydrogen peroxide is Microencapsulated oxygen. After it has been used in the process there will be only water and oxygen left. The product has high effectiveness, low dosage is needed and the product is working to a maximum of 110 hours. Freebac-Clearoxyl® is registered in The Netherlands with registration number 14368 N.



Effectiveness

Tests show that Freebac-Clearoxyl® is effective in the removing of viruses, bacteria, yeasts, fungi and spores (reductions > 5 log). Resistance against this disinfection product is impossible. The oxidation process of Freebac-Clearoxyl® destroys the DNA of the micro-organism in a way that it can be effectively removed and no resistance is possible.

No residues

There is no need for rinsing after using Freebac-Clearoxyl®, since there are no harmful residues. The disinfection aid is allowed to come into contact with food. A disinfection product without residue is cost saving and will improve the food processing.

Ingredients

The purity of the used hydrogen peroxide is > 99%. It is aseptic hydrogen peroxide, which does not contain metals and is conform 96/77/EC. All other ingredients are food grade, so if Freebac is applied in the correct way it will never affect food safety.

Application

Freebac-Clearoxyl® can be used everywhere within the production process. For example, Freebac-Clearoxyl® can be added to the processing water. It is also possible to dilute the product and use it on machines and surfaces.

Storage

Freebac-Clearoxyl® needs to be stored in the original packaging, upright, in a cool and ventilated area where the packaging can not be damaged. The product will be delivered in cans of 24 kg (UN 2014).

Safety

Before using Freebac-Clearoxyl® the user needs to have read the safety data sheets. If you apply the product correct there is no danger for the user.

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FREEBAC-CLEAROXYL® IN PRACTICE

Examples of usage



Knives used in Filleting: Objects used in the production process can be easily disinfected after they have been used, by putting them into a container, which contains a 3% solution of Freebac-Clearoxyl®. The advantage of this against the more conservative dipping in hot water is because there is no coagulation of proteins. Using Freebac-Clearoxyl® micro-organisms and proteins will be oxidized completely.

Machines: During the process machines can be disinfected. Freebac-Clearoxyl® will oxidize all types of microorganisms very effectively. The product does not leave any residues. There is no need to rinse, so the process can be resumed soon. There is also the possibility to disinfect the machines after processing, also without rinsing.

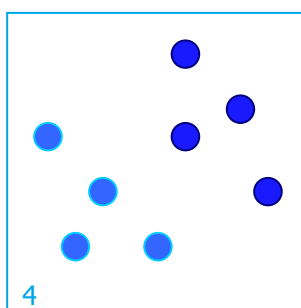
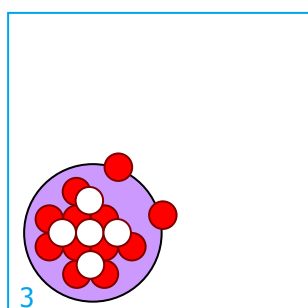
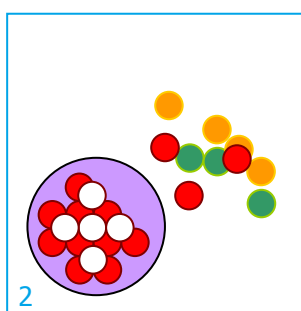
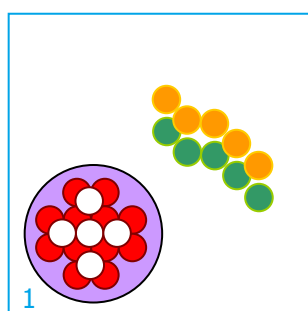
Surfaces: During and after the fish processing surfaces (cutting tables, transport belts, etc.) which have been in contact with the fish, can be disinfected with Freebac-Clearoxyl®. The product does not leave any residues. There is no need to rinse, so the process can be resumed soon.

Final step in cleaning production area: When the production room is cleaned thoroughly Freebac-Clearoxyl® can be used as a final step in the cleaning process. First the room should be cleaned using regular cleaning products. After that the production area can be disinfected with Freebac-Clearoxyl®. At the same time this will eliminate fungi. Also here no rinsing is needed since there is no residue.

These were just a few examples of what can be done using Freebac-Clearoxyl®. Please contact us to inform you about the possibilities in your companies' specific situation!

Operating principle using animations

- Hydrogen peroxide
- stabiliser
- microorganisms
- organic contamination
- water
- oxygen



1. Freebac-Clearoxyl® comes into contact with organic contamination and microorganisms.

2. The active elements break loose and oxidize the organic contamination and the microorganisms.

3. Elements that are not used will return in the Freebac-Clearoxyl®. In case of new contamination step 2 will restart.

4. Lastly Freebac-Clearoxyl® will fall apart in water and oxygen.