

Synergex™

EPA-registered Sanitizer & Disinfectant

PROMOTES QUALITY ASSURANCE & PRODUCTIVITY

Synergex™ is the latest addition to the family of industry-leading antimicrobial products from Ecolab. This U.S. EPA-registered, mixed-peracid based sanitizer and disinfectant not only helps to address food safety and quality assurance, but also helps tackle operational and safety issues across your plant operations.

Synergex helps improve:



FOOD SAFETY



PRODUCT QUALITY



PRODUCTIVITY



SAFETY



AIR QUALITY



WASTE

ENHANCE FOOD SAFETY & QUALITY ASSURANCE

- **Penetrates biofilms**, killing a minimum of 6 log of *Listeria monocytogenes* and *Pseudomonas aeruginosa* as a no rinse sanitizer
- **Patented formulation** helps reduce day-to-day variability and promotes quality assurance
- **Powerful antimicrobial agent** helps protect against many pathogenic and environmental microorganisms as well as bacteriophage, spores, broad yeast and mold
- **Shelf life** consistency improvement and extension for fluid milk
- **In-line monitoring and control** allows for accurate and reliable sanitizer concentration

INCREASE PRODUCTIVITY

- **Low pH use solution** efficiently aids in mineral, hard water and milk soil removal, increases mineral solubility and reduces the need for acid wash and rinse
- **In-line monitoring and control** decreases dependence on manual titrations
- **Low foaming formulation** minimizes CIP cycle time

IMPROVE WORKER SAFETY & AIR QUALITY

- **Unique drum quick-connect closure** reduces employee exposure to concentrated product
- **Reduced total volatiles and oxidizer** helps improve air quality in the work environment compared to traditional mixed peracid and peroxyacetic acid sanitizers

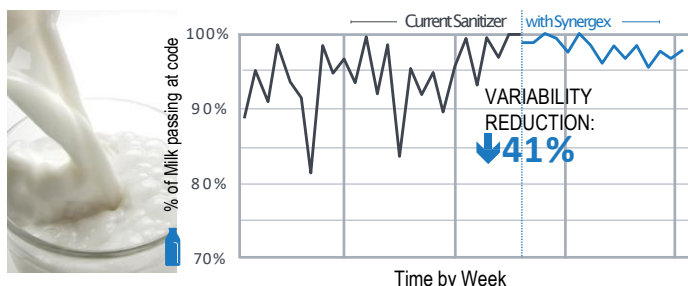
MINIMIZE ENVIRONMENTAL IMPACTS

- **Up to 25% less peracid to effluent stream** reduces effluent impact compared to traditional peracid products
- **No-phosphorus formulation** helps minimize phosphate-related effluent fees
- **Potential elimination of acid rinse** helps save resources and reduces water consumption

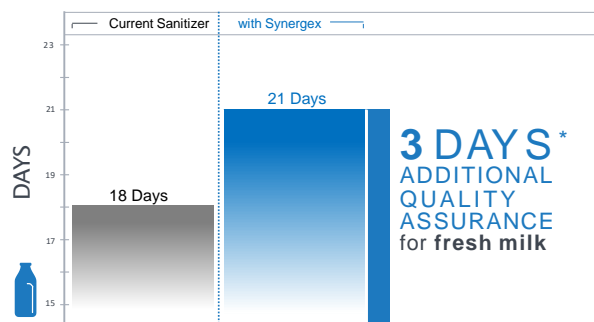


Quality Variability

Reduces Quality Variability: Percent of Milk Passing Organoleptic Testing at Code



Promotes Quality Assurance



*Fresh milk meets quality assurance specifications for up to 3 additional days when compared to previous sanitizer program. Passing specifications: 95% Passing Organoleptic Testing and >80% of samples with <100,000 cfu/ml. Results based on customer-generated quality control data.

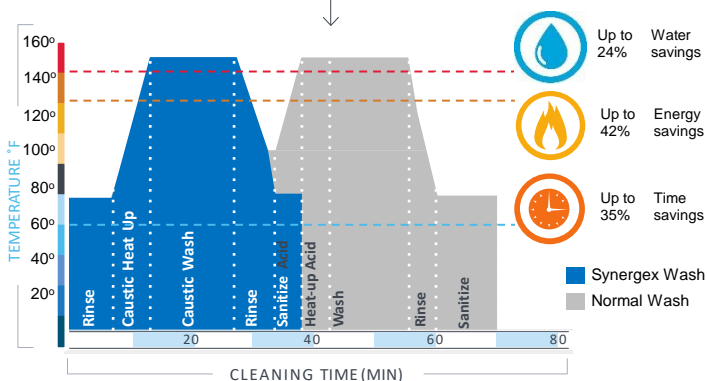
Productivity

Saves Time & Increases Production:

High mineral solubility, and yeast and mold efficacy, enabled elimination of acid wash cycle, helping save water, energy and time

Case Study Results:

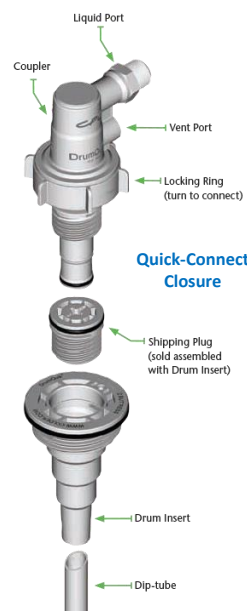
Comparing the shorter cycle of the Synergex Wash to a normal wash, Synergex delivers noticeable savings



Safety

Helps Improve Worker Safety & Air Quality:

Reduced total volatiles and the unique drum quick-connect closure provide a safer work environment



Environmental Impacts

- ▲ **Lower concentration** use range helps reduce product consumption by up to 40%
- ▲ Potential elimination of acid wash reduces water consumption by up to 24%
- ▲ Up to 25% less peracid to effluent stream

APPLICATION AREA*

Non-Food Contact Surfaces

Food Contact Surfaces

Continuous Treatment of Food Conveyors

Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Air-tight Sealed Packages Containing Food or Non-Food Products

Non-Porous Gloved Hands

Entryway Sanitizing Systems (not approved in California)

Non-Food Contact Packaging Equipment

Shoe Bath or Foam Sanitizing

APPLICATIONS

Floors, Walls, Tables, Chairs, Benches, Drains, Troughs, Drip Pans

Fillers, Mixers, Conveyors, Equipment, Pipelines, Tanks, Vats, Evaporators & Pasteurizers

Food Conveyors During Processing

Air-tight Sealed Packages

Plastic, Latex or Other Synthetic Rubber Gloves

Foam or Spray

Non-Food Contact Packaging Equipment

Boots and Shoes

*See product label for all application areas and Directions for Use

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