

# PRO-OXINE<sup>®(FP)</sup>

## *For Large Volume Application*

### THE BENEFITS OF PRO-OXINE<sup>®(FP)</sup>

- Low Toxicity
- High Speed-of-Kill
- Low Corrosion Potential
- Broad Spectrum Activity
- Effective pH Range of 1-10

### TRY PRO-OXINE<sup>®(FP)</sup> IN THESE AREAS

- No Rinse Sanitizer
- Retort & Flume Waters
- Biofilm Removal
- Spiral Freezers
- Listeria Control
- Fruit & Vegetable Rinse (FDA)

### PRO-OXINE<sup>®(FP)</sup> — A SUPERIOR SANITIZER FOR THESE APPLICATIONS

- Food Processing, Breweries, Dairy and Bottling Plants
- Retort Bottle Warmers/Coolers
- Hard Surface Sanitizing
- Walls, Ceilings, Floors and Drains
- Cooling Water and Glycol Systems
- Central Sanitizing Systems
- Fruit and Vegetable Processing
- Pathogen Control Programs

### PRO-OXINE<sup>®(FP)</sup>

- Produces 99.999% kills against E. coli O157:H7 at only three ppm.
- Shown to be more effective than nine other common sanitizers including quats, iodophors and chlorine.
- Outperforms peracetic acid against acid tolerant bacteria.
- Requires 0.15 mg/l ozone and 0.25 mg/l chlorine to produce kills equal to 0.08 mg/l chlorine dioxide against viruses.

Oxine<sup>®(FP)</sup> Applications are fully registered with the EPA and FDA.

