



## CP PERSAN

### PRODUCT

**DESCRIPTION:** CP PERSAN is a broad spectrum peroxyacetic acid antimicrobial agent for use sanitizing applications in the dairy, beverage and food processing industries, as well as for sterilization of processing and packaging equipment.

### BENEFITS:

#### **Promotes Quality Assurance**

- Assures product quality when used in a total program, it has fast, broad spectrum kill against many pathogenic organisms, including spore forming microorganisms.
- Superior sanitizing activity including colder water temperatures down to 4°C. (40°F.).
- pH range tolerant – effective sanitizing activity at acidic to neutral pH.
- Safe and non-corrosive to 304, 316 stainless steel and aluminum surfaces when used at recommended concentrations.
- Compatible with most plastic and rubber materials.
- Effective against environmental microorganisms that affect shelf-life.
- Accepted for use in Federally Regulated Food Facilities

#### **Saves Time and Money**

- Non-foaming for use in CIP systems.
- No rinsing required – provides rinse and sanitizer in one step – can air dry.

#### **Environmentally Responsible**

- Breaks down after use into water, oxygen and acetic acid.

### APPROVALS:

**CP PERSAN** has “no objection” acceptance from Health Canada for the following uses when used according to label instructions,

- General sanitizer (food contact and non-food contact surfaces)
- Microbial control agent for use in
  - Fruit and vegetable wash water
  - Fruit and vegetable flume water

### PROPERTIES:

Form:	liquid, clear
Color:	colourless
Odour:	pungent, acetic acid
Foam:	none
Specific Gravity @ 20°C (68°F):	1.10
pH concentrate:	<1
pH 1% (10 mL/L)	2.5 - 3.0
Active Ingredients:	Hydrogen Peroxide 14.5 - 15.5%
	Peroxyacetic Acid 5.0 - 5.8%

**USES:****SANITIZATION:**

CP PERSAN acid sanitizer is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as  $\text{CaCO}_3$ .

**SANITIZING FOOD CONTACT SURFACES:**

Prior to sanitizing, remove gross soil and food particles by washing with a detergent solution followed by a potable water rinse. Prepare a sanitizing solution by diluting 2.5 - 6.6 mL CP PERSAN per litre of potable water to provide 138 - 363 ppm peracetic acid (413 - 1,089 ppm hydrogen peroxide). At this dilution CP PERSAN is effective against *Staphylococcus aureus*, *Escherichia coli*, *Listeria monocytogenes*, *Salmonella typhimurium*, *Pseudomonas aeruginosa*, *Saccharomyces cerevisiae* and *Vibrio cholerae*. Also effective against organisms found in the brewing industry such as *Pediococcus damnosus* and *Lactobacillus buchneri*. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitizing solution for a period of not less than 2 minutes unless otherwise specified by governing sanitary code. Drain thoroughly and allow to air dry. A potable water rinse is not required.

**SANITIZING NON-FOOD CONTACT SURFACES:** For use on non-food contact surfaces such as floors, walls, tables, chairs, benches, drains, troughs and drips pans. Pre-clean surfaces and remove gross food soils by washing with a detergent solution followed by a potable water rinse. Prepare a sanitizing solution by diluting 1.0 - 6.6 mL CP PERSAN per litre of potable water to provide 55 - 363 ppm peracetic acid (165 - 1,089 ppm hydrogen peroxide). Apply solution by mop, wipe or coarse spray. Allow surface to remain wet for at least 5 minutes. Drain thoroughly and allow to air dry. A potable water rinse is not required.

**DIRECTIONS FOR FOGGING:**

To sanitize hard surfaces as an adjunct to acceptable manual cleaning and disinfecting of room surfaces. Prior to fogging, food products and packaging materials must be removed from the room or else be carefully protected. Prepare a solution of 3.0 - 6.6 mL CP PERSAN per litre of potable water to provide 165 - 363 ppm peracetic acid (495 - 1,089 ppm hydrogen peroxide). Fog the desired area using 1 litre solution per 1,000 cu. ft. of room area. Vacate all personnel from the area during fogging. Ensure that there is no strong acetic acid odour before having personnel return to the area. Allow surfaces to drain thoroughly and air dry before operations are resumed. A potable water rinse is not necessary. Solutions above 0.5% (5 mL/L) may be



corrosive and are not to be used on all surfaces. Test solutions on surfaces prior to use.

**FINAL SANITIZING BOTTLE RINSE:**

CP PERSAN may be used as a final sanitizing rinse for returnable and non returnable bottles. Wash bottles with a detergent solution and rinse with potable water. Prepare a solution of 2.5 - 6.6 mL CP PERSAN per litre of potable water to provide 138 - 363 ppm peracetic acid (413 - 1,089 ppm hydrogen peroxide). Rinse bottles with CP PERSAN solution and allow to drain.

**NOTE:** FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning.

**FOR MANUAL OPERATIONS** fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

**STERILIZATION OF MANUFACTURING, FILLING, AND PACKAGING EQUIPMENT IN ASEPTIC PROCESSES**

Prior to use of this product, remove gross soil particles from processing surfaces, then wash with a recommended detergent solution, followed by a thorough potable water rinse. Prepare a sterilizing solution by diluting 40 mL CP PERSAN per litre of water (6.4 ounces per gallon). Circulate, coarse spray, or flood the sterilizing solution through the system. All surfaces should be exposed to the sterilizing solution for a minimum exposure time based on the product solution temperature. The following time and temperature relationships are required:

CP Persan Concentration	Temperature	Time
40 mL/L	20°C (68°F)	6 hours
40 mL/L	50°C (122°F)	20 minutes
40 mL/L	80°C (176°F)	5 minutes

Rinse surfaces completely with a sterile water rinse. For food contact surfaces, follow with a sanitizing solution of CP PERSAN. Allow surfaces to drain thoroughly prior to any food product contact.

**FOOD SANITATION:**

For use as a sanitizer for fresh fruit and vegetables in the wash water or flume water. Prepare a solution of 0.6 - 2.5 mL CP PERSAN per litre of potable water to provide 38 - 160 ppm Peracetic Acid (102 - 426 ppm Hydrogen Peroxide). Apply by spray or immersion and allow contact for at least 1 minute. A potable water rinse is not necessary.



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**CAUTIONS:** Mix only with water. Never bring concentrate in contact with other sanitizers or organic substances.

This product in its use solutions is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with it use.

Do not return product to the original container. Keep container closed and upright and away from food products. Container has a pressure releasing vent in the cap.

For precautions and first aid information consult the Safety Data Sheet (SDS) or product label.

**DATE:** June 7, 2023