

Case Study

DAIRY PROCESSING
PLANTS

Use 30% less product and get similar effectiveness when you sanitize CIP systems with Biotizer™

Corrosion and odour are also reduced thanks to a lower concentration of peracetic acid



Challenges

Peracetic acid (PAA) is commonly used as a sanitizer in the food industry. The standard process is to use a peracetic acid product at a concentration of 125 ppm for a 20-minute recirculation. While effective, the treatment's corrosiveness and odour are considered major drawbacks. To minimize these harmful impacts on users and equipment, Sani Marc developed Biotizer™, a product that reduces the use concentration of peracetic acid.



Solution

Biotizer™ contains peracetic acid, hydrogen peroxide, and additives to promote synergy between the ingredients. In tests in CIP systems, it was used at a concentration of 85 ppm for 10 minutes. Cleaning efficiency in the finished product was measured upon exiting the system by comparing the ratio of positive ATP swabs to total swabs. All tested locations had similar results between PAA used at 125 ppm of active ingredient and Biotizer™ used at 85 ppm of active ingredient.



Results

The tests showed similar, if not better, ATP counts for all critical locations swabbed following sanitization with Biotizer™ at 85 ppm versus PAA at 125 ppm. This represents a 30% reduction in the amount of product used.