



FOOD PROCESSING SANITATION SOLUTIONS

Sterilex is an industry leader in providing innovative solutions for sanitation and microbial challenges in food manufacturing environments. Our product lines are specifically designed to enhance sanitation programs by removing biofilm* and organic contaminants, and killing resistant, high-risk food pathogens and spoilage organisms where they live.* Sterilex products are recommended by top food safety experts and are mandated for use in numerous corporate-level food processing sanitation programs.

Sterilex products have been proven to enhance sanitation programs and provide clear benefits for food safety and quality. Extensive industry experience has demonstrated:

- Prevention of product micro-failures and spoilage
- Improved operational efficiencies/productivity
- Prevention of product recalls
- Increased shelf life
- Elimination of microbial spikes/environmental positives in sensitive plant environments
- Optimization of sanitation programs

OUR PRODUCTS

Sterilex offers products that provide superior solutions to plant sanitation needs. Our experienced sales staff will meet with you to create a customized solution based on your unique sanitation and quality profile.

Use Sterilex products to enhance cleaning and provide high level disinfection and sanitization for:

- Food processing equipment
- Equipment framework
- Environmental surfaces (walls, floors, etc.)
- Drains
- Soft metal surfaces such as spiral freezers, IQF freezers, overheads and other coil surfaces
- COP tanks (soaking)
- CIP systems (circulation)
- Floors and entryways (solid powder sanitizer)
- Injectors and heat exchangers

PERQUAT® TECHNOLOGY

Ideal for more sensitive or challenging plant environments, products based on Sterilex proprietary PerQuat® Technology remove biofilm* and kill microorganisms such as *Listeria*, *E. coli*, *Salmonella* and *Campylobacter*.

Sterilex was the proud recipient of a prestigious USDA National Research Initiative Grant entitled, "Improved Methods to Control Biofilm Containing *Listeria monocytogenes* in Meat and Poultry Processing Environments" to study the efficacy of PerQuat® Technology on *Listeria* biofilms. As a result of the study, USDA published an article entitled, "Biofilms Have a New Foil," that summarizes the efficacy of the product technology, and emphasizes the value of this technology in controlling *Listeria* in food plants.¹

Sterilex PerQuat®-based products are available in liquid or solid form.

YOUR BEST DEFENSE AGAINST BIOFILM*

Biofilms, the natural habitat for >99.99% of organisms, are a complex matrix of bacteria, fungi and algae that are bound together in a sticky polysaccharide gel. Biofilms firmly attach to surfaces and provide a protective habitat for bacteria. Simply killing microorganisms, without removing the biofilm structure, can result in rapid recolonization of bacteria and resistant residual colonies of bacteria. Sterilex products have the unique ability to penetrate the biofilm matrix and remove it from the surface—a proactive approach in preventing biofilm recurrence and microbial contamination.



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Sterilex products are available from sanitation chemical providers. Please contact us for more information.

1.800.511.1659 | www.sterilex.com | sales@sterilex.com

*Biofilm removal claims approved for specific applications only. See product label for full label claims and usage instructions.

¹Arnold, J. (2009, October). Biofilms Have a New Foil. Agricultural Research Magazine.