



## Specialty Chemical Solutions

### OXYSAN 25

- EPA Registered peracetic acid based micro-biocide
- Can be used as a microbial control in wastewater and sewage effluent in public and private treatment facilities
- Concentrate formulation designed for use in commercial, institutional and industrial operations

### AgroClean Alkaline/Caustic Detergent

- Phosphate free, non-foaming, stabilizes chlorine, and includes scale inhibitors and rinse aids to leave your system clean
- Special rinse additives promotes rapid and clean sheeting
- Chelating agents bind metallic salts for efficiency in hard water conditions

### UBC

- Powdered non-caustic oxygenated all purpose cleaner for hard surfaces
- Effectively cleans items that are difficult to reach
- Strong enough to remove difficult build up and caked-on debris
- Safe for use on metals, rubber gaskets, tubing, plastic and parts.

### Biosan 3000

- Concentrated chlorine dioxide solution that requires no activation
- Effective sanitizer and deodorizer
- EPA Registered, FDA Accepted, NSF Certified, Kosher

### Denaturant

- Food grade dye used to mark and denature meat and/or poultry that has been deemed adulterated in food processing plants
- Marking is required to prevent the meat and/or poultry from being used for human consumption
- Dye is available in Blue, Green & Red

### Foaming Alkaline Cleaner

- For manual washing of parts and utensils
- Foam penetrates soils for effective removal
- Rinses easily and results in shiny and clean equipment

### Power Clean

- High sudsing liquid dish detergent
- Cuts grease fast with longer lasting suds yet mild on hands
- Provides excellent sheeting action which gives quick spot free drying

### Control 615

- Cleans, disinfects and eliminates odors leaving surfaces smelling clean and fresh.
- Is effective against Citrus Canker through the treatment of the handling, harvesting, storage and transportation equipment
- EPA Registered

**Biosan**  
**Chemical Solutions**  
FOR FOOD PROCESSING

Visit us online at [biosanpaa.com](http://biosanpaa.com) or email [info@biosanpaa.com](mailto:info@biosanpaa.com) to learn more about Biosan LLC

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# Antimicrobial & Intervention Chemicals

# EPA Registered Sanitizing Solutions

A major issue in the food industry today is food safety. Microbial contamination is the number one enemy of the food supply. Peracetic acid (PAA) is effective methods for control of microbial contamination.

Food-contact and nonfood-contact surfaces need to be sanitized after cleaning. This is critical to the safety of food during processing and preparation. Sanitizers are needed to reduce the number of harmful microorganisms, mold and yeast to an acceptable level.

Biosan, LLC manufactures FDA-accepted peracetic acid products for use in federally inspected (FSIS) locations, to help reduce contamination and cross-contamination of edible food products. They can be used as an acidifier in scald tanks and as an antimicrobial agent for fruits, vegetables, meat, poultry and eggs in flume washing or misting.

Our acid sanitizers are peracetic acid-grade solutions and registered by the EPA for use in the United States. They can be used in circulation cleaning and industrial sanitizing of pre-cleaned, hard, non-porous food contact surfaces and equipment such as conveyors, slicers, peelers, saws, tanks, pipelines, evaporators, fillers, pasteurizers and aseptic equipment.

- ✔ **FCN: 2036 for meat, poultry, fruit and vegetables**
- ✔ **FCN: 1799 for fish, seafood, marinades and brines**
- ✔ **Food production sanitizing without chlorine; no rinse needed**
- ✔ **Reduce harmful micro-organisms on raw foods**
- ✔ **Approved for online and offline reprocessing (OLR/OFLR)**
- ✔ **Prevent food-borne illness such as Campylobacter, Escherichia coli, and Salmonella enterica**
- ✔ **Reduce food spoilage and increase profitability**

- ✔ **No rinse, non-foaming formula**
- ✔ **Safe for discharge to land or surface irrigation**
- ✔ **Effective against Staphylococcus aureus, Escherichia coli, and Salmonella enterica**
- ✔ **Sanitizing of hard non-porous food contact surfaces for meat, poultry, seafood, fruits and vegetables**
- ✔ **Control of slime-forming bacteria and biofouling in recirculating cooling water systems**

**Biosan 1510 MPS**  
 Peracetic Acid: 16%  
 Hydrogen Peroxide: 10.5%

**Biosan 1522 MPS**  
 Peracetic Acid: 15.9%  
 Hydrogen Peroxide: 23.4%

**Biosan 2205 MPS**  
 Peracetic Acid: 22%  
 Hydrogen Peroxide: 5%

**Oxysan Acid Sanitizer**  
 Peracetic acid: 5.3%  
 Hydrogen Peroxide: 22.5%  
 EPA Registration Number 91628-1

**Oxysan 15 Acid Sanitizer**  
 Peracetic acid: 16%  
 Hydrogen Peroxide: 10.5%  
 EPA Registration Number 91628-2

