

Peracetic Acid Products

for Agricultural and Horticultural Uses

- TREATMENT OF AGRICULTURAL AND IRRIGATION WATER SYSTEMS TO CONTROL SULFIDES, ODOR, SLIME, AND ALGAE
- DRIP IRRIGATION SYSTEMS TO CLEAN SLIME AND ALGAE FROM DRIP SYSTEM FILTERS, TAPES AND EMITTERS
- GREENHOUSES TO SUPPRESS/CONTROL ALGAE AND SLIME FORMATIONS
- FOLIAR APPLICATIONS TO CURE OR PREVENT BACTERIAL AND FUNGAL DISEASES SUCH AS POWDERY AND DOWNY MILDEWS
- SOIL APPLICATIONS TO CONTROL SOIL-BORNE DISEASES
- & MORE

Pre-plant dip and seed treatment to control damping-off, root disease and stem rot disease that has been caused by the following:

PYTHIUM

(root rot)

PHYTOPHTHORA

(blights, rots)

RHIZOCTONIA

(blight, stem rot)

FUSARIUM

(root-rot, leaf spot,
Pink Snow Mold)

THIELAVIOPSIS

(black root rot), on seeds,
seedlings, bulbs, or cuttings.

*Seed Treatment
Foliar Applications
And More!*

Biosan
Chemical Solutions
FROM FARM TO FORK



Antimicrobial & Intervention Chemicals

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.

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.

- 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

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%



EPA Registered Sanitizing Solutions

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.

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.

- 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

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

OXYSTRIKE*

Peracetic acid: 5.3%
Hydrogen Peroxide: 22.5%
EPA Registration Number 91628-1

OXYSAN1522 Acid Sanitizer

Peracetic acid: 15.9%
Hydrogen Peroxide: 23.34%
EPA Registration Number 91628-3

*Contains Nitric Acid