

**PERASAN ‘A’ Peracetic Acid (PAA)
vs Sodium Hypochlorite (SH)
for Sanitation in Wineries**

PAA has many advantages over Sodium Hypochlorite (chlorine) in wineries. Many of the advantages are related to finished wine (quality) and final water discharge (environment). Specific advantages of PAA over SH are listed in the table below:

Concern/Comparison	PAA	SH
Forms taste and odor compounds (DBP's)	no	yes
Precursor to Trichloroanisole (TCA) formation	no	yes
Adds salts to process waste water	no	yes
Contributes to mineral scale formation	no	yes
Loses activity at acid pH values	no	yes
Loses effectiveness at alkaline pH values	no	yes
Corrosive to stainless steel	no	yes
Corrosive to aluminum and alloys	no	yes
Precursor to carcinogens (THMs, Haloacetic acid)	no	yes
Persistent in the environment	no	yes
Persistent in finished product (wine)	no	yes
Contributes to conductivity of waste stream	no	yes
Increased efficacy in hot water	yes	no
Effective bio-film remover	yes	no
Can be used on wood surfaces	yes	no
Degrades to carbon, oxygen, water	yes	no