



PERASAN-A

EPA Reg. No. 63838-1

PERACETIC ACID SANITIZER FOR WINERIES

Enviro Tech offers **Perasan® A** – an antimicrobial formulation that has several advantages over chlorine for wineries sanitation. It doesn't alter the finished wine quality and is not a precursor to carcinogens (THMs, Haloacetic acid).



Perasan® A is a chlorine-free, liquid, water-soluble, EPA registered sanitizer suitable for use in wineries for clean-in-place sanitizing. **Perasan® A** is sanctioned for organic production and is free of any trichloroanisole (TCA) forming precursors. **Perasan® A** can be used to sanitize tanks, cooperage, pipes, transfer hoses, and to soak fittings.



Used in 70% of wineries in Napa, Sonoma, Mendocino, and Lake Counties, CA.

Effective against beverage spoilage organisms including *Byssochlamys*, *Brettanomyces*, and *Bacillus*

Does not require water rinse after application

Not corrosive to stainless steel equipment

Effective over a wide pH

Contributes no BOD to waste water

Perasan® A Efficacy on Food Bacteria

Independent laboratory test at 46° C

Species	Control*	Log kill*	time (sec)
Bacillus subtilis (Spoilage bacteria)	6.2	>6.2	15
Byssoschlamys fulva (Fungus)	5.1	>5.1	15
Aspergillus niger (Yeast)	5.1	> 5.2	15

* Log 10

Why Perasan® A?

- **Effective:**
 - Kills bacteria mold, yeast, and fungus
 - Penetrates and disperses biofilms
 - Neutralizes alkaline materials
 - Cleans mineral scale
- Chlorine Free – will not form TCA
- Does not contribute to taste or odor
- Easy to test for – test strips provide approximate ppm
- >1- year shelf life at warehouse conditions
- Does not add conductivity or TDS
- Stable and effective from pH <1 – 9
- Non-persistent in the environment
- Non-foaming and low surface tension
- Available in 5 Gallon carboys



Specifications:

- 5.6% PAA
- 7.3% Acetic Acid
- 26.5% Hydrogen Peroxide
- 1.12 Specific Gravity

Label Dosages:

- 82 – 500 ppm
- 1.0 – 6.0 fl. oz. / 10 gal
- 80 – 120 ppm PAA recommended



The **Safe-T-Feed®** system keeps the concentrated peracetic acid product entirely contained and away from operator contact or contamination throughout the entire process.



Drum with **Safe-T-Feed®** installed are clearly labeled for shipping.



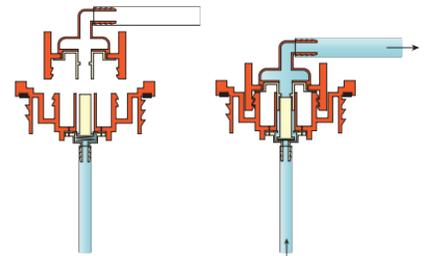
Vented shipping cap protects **Safe-T-Feed®** internal.



Removal of shipping cap allows connection of tubing adapter.



No bung removal is required to insert dip tubes, and no open drums means no accidental contamination.



Internal spring-loaded valves only allow product to flow when mated with appropriate **Safe-T-Feed®** tubing adapter.