

DISCOVER THE WORLD'S FIRST PATENTED DRY PERACETIC ACID FLOOR AND DRAIN SANITIZER!



Dry PAA-based floor and drain sanitizer

Suitable for transport vehicles, foot traffic and foot pans

EPA registered for use in food and beverage facilities during production

Approved for use in California

Approved for use in organic production facilities



To enhance food safety regulations, Enviro Tech has developed **PERAGUARD®**, the world's first patented dry Peracetic Acid floor and drain sanitizer.



It is designed to improve environmental biosecurity and sanitation on non-food contact surfaces where conditions favor microorganism growth. **PERAGUARD®** dry PAA sanitizer has proven to be a highly effective solution to meet the needs of food and beverage processing facilities.

Why PERAGUARD®?

- PAA-based sanitizer with powerful oxidation capabilities against a wide range of microorganisms and spores
- Activated by moisture or water
- Based on patented controlled-release technology
- Promotes water savings
- Effective in dry processing areas

PERAGUARD® Advantages

- Odorless and dustless application
- Highly concentrated economical powder
- Prevents cross-contamination between processing areas
- Will not impact wastewater treatment or digestive systems
- Uses peroxygen chemistry only
- 100% biodegradable
- Can be applied during food production shifts
- No drain required where applied

In only five minutes, PERAGUARD® kills 99.9% of:

- *Escherichia coli* O157:H7
- *Listeria monocytogenes*
- *Enterobacter aerogenes*
- *Staphylococcus aureus*
- *Salmonella enterica*



PERAGUARD® dry sanitizer can be used in:

All USDA and FDA-inspected facilities, including those that manufacture raw, frozen, further processed, and RTE food items like meat, pork, poultry, seafood, dairy, cheese, fruits, vegetables, breweries, wineries, beverages, and more. This also includes pharmaceuticals, dry protein/powder, pet food, kitchens, etc.

PERAGUARD® floor applications include:

- Packaging rooms, refrigerated trucks, and food cooler areas
- Raw and RTE food processing areas
- Foot traffic and transport vehicles lanes, such as forklifts, food carts and racks
- Anywhere human or pet food or beverages are processed
- Foot pan sanitizing stations
- Doorway intervention



US Patent No. 9,370,180



Contains:

Hydrogen Peroxide	14.3%
Peroxyacetic Acid (PAA)	2.1%

Material Compatibility

Compatibility test results for PERAGUARD® on common floor materials.

Floor Material	Compatibility
Brick	Yes
Epoxy Coatings	Yes
Acrylic Coatings	Yes
Sealed Concrete	Yes
Ceramic Tile	Yes
Concrete	Yes
Vinyl Flooring	No

Learn more about PERAGUARD®



Label:
bit.ly/PeraGuard-Label



Technical Data Sheet
bit.ly/PeraGuard-TDS



Safety Data Sheet
bit.ly/PeraGuard-SDS



PERAGUARD® video
bit.ly/PeraGuard-Video