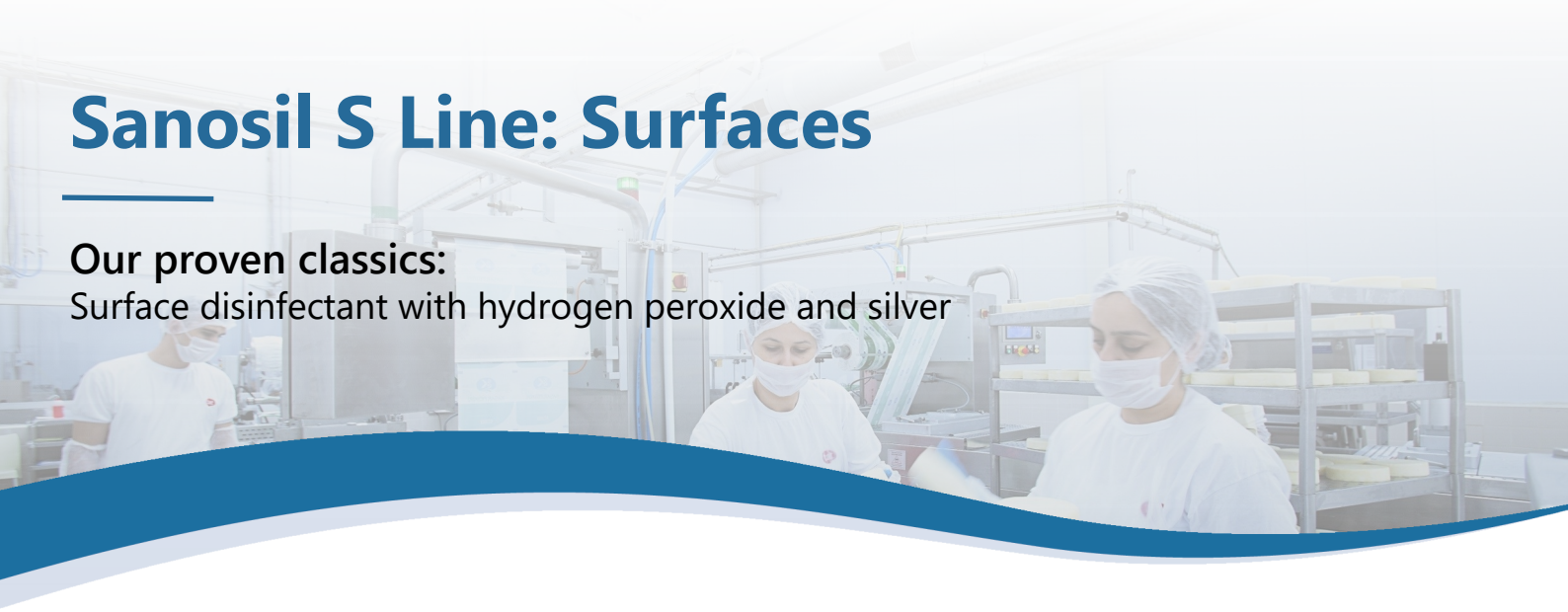
SANOSIL

DISINFECTANTS FOR LIFE

Sanosil products for the

Food Industry

Sanosil S Line: Surfaces



Our proven classics:
Surface disinfectant with hydrogen peroxide and silver

Hydrogen peroxide & silver booster: Special properties

The Sanosil S line for the food industry includes the products Sanosil **S003, S010** and **Super 25**, which vary in the concentration of the ingredients and therefore also in the product strength.

They are all based on a combination of stabilised hydrogen peroxide and effect-enhancing silver ions.

The **silver ions** enhance the **disinfecting effect of the hydrogen peroxide by up to 800%** before it completely decomposes into water and oxygen.

This generates a highly effective and **long-lasting effect without any measurable residues left on the surfaces**. Treated surfaces **do not become slippery or sticky**. There are also no flammable or unpleasant smelling vapours.

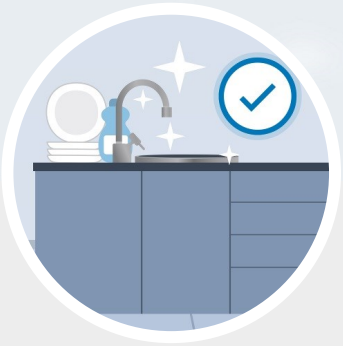
This is why the Sanosil S line has been one of our **top sellers** for many years, not only in the medical and indoor hygiene fields, but also in the food industry in particular.

No sticky surfaces

The S-line products do not contain surfactants, dyes or fragrances. This prevents the treated surfaces from becoming sticky or slippery, even after repeated application.

Long-lasting depot effect

The traces of silver remaining after the S-line products are applied no longer have an active biocidal effect. They do, however, inhibit the multiplication of germs, especially in the case of bacteria, for up to several days.



For surfaces that come into contact with food

Since there are no harmful residues on treated surfaces, Sanosil S-line products can also be used to disinfect surfaces that come into contact with food.

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Sanosil S-line products

Surface disinfectant with hydrogen peroxide and silver

Sanosil S003

Product description: Ready-to-use surface disinfectant with depot and long-lasting effect for pre-cleaned surfaces

When to use: Standard applications, surface disinfection

Contains: 1.5% hydrogen peroxide, 0.003% silver

Effective against: Bacteria, yeasts, fungi, enveloped viruses (influenza, corona) Preferred application: Wiping/SanoWipes, targeted spraying

Container sizes: 5 kg, 10 kg, 25 kg, 1000 kg

Exposure times: Bacteria: 5–15 minutes, yeasts: 5–15 minutes, fungi: 30 minutes, enveloped viruses (influenza & corona) 0.5 minutes

Special feature: DGHM/VAH listed

Sanosil S010

Product description: Ready-to-use surface disinfectant with depot and long-lasting effect for pre-cleaned surfaces, extra strong

When to use: For the most stringent hygiene requirements, spore and mould control

Contains: 5% hydrogen peroxide, 0.005% silver

Effective against: Bacteria, yeasts, fungi (including moulds), viruses, mycobacteria, TBC bacteria, bacterial endospores

Preferred application: Wiping/SanoWipes, targeted spraying

Container sizes: 5 kg, 10 kg, 25 kg, 1000 kg

Exposure times: Bacteria & yeasts: 1–5 minutes, fungi: 15 minutes, enveloped viruses: 1 min, non-enveloped viruses: 15–30 minutes, myco- & TB bacteria: 60 minutes, bacterial endospores: 60 minutes

Special feature: DGHM/VAH listed

Sanosil Super 25

Product description: Disinfectant – highly concentrated for use in surface disinfection solutions and water disinfection

When to use: Surface disinfection, (concentration depending on situation)

Contains: 50% hydrogen peroxide, 0.05% silver

Effective against*: Bacteria, yeasts, fungi, viruses, mycobacteria, TBC bacteria, bacterial endospores

Preferred application: Wiping/SanoWipes, targeted spraying

Container size: 30 kg

Exposure times*: Bacteria & yeasts: 1–5 minutes, fungi: 15 minutes, enveloped viruses: 1 minute, non-enveloped viruses: 15–30 minutes, myco- & TB bacteria: 60 minutes, bacterial endospores: 60 minutes

Special features: Highly concentrated, hazardous material ADR UN 2014

* depending on the concentration

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Sanosil enzyme cleaner

Premium, pore-deep cleaning performance

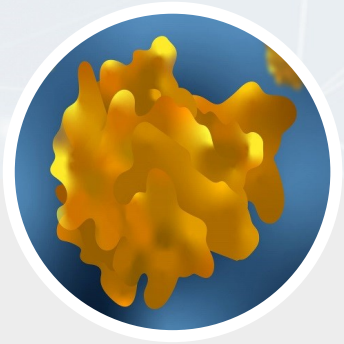
Powerful against dirt – gentle on materials and the environment

Felema Line: Enzymatic cleaners and special products

All hygiene concepts in the food industry must be based on the thorough cleaning of surfaces and equipment. Organic residues must be completely removed to ensure reliable disinfection and therefore a high standard of hygiene.

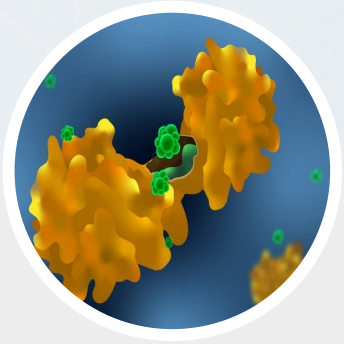
Most commercially available industrial cleaners (in particular, alkaline or acidic active foam) are, however, relatively aggressive due to their very high or low pH value. This has a negative impact on occupational health and safety, causes corrosion on some materials and last but not least, harms the environment. Using such products therefore requires special attention to environmental regulations and discharge requirements into the sewage system.

For this reason, our Felema Line products, such as **FoamClean E**, primarily utilise enzymes instead of aggressive chemicals. This not only ensures excellent cleaning performance on all kinds of surfaces, but also protects materials and the environment at the same time. In addition, their use entails far fewer health risks for employees than conventional cleaning products.



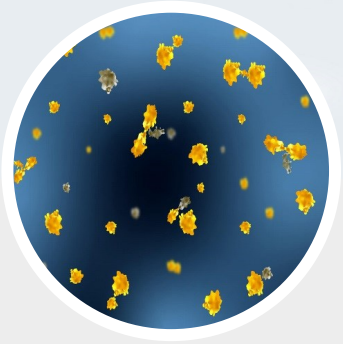
Contaminants on surfaces

Organic food residues such as fats, carbohydrates and proteins penetrate deep into all pores and grooves on the surfaces. This frequently makes cleaning even more difficult.



Enzymes liquefy the dirt

A mixture of different surfactants, designed to tackle the typical contamination in the food industry, liquefies all organic residues. This even includes dried and encrusted materials.



Dissolved residues are simply rinsed off

The liquefied contaminants can be rinsed off with water much more easily and thoroughly than when using conventional products.

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Sanosil Felema Line

Enzymatic cleaning and special products

FoamClean E

Product description: Enzymatic food industry active foam cleaner

When to use: Deep cleaning of all washable surfaces

Contains: Enzymes, surfactants

Effective against: Fats, proteins, starch/carbohydrates, fruit and vegetable peel residues

Preferred application: Active foam device with a compressed air connection

Container size: 25 kg

Dosage / exposure times: 0.5–1%, 20–30 min

pH value: (in application concentration) pH 8

Special feature: Ideal for the food, meat, fish and dairy processing industries, suitable for use with Walter Gerätebau dosing stations

Prolibac

Product description: Enzymatic-bacterial maintenance of grease traps

When to use: Active reduction of fats in grease traps through microbial fat degradation. Reduction of BOD in wastewater.

Contains: Enzymes, various facultative aerobic, lipophilic bacteria

Effective against: Fat and oil from vegetable and animal sources

Preferred application: Regular addition (manual / dosing pump) into grease traps

Container size: 5 l / 25 l

Special feature: The grease load in the trap is actively reduced by the bacterial cultures. BOD is measurably reduced – the fats are actually broken down and not simply liquefied by means of enzymes

Multienzym L

Product description: Enzymatic drain cleaning and unclogging. Removes blockages and odours from drains

When to use: To maintain and unclog drains, siphons and sewage pipes

Contains: Enzymes and surfactants

Effective against: Organic contaminants of all kinds, biofilms and unpleasant drainage odours

Preferred application: Dilute and pour into drains

Container size: 5 kg

Dosage / exposure times: 50 – 150 ml per week and per drain

Special feature: When used regularly, it ensures clear drains and reliably prevents odours developing from the sewage system

Other enzymes bacterial products from Felema GmbH: **www.felema.com**

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Walter medium-pressure cleaning systems

For the perfect application of Sanosil products:
Clean and disinfect with one type of device

Walter Gerätebau is a renowned company that specialises in the manufacture of high-quality machines and equipment for industrial production cleaning. The company is based in **Ochsenbach** (Germany) and operates various international service and sales outlets. It has been a reliable partner for customers from a variety of industries for many years. Walter Gerätebau has earned an outstanding reputation through the use of state-of-the-art technologies and a deep commitment to quality and reliability. The company offers tailor-made solutions to meet the individual requirements of its customers.

Its devices are perfect for cleaning with water pressure, applying **Foam Clean E active foam** and spraying freshly prepared **disinfectant solutions** with **Sanosil Super 25.**

The systems manufactured by Walter can both be permanently installed or supplied in a mobile design.

Image sources: Walter Gerätebau, Ochsenbach, Germany. Web: https://walter-cleaningsystems.de

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Sanosil S Line: Water disinfection

Our core competence:

Water disinfection using hydrogen peroxide and silver

Hydrogen peroxide & silver booster: Special properties

Water-carrying systems, whether pipes, tanks or hoses, tend to become contaminated very quickly. Wet germs in particular, such as Pseudomonas spp, multiply rapidly at every given opportunity. If biofilms develop in a contaminated system, the effectiveness of most common water disinfectants, such as chlorine, ozone or chlorine oxide, is severely limited.

In contrast, Sanosil disinfectants offer a distinct advantage thanks to their unique active ingredient mechanism with stabilised and boosted hydrogen peroxide – for unrivalled efficacy against biofilms and VBNC (viable-but-not-culturable) germs.

When combating biofilms, Sanosil disinfectants penetrate deep into the mucus structures thanks to their stabilisation before they take effect. Consequently, they dissolve and remove biofilms considerably more effectively, instead of just fizzling out on the biofilm surface like other products.

Other key properties of Sanosil disinfectants for water disinfection include:

Long-lasting, preserving effect

Sanosil disinfectants feature an effective long-term effect. They not only efficiently eliminate microorganisms, but also inhibit their regeneration.

For drinking water systems and CIP plants

Sanosil disinfectants are completely odourless and tasteless when dosed. In addition, they can be quickly flushed out of any system at any time after use without leaving any residue.

This is a critical point for use in drinking water and CIP systems.

Gentle on materials and the environment

Boosted hydrogen peroxide breaks down into water and oxygen. No active residues are left behind – there is zero environmental impact. In addition, Sanosil disinfectants are characterised by very good corrosion performance and are therefore gentle on materials.

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Sanosil S-Line disinfectant

For water and water system disinfection

Sanosil S015

Product description: Water disinfectant (concentrate, non-hazardous material)

When to use: Disinfection of small water systems, pipes and tanks, water conservation, production of ice cubes/crushed ice

Contains: 7.5% hydrogen peroxide, 0.0075% silver

EN certified effectiveness/exposure times:
Legionella:
EN13623: 7 ml/l of Super 25; > Log 5 (-99.999%) in 60 minutes
EN13623: 0.5 ml/l Super25; > Log 5 (-99.999%) in 15 hours

Preferred application: Proportional dosing pump, manual addition

Container sizes: 1 kg, 5 kg, 10 kg, 25 kg, 1000 kg

Sanosil Super 25

Product description: Water disinfectant (highly concentrated, non-hazardous material)

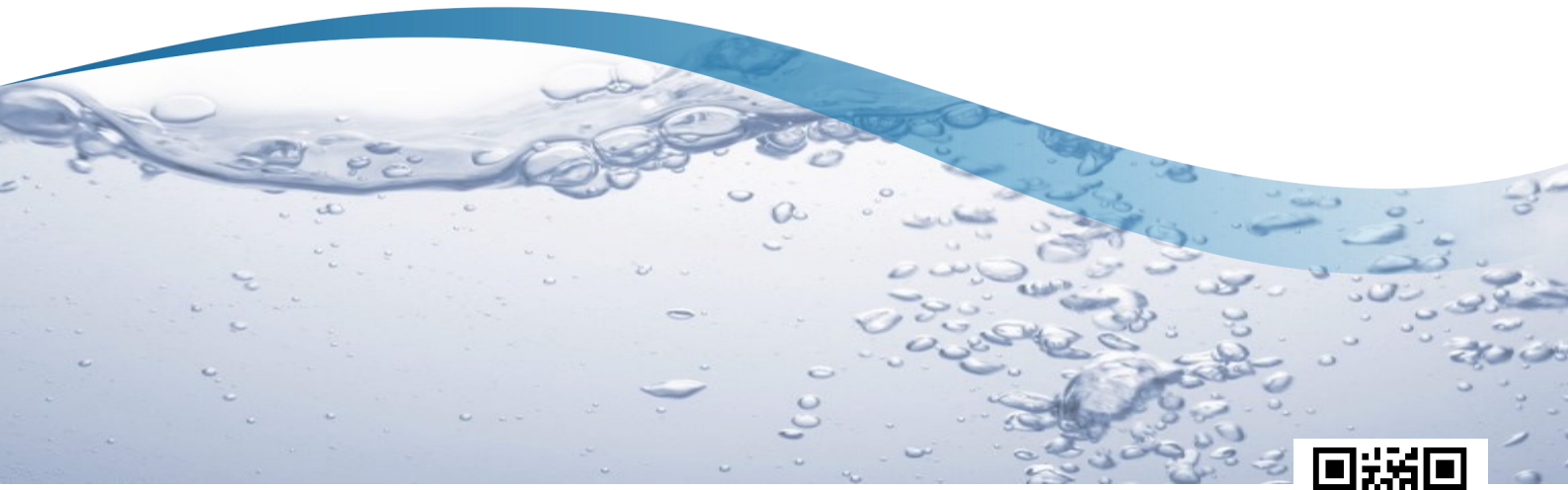
When to use: Disinfection of medium to large-scale water systems, pipes and tanks, water preservation, production of ice cubes/crushed ice, CIP systems

Contains: 50% hydrogen peroxide, 0.05% silver

Certified effectiveness/exposure times:
Legionella:
EN13623: 1 ml/l of Super 25; > Log 5 (-99.999%) in 60 minutes
EN13623: 0.07 ml/l of Super25; > Log 5 (-99.999%) in 15 hours

Preferred application: Proportional dosing pump

Container sizes: 12 kg, 30 kg, 1000 kg



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Sanosil S Line: Typical applications

Our core competence:

Water disinfection using hydrogen peroxide and silver

Line disinfection

Disinfection of water-bearing lines and hoses, especially in the drinking water sector.

Hoses that are not cleaned or poorly cleaned/disinfected present a severe hygiene risk.

Tank disinfection

Disinfection of water tanks, reservoirs and water installations, such as filters, pressure surge compensation boilers and softening plants.

Preservation of water, e.g. in drinking-water tanks on ships.

Rinsing/washing water

Disinfection of rinsing water, e.g. in bottle washing machines – in particular, when thermal and UV disinfection systems are not sufficient.

Treatment of washing water for vegetables, fruit and cut lettuce.

Cooling water

Disinfection of all types of cooling water circuits. Careful biocide treatment prevents germs and biofilms from developing in open and closed cooling circuits. This optimises the cooling capacity and reduces health risks caused by legionella.

CIP systems

Disinfection after cleaning in all types of CIP systems.

Conservation of the lines during standstills e.g. over the weekend.

Crushed-ice

Adding Sanosil disinfectant to water for crushed ice prevents contamination and the transfer of germs.

It is especially popular in fish and seafood processing.

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