

# Synergex™

EPA-registered Sanitizer & Disinfectant

## PROMOTES QUALITY ASSURANCE & PRODUCTIVITY

Synergex™ is the latest addition to the family of industry-leading antimicrobial products from Ecolab. This U.S. EPA-registered, mixed-peracid based sanitizer and disinfectant not only helps to address food safety and quality assurance, but also helps tackle operational and safety issues across your plant operations.



Synergex helps improve:



FOODSAFETY



PRODUCT QUALITY



PRODUCTIVITY



SAFETY



AIR QUALITY



WASTE

### ENHANCE FOOD SAFETY & QUALITY ASSURANCE

- **Penetrates biofilms**, killing a minimum of 6 log of *Listeria monocytogenes* and *Pseudomonas aeruginosa* as a no rinse sanitizer
- **Patented formulation** helps reduce day-to-day variability and promotes quality assurance
- **Powerful antimicrobial agent** helps protect against many pathogenic and environmental microorganisms as well as bacteriophage, spores, broad yeast and mold
- **Shelf life** consistency improvement and extension for fluid milk
- **In-line monitoring and control** allows for accurate and reliable sanitizer concentration

### INCREASE PRODUCTIVITY

- **Low pH use solution** efficiently aids in mineral, hard water and milk soil removal, increases mineral solubility and reduces the need for acid wash and rinse
- **In-line monitoring and control** decreases dependence on manual titrations
- **Low foaming formulation** minimizes CIP cycle time

### IMPROVE WORKER SAFETY & AIR QUALITY

- **Unique drum quick-connect closure** reduces employee exposure to concentrated product
- **Reduced total volatiles and oxidizer** helps improve air quality in the work environment compared to traditional mixed peracid and peroxyacetic acid sanitizers

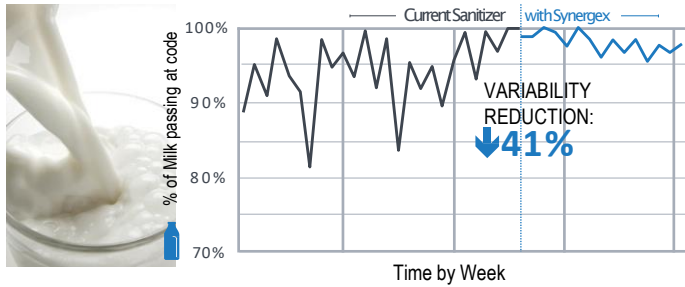
### MINIMIZE ENVIRONMENTAL IMPACTS

- **Up to 25% less peracid to effluent stream** reduces effluent impact compared to traditional peracid products
- **No-phosphorus formulation** helps minimize phosphate-related effluent fees
- **Potential elimination of acid rinse** helps save resources and reduces water consumption

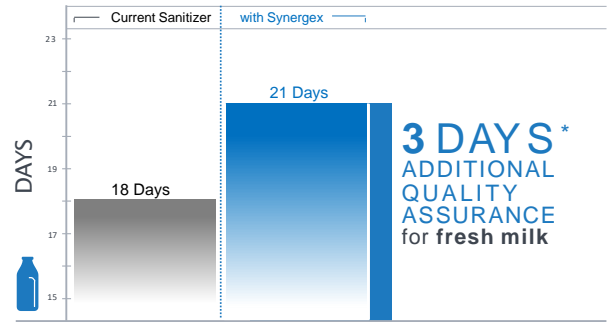
**ECOLAB®**

## Quality Variability

**Reduces Quality Variability:** Percent of Milk Passing Organoleptic Testing at Code



## Promotes Quality Assurance



\*Fresh milk meets quality assurance specifications for up to 3 additional days when compared to previous sanitizer program. Passing specifications: 95% Passing Organoleptic Testing and >80% of samples with <100,000 cfu/ml. Results based on customer-generated quality control data.

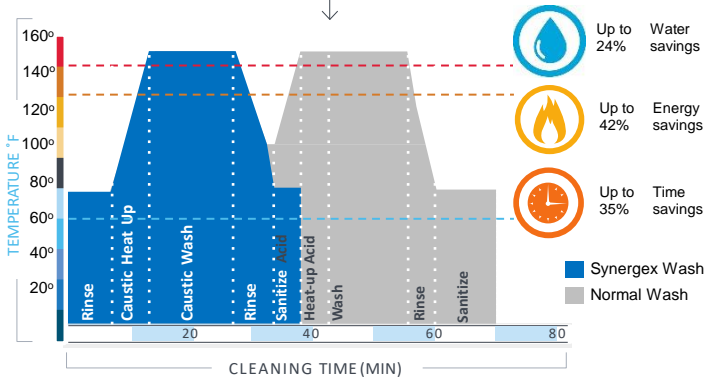
## Productivity

**Saves Time & Increases Production:**

High mineral solubility, and yeast and mold efficacy, enabled elimination of acid wash cycle, helping save water, energy and time

**Case Study Results:**

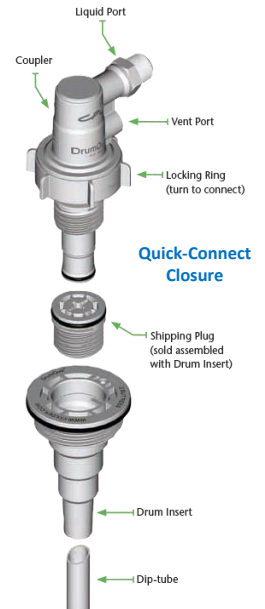
Comparing the shorter cycle of the Synergex Wash to a normal wash, Synergex delivers noticeable savings



## Safety

**Helps Improve Worker Safety & Air Quality:**

Reduced total volatiles and the unique drum quick-connect closure provide a safer work environment



## Environmental Impacts

- Lower concentration use range helps reduce product consumption by up to 40%
- Potential elimination of acid wash reduces water consumption by up to 24%
- Up to 25% less peracid to effluent stream

## APPLICATION AREA\*

Non-Food Contact Surfaces
Food Contact Surfaces
Continuous Treatment of Food Conveyors
Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Air-tight Sealed Packages Containing Food or Non-Food Products
Non-Porous Gloved Hands
Entryway Sanitizing Systems (not approved in California)
Non-Food Contact Packaging Equipment
Shoe Bath or Foam Sanitizing

## APPLICATIONS

Floors, Walls, Tables, Chairs, Benches, Drains, Troughs, Drip Pans
Fillers, Mixers, Conveyors, Equipment, Pipelines, Tanks, Vats, Evaporators & Pasteurizers
Food Conveyors During Processing
Air-tight Sealed Packages
Plastic, Latex or Other Synthetic Rubber Gloves
Foam or Spray
Non-Food Contact Packaging Equipment
Boots and Shoes

\*See product label for all application areas and Directions for Use

### PT ECOLAB INTERNATIONAL INDONESIA

Pondok Indah Office Tower 3, 6th Floor Suite 602  
 JL. Sultan Iskandar Muda Kav. V-TA Pondok Indah Jakarta Indonesia 12310  
 Tel: +62 21 2932 7960 Fax: +62 21 2932 7961-63

To find out more, contact your  
 Ecolab representative or  
[FoodBeverageSEA@ecolab.com](mailto:FoodBeverageSEA@ecolab.com).