Care P - Cold Sterilant for Meat Processing Industry
Meat processing hygiene asserts Food Safety in meat and meat products. Meat processing hygiene practices have gained utmost importance in the last two decades, owing to E.coli, Salmonella & Listeria outbreaks. Many food borne pathogens have been identified as biofilms producers on food and contact surfaces.

Care P Cold Sterilant is a convenient and effective alternative to eliminate pathogens and bring down bioburden from the meat and meat products. Care P comes in a multifaceted solution for minimizing microbial contamination in Raw material (meat) and Intermediate/Semi processed products. Care P also eliminates microbial contamination and arrests microbial regrowth in the final products and this helps enhance the shelf life of the end products.

Care P Cold Sterilantis the first FOOD GRADE alternative to other sanitizers (chlorine, ozone & other commercial grade hydrogen peroxide based products). Care P is constituted of food grade Hydrogen Peroxide and Peroxyacids. Its potential to eliminate biofilms and other pathogens even in the presence of high organic load, makes it the most efficient and convenient disinfectant for sanitization of meat and meat products. Care P is colorless, odourless, non-toxic, non-residual and biodegradable.

Care P Cold Sterilant has been approved for sanitizing food and food contact surfaces. The combination of hydrogen peroxide and peroxyacids is approved as a secondary direct additive into food for human consumption with residues acceptable upto 75 ppm for hydrogen peroxide and 220 ppm for peroxyacids, by the USFDA (CFR 21, 173.370).
Applications & Benefits:

Aerial Disinfection of the Process, Packaging & Warehouse Areas:
Care P be can be dispensed at 5-6% solution in water, as an aerosol using fogging/aerosolizing machines, to render the environment free from any microbial contamination. This is the first major critical control to be achieved to curb cross contamination. This provides a safe allowance to the people and products to be exposed to the aerosol of Care P.

Surface disinfection of Floors:
Care P Cold Sterilant not only disinfects the floor, but also degreases the floor effectively. This helps prevent use of phosphate rich detergents / degreasers. It also helps save high temperature water use for this process. Hence enhancing enormous energy savings.

Surface disinfection of cutting tools and meat contact surfaces:
Care P is highly compatible with SS 304 (stainless steel) and hence an effective disinfectant for all the processing equipment and tools.

Deodorizing and Oxygen enrichment:
Care P deodorizes the working environment by oxidising Aldehydes, Ketones and Ammonia, which render the working environment a stale odour. Care P itself undergoes auto-oxidation to liberate free oxygen. This enriches the oxygen levels in the place.

Process Water Treatment:
Care P can be used to treat process water Care P treated water has minimized bioburden and this helps in controlling cross contaminants from water.

Fogging and decontamination of cold storages:
Cold storages can be decontaminated by using Care P as an aerosol, with the products inside.

Other benefits:
- Eliminates pathogenic and spoilage bacteria, enhancing the shelf life of the products.
- Does not affect the nutritive value of the treated products.
- Has no effect on the sensory quality of the treated products or their organoleptics.
- Does not leave behind residues.
- No DBPs (disinfection by products) are formed.
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<thead>
<tr>
<th>Technical Data</th>
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<tbody>
<tr>
<td>Ingredients</td>
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<tr>
<td>H₂O₂ (Food Grade)</td>
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<tr>
<td>Peroxyacids</td>
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<td>Colour</td>
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<td>Odour</td>
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<td>pH</td>
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<td>Miscibility with water</td>
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<td>Corrosiveness</td>
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<td>Shelf life</td>
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