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KEEP YOU
CLEAN!**

**Building
Partnerships in
Quality,
Innovation, and
Environmental
Responsibility™**

PAAS

Peroxyacetic Acid-Based Sanitizer/Disinfectant

Why it's a better sanitizer

- May be diluted as low as 1 oz. per 6 gallons of water for real economy.
- Less corrosive to equipment and safer for users than chlorine.
- Can be used in any food or beverage related setting.
- Safer for the environment—breaks down to water, acetic acid (vinegar) and oxygen.

How it sanitizes

SANTIZING FOOD CONTACT SURFACES: Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1-2 ounces of this product dissolved in 6 gallons of water (73-146 ppm active). Use immersion, coarse spray, or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more as specified by a governing code. Drain excess solution. Do not rinse.

**Although approved as a no-rinse sanitizer, some brewers may prefer to follow the sanitizing step with a potable water rinse. If so, it is important to monitor any microorganisms present in the water to prevent recontamination.*



Suitable for killing a wide range of bacteria, yeasts and fungi at temperatures as low as 40 degrees F.

Where it sanitizes

- Fermentation/Maturation Tank
- Aging/Bright Beer Tank
- Bottle/Can Filler

Technical Data

Appearance.....Clear Liquid
 Color.....Colorless
 Odor.....Sharp, pungent
 Density.....1.13
 % Phosphates.....None
 pH.....2.65
 Water Solubility.....Complete
 EPA Reg. Number.....10324-214-48062



CRAFT BREWHOUSE CLEANING SOLUTIONS