



Synergex™

Promotes quality assurance and productivity

Synergex™ is a 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.

Enhance food safety & quality assurance

- **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, bread yeast and mold
- **Antimicrobial Rinsing helps reduce spores** with proven efficacy for *Bacillus coagulans* and *Clostridium butyricum*¹
- **In-line monitoring and control** allows for accurate and reliable sanitizer concentration

Increase productivity

- **Simplified process** increases mineral solubility & reduces the need for acid wash & rinse
- **In-line monitoring and control** decreases dependence on manual titrations
- **Low pH use solution** efficiently aids in mineral, hard water and milk soil removal
- **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 63% 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

Synergex helps with:



FOOD
SAFETY



PRODUCT
QUALITY



PRODUCTIVITY



SAFETY



AIR QUALITY

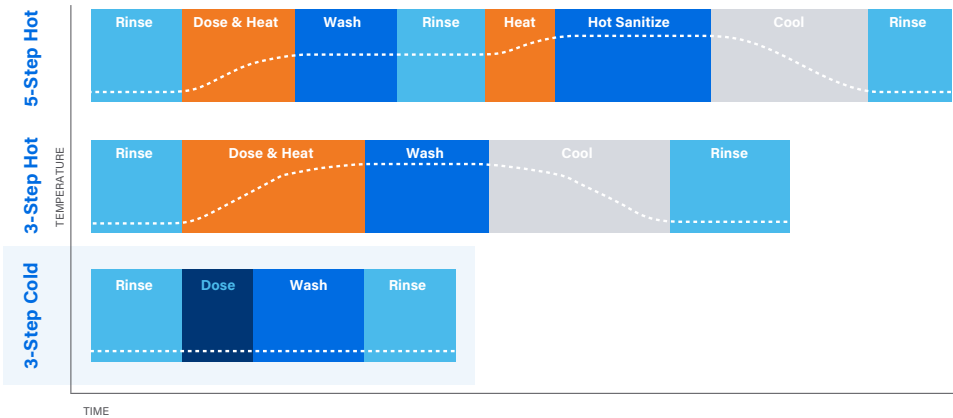


WASTE

1. Antimicrobial Rinsing reduces the number of spores, but does not result in sterilization. Ecolab's efficacy data to support the Antimicrobial Rinse claim are based on testing using the spore forms of *Bacillus coagulans* and *Clostridium butyricum* – the spore forms being more difficult to kill than vegetative forms (EPA Reg. No. 1677-250).

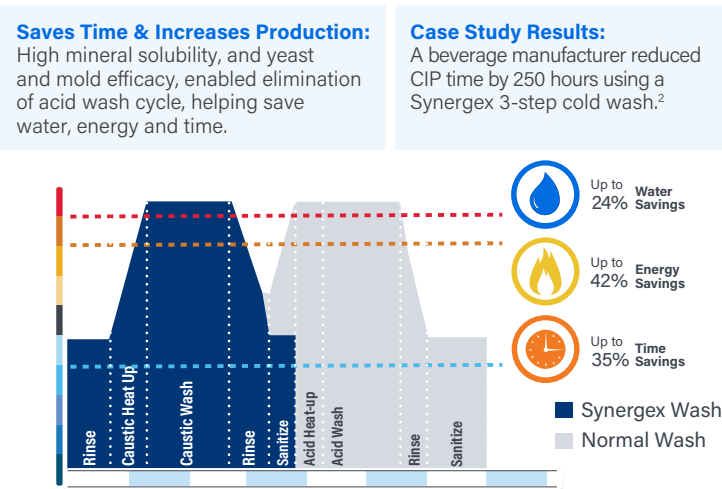
Manage flavor carryover

With increasing offerings and complexity, beverage manufacturers are effectively managing flavor carryover between product change-overs while also saving time, energy, and water when utilizing Synergex as an effective hard surface cleaner in 3-step cold wash applications.



Maximizing efficiency and food safety

Productivity



Safety



2. The results are specific to this individual customer and may vary for other customers based on factors and circumstances in their operations.

APPLICATION AREA ³	APPLICATIONS
Non-food contact surfaces	Floors, walls, tables, chairs, benches, drains, troughs, drip pans
Food contact surfaces	Filters, mixers, conveyors, equipment, pipelines, tanks, vats, evaporators & pasteurizers
Sanitizing hard, non-porous, non-edible outside surfaces of air-tight sealed packages containing food or non-food products	Air-tight sealed packages
Non-food contact packaging equipment	Non-food contact packaging equipment

3. See product label for all application areas and directions for use.

To find out more, contact your Ecolab representative or call 1-800-392-3392

ecolab.com/contact