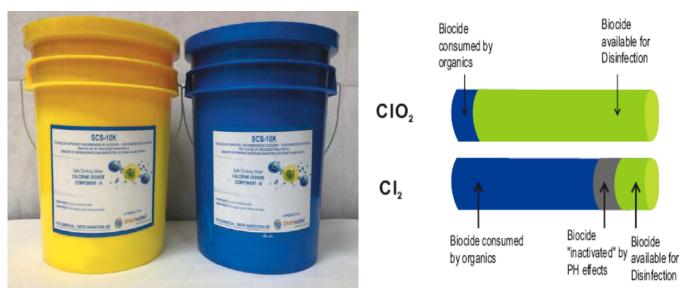




SCS-10K FOR FOOD & BEVERAGE PROCESSING

SCS-10K (Chlorine Dioxide Powder) is a highly effective, safe, quick and broad spectrum disinfectant, recommended to the world by WHO and FAO with class A1. It is the fourth generation of disinfectant after Bleaching Powder (Pypocholoride), Sodium Dichloroisocyanurate (SDIC (sodium dichloroisocyanurate)) and Trichloroisocyanuric Acid (TCCA). SCS-10K is a good sterilization agent against bacteria, mold, fungi, virus, as well as their spores.



Food processing industry its production processes are prone to microbial contamination due to continual contact with foreign surfaces and water in several cases. Hence, it is very important to choose a suitable disinfectant which effectively addresses the sanitation challenges in foof plants. Poor sanitation of food contact surfaces has been a contributing factor to outbreaks of food borne diseases. These outbreaks are caused by pathogens in food, especially Listeria monocytogenes, Escherichia coli or Staphylococcus aureus. Inadequate sanitation of surfaces facilitates rapid soil building, which in the presence of water shapes an ideal precondition for bacterial biofilm forming. Biofilm is considered to pose a significant health risk in the dairy industry because it can harbor pathogens, and direct contact with them can lead to food contamination.

Why SCS-10K is the best disinfectant for Food & Beverage Processing

SCS-10K molecule remains a true gas in solution making it more energetic and able to reach all points in a system. Because it is a true gas and soluble in virtually anything, it can penetrate the bacterial slime layers (biofilm). Then SCS-10K will not influence the taste of the food and beverage processed. And also SCS-10K breaks down to sodium chloride. This along with the failure to form toxic and carcinogenic chlorination by-products and produce a build-up of toxic organic or inorganic by-products like bromates makes SCS-10K the most eco-friendly biocide that can be used.



BHARTI WATERS PVT. LTD.

M-4B, Aradhana Bhawan, Azadpur Commercial Complex, Delhi-33 Email: bharti@bhartiwaters.com | Ph: 011-27674396, 27681298, 47502243 Website: www.bhartiwaters.com











Certificate No. 1100117058K
OHSAS 18001 : 2007
Occupational Health & Safety
Food Safety Management



SCS-10K provides excellent microbiological control in flume waters, packaging operations and process disinfection. Due to its broadspectrum anti-microbial activity and versatility, SCS-10K the ideal biocide for every bio-security programme. SCS-10K kills against a wide range of microorganisms over shorter periods of contact time. This product minimizes corrosion to processing equipment, tanks, lines, etc., as it is a true dissolved gas in water when compared to chlorine. SCS-10K products have become more widely used in the food industry, predominantly in the sanitizing of hard surfaces of equipment, floor drains, and other areas to greatly reduce the microbial load in these areas. SCS-10K does not know the limitations and side-effects forthcoming from the use of traditional chemical sanitizers (such as chlorine, iodine and quaternary ammonium compounds) like pH dependency, corrosion, objectionable odor and limited effectiveness against certain pathogens. SCS-10K Application Areas in Food & Beverage Processing

- Disinfection of process water
- Disinfection in seafood, meat and other foods processing
- Fruits & vegetable washing
- Application in dairy products, beer and winery and other beverage processin
- Disinfection of plants and processing equipment
- Disinfection of operator





CIN NO: U15543DL2004PTC128953









