

Agrowlyte Application for Meat Processing Plants

Agrowlyte (Hypochlorous Acid) is a highly effective, eco-friendly disinfectant and sanitizer that offers several benefits for meat processing plants. Its versatility and safety make it an ideal solution for maintaining hygiene standards while protecting public health.

Key Applications

Equipment and Surface Disinfection:

- Effectively cleans and disinfects surfaces, conveyor belts, cutting tools, and processing equipment.
- Eliminates bacteria, viruses, and pathogens that commonly contaminate meat products, such as Salmonella, E. coli, and Listeria.

Environmental Sanitation:

- Used to sanitize floors, walls, drains, and hard-to-reach areas within the facility.
- Reduces the risk of cross-contamination and bacterial buildup.

Cold Storage Sanitization:

- Applied in refrigeration units to control microbial growth and prevent spoilage.

Employee Hygiene:

- Can be used for hand sanitizing stations and foot baths to ensure personnel entering processing areas do not introduce contaminants.

Direct Food Contact:

- Safe for use on meat products to reduce surface bacteria without leaving harmful residues or affecting taste and quality.

Water Treatment:

- Used in water systems to control biofilm and ensure water quality meets regulatory standards.

Benefits of Agrowlyte in Meat Processing Plants

Highly Effective:

- Kills 99.99% of harmful pathogens in seconds.

Food-Safe:

- Approved for use in food processing environments; leaves no harmful residues.

Eco-Friendly:

- Biodegradable, non-toxic, and sustainable, reducing the environmental impact of sanitation processes.

Cost-Effective:

- Reduces water and energy consumption, as it sanitizes efficiently at lower concentrations.

Odor Control:

- Neutralizes unpleasant odors commonly found in meat processing environments.

Compliance-Friendly:

Meets stringent food safety standards, including USDA and FDA guidelines.

Application Method

- Spraying: For surfaces, tools, and equipment.
- Fogging: For large areas and hard-to-reach spaces.
- Dipping: For tools, trays, or meat products.
- Direct Application: As a rinse or spray for food contact surfaces and raw meat.

Contact us to learn more.

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Conforms to Regulations



EPA Registration Number: 91582-1



Organic Approval