

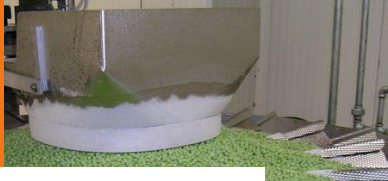


Washing and Sanitizing Applications in Food and Beverage Industry



**Food & Beverage
 Division**

- Meats and charcuterie
- Milk and dairy products
- Canned foods
- Confectionery products
 and savory snacks
- Wine industry
- Mineral water, drinks
 and juices
- Fresh-cut fruit and
 vegetable products
- Frozen products and
 fresh pasta



Certified Quality Management
 System Company UNI EN ISO 9001
 Certificate No. IT12/0455

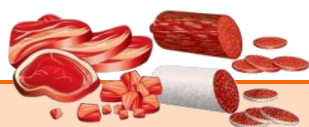


In recent decades, the continuous development of scientific and technological knowledge in food and the continuing transformation of sector activities from craft businesses to real industries of food products on a large scale, has grown, in public opinion and legislators, the attention to the protection of the health and safety of consumers in the food sector; therefore, throughout the years, have been emanate various mandatory regulations and voluntary standards intended to promote the application of good manufacturing practices to ensure the hygiene and safety of food produced in the food industry and in sales structures and public sumministración.

Based on this premise we can understand the importance, for all the food sector, to operate with awareness about the risks on hygiene and health related to food production and, thus, prevent or reduce them to an acceptable level that permits to commercialize or administer food produced without risk to the consumer.

The objective of food safety, therefore, can not be separated from the implementation of good hygiene practices aimed at satisfying the requirements of hygiene and health in work environments and to washing and sanitizing of plants and surfaces that come into contact with food during the production process.

In relation to these considerations AQUOS has therefore thought to realize this brochure with the aim of providing a means (which does not want to be certain exhaustive, but at least indicative) to guide operators in the sector (and distributors of products and technologies for cleaning and sanitizing in the food sector) towards the most appropriate choice of their own detergents and/or sanitizers formulated for the **main applications of cleaning and sanitizing in Food & Beverage**.



Meats and Charcuterie

Slaughtering and cutting meats - Portioning and packaging meats - Production of salami

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.
Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Spectrum PC	Sanitizing solution based on percitric acid.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.
Sanybac	Detergent with sanitizing action, ideal for cleansing and contemporary sanitizing of surfaces, floors, worktops and all the equipment normally used for the preparation of food products in general. Based on quaternary ammonium salts and surfactants, ensures excellent detergent power and an effective sanitizing action against a wide range of micro-organisms.
Triameen D10	Sanitizing product, based on biocidal amphoteric surfactants, suitable for sanitizing of surfaces, plants and equipment generally used in the food industries.
Spectrum AT	Sanitizer product, based on alcohol, quaternary ammonium salts (QAC) and sequestering organic, formulated for applications in the food industry where it is not advisable to use products in aqueous solution.

MANUAL WASHING OF UTENSILS FOR CUTTING AND PORTIONING (KNIVES, SLICING MACHINES, ETC.)

Tensiol 390	Viscous liquid degreaser, neutral and unscented, suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
--------------------	--

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.



Milk and dairy products

Pasteurizing and bottling of milk - Dairy products, butter, yogurt and cheese - Ice creams

WASHING AND SANITIZING OF CLOSED CIRCUITS, C.I.P. PLANTS AND PASTEURIZERS

Aquaflow SF	Alkaline product very sequestering formulated with corrosion inhibitors and antifoam, suitable for unique stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow MF	Alkaline product formulated with corrosion inhibitors and antifoam, suitable for single stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow IG	Sanitizer detergent for the washing and sanitizing of closed-cycle systems in the milk and dairy industries (C.I.P. recovery systems and C.I.P. total loss systems, crate washer machines and wherever you need to remove organic contaminants and inorganic deposits and achieve effective control of potential microbial contamination).
Aquaflow FN	Phospho-nitric detergent, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.
Aquaflow P	Detergent based on phosphoric acid, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.
Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Spectrum PC	Sanitizing solution based on peracetic acid.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.
Sanybac	Detergent with sanitizing action, ideal for cleansing and contemporary sanitizing of surfaces, floors, worktops and all the equipment normally used for the preparation of food products in general. Based on quaternary ammonium salts and surfactants, ensures excellent detergent power and an effective sanitizing action against a wide range of microorganisms.

WASHING AND SANITIZING OF TANKS, CHURNS AND TUBES FOR REFRIGERATED STORAGE

Aquaflow CLK	Alkaline-chloroactive product, formulated with corrosion inhibitors, suitable for washing and contemporary sanitizing of recirculating systems and for cold sanitization of equipments and surfaces in general.
---------------------	---

WASHING AND SANITIZING OF CHURNS AND BUTTERMaking MACHINES

Butter CLP	Alkaline chlorate powder, highly degreasing and lightly foaming, with non-stick agents and corrosion inhibitors, suitable for washing and contemporary sanitizing of churns and buttermaking machines.
Butter CLL	Alkaline chlorate liquid, highly degreasing and lightly foaming, with non-stick agents and corrosion inhibitors, suitable for washing and contemporary sanitizing of churns and buttermaking machines.

MANUAL WASHING AND DESCALING OF CONTAINERS AND UTENSILS (BUCKETS MILK, BASKET FOR RICOTTA CHEESE, MOULDS FOR CHEESES, MOLDS AND EQUIPMENTS IN GENERAL)

Tensiol P	Degreaser powder suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Tensiol 390	Viscous liquid degreaser, neutral and unscented, suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Fosfonet	Descaling based on buffered phosphoric acid with corrosion inhibitors, suitable for the removal of residual minerals and limestone from all surfaces and equipment generally used in food processing industries.
Alufos	Descaling based on buffered phosphoric acid, with corrosion inhibitors specific for aluminum , suitable for the removal of mineral residues and limestone from all surfaces and equipment (including aluminum molds) generally used in the food industries.

LUBRICATION OF CONVEYOR BELTS

Luboquant AM50	Synthetic-based lubricant (aminic) for steel and plastic conveyor belts, suitable at low concentrations in water of any hardness.
Luboquant S	Siliconic lubricant for plastic conveyor belts, with total absence of foam and high gliding power, suitable at low concentrations for water of any hardness.

Milk and dairy products



Pasteurizing and bottling of milk - Dairy products, butter, yogurt and cheese - Ice creams

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.



Canned foods

Canned tomatoes – Fruit jams – Oil, vinegar or brine – Preserved fish in oil or natural – Jellied meat

WASHING AND SANITIZING OF CLOSED CIRCUITS, C.I.P. PLANTS AND PASTEURIZERS

Aquaflow SF	Alkaline product very sequestering formulated with corrosion inhibitors and antifoam, suitable for unique stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow MF	Alkaline product formulated with corrosion inhibitors and antifoam, suitable for single stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow IG	Sanitizer detergent for the washing and sanitizing of closed-cycle systems in the milk and dairy industries (C.I.P. recovery systems and C.I.P. total loss systems, crate washer machines and wherever you need to remove organic contaminants and inorganic deposits and achieve effective control of potential microbial contamination).
Aquaflow FN	Phospho-nitric detergent, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.
Aquaflow P	Detergent based on phosphoric acid, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.
Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Spectrum PC	Sanitizing solution based on peracetic acid.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.
Sanybac	Detergent with sanitizing action, ideal for cleansing and contemporary sanitizing of surfaces, floors, worktops and all the equipment normally used for the preparation of food products in general. Based on quaternary ammonium salts and surfactants, ensures excellent detergent power and an effective sanitizing action against a wide range of microorganisms.

MANUAL WASHING AND DESCALING OF CONTAINERS AND UTENSILS

Tensiol P	Degreaser powder suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Tensiol 390	Viscous liquid degreaser, neutral and unscented, suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Fosfonet	Descaling based on buffered phosphoric acid with corrosion inhibitors, suitable for the removal of residual minerals and limestone from all surfaces and equipment generally used in food processing industries.
Alufos	Descaling based on buffered phosphoric acid, with corrosion inhibitors specific for aluminum , suitable for the removal of mineral residues and limestone from all surfaces and equipment (including aluminum molds) generally used in the food industries.



Canned foods

Canned tomatoes – Fruit jams – Oil, vinegar or brine – Preserved fish in oil or natural – Jellied meat

TREATMENT OF JARS, CANS AND PASTEURIZERS

Aquaclean	Antiscalant detergent with medium alkalinity and low foaming, suitable for washing of cans and glass jars in the canning industry.
Aquavet	Rinse aid detergent, with descaling action, formulated for the treatment of sterilizers and continuous pasteurizers used in the canning industry to avoid organic and inorganic fouling of glass jars and tinplate and to obtain a rinse aid effect.
Aquacid	Rinse aid detergent, with anti-drop action, suitable to prevent the formation lime deposits on containers (glass and tinplate) coming from the continuous pasteurizers used in the canning industry.

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.



Confectionery products and savory snacks

Sweet and savory bakery products - sweet and savory snacks

WASHING AND SANITIZING OF CLOSED CIRCUITS AND PASTEURIZERS

Aquaflow SF	Alkaline product very sequestering formulated with corrosion inhibitors and antifoam, suitable for unique stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow MF	Alkaline product formulated with corrosion inhibitors and antifoam, suitable for single stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow IG	Sanitizer detergent for the washing and sanitizing of closed-cycle systems in the milk and dairy industries (C.I.P. recovery systems and C.I.P. total loss systems, crate washer machines and wherever you need to remove organic contaminants and inorganic deposits and achieve effective control of potential microbial contamination).
Aquaflow FN	Phospho-nitric detergent, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.
Aquaflow P	Detergent based on phosphoric acid, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.
Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Spectrum PC	Sanitizing solution based on peracetic acid.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.
Sanybac	Detergent with sanitizing action, ideal for cleansing and contemporary sanitizing of surfaces, floors, worktops and all the equipment normally used for the preparation of food products in general. Based on quaternary ammonium salts and surfactants, ensures excellent detergent power and an effective sanitizing action against a wide range of microorganisms.

Confectionery products and savory snacks



Sweet and savory bakery products - sweet and savory snacks

MANUAL WASHING AND DESCALING OF CONTAINERS AND UTENSILS

Tensiol P	Degreaser powder suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Tensiol 390	Viscous liquid degreaser, neutral and unscented, suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Fosfonet	Descaling based on buffered phosphoric acid with corrosion inhibitors, suitable for the removal of residual minerals and limestone from all surfaces and equipment generally used in food processing industries.
Alufos	Descaling based on buffered phosphoric acid, with corrosion inhibitors specific for aluminum , suitable for the removal of mineral residues and limestone from all surfaces and equipment (including aluminum molds) generally used in the food industries.

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.



Wine industry

Production wine and sparkling wine

WASHING AND SANITIZING TUBS, TANKS AND WINE VESSELS

Enotar	Highly caustic liquid product for the tartar removal, formulated with corrosion inhibitors and dispersants, suitable for washing of stainless steel tanks, wine vessels and tubes in the wine industry.
Enotar P	Highly caustic powder product for the tartar removal, formulated with corrosion inhibitors and dispersants, suitable for washing of stainless steel tanks, wine vessels and tubes in the wine industry.
Enosan	Alkaline - chloroactive product, formulated with corrosion inhibitors and dispersants, suitable for washing and contemporary sanitizing of tanks and equipment used in the wine industry.

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, EXTERNAL WALLS OF TANKS, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.

LUBRIFICATION OF CONVEYOR BELTS

Luboquant AM50	Synthetic-based lubricant (aminic) for steel and plastic conveyor belts, suitable at low concentrations in water of any hardness.
Luboquant S	Siliconic lubricant for plastic conveyor belts, with total absence of foam and high gliding power, suitable at low concentrations for water of any hardness.

WASHING AND SANITATION FILTERING MEMBRANES

Aquasafe CLR	Liquid detergent mildly alkaline suitable for washing of RO, NF, UF and MF membranes compatible with chlorine-based sanitizers.
Aquasafe 700 K	Alkaline liquid detergent suitable for washing of RO, NF and MF membranes compatible with materials as POLYSULFONE, FLUOROPOLYMER and CELLULOSE ACETATE REGENERATED.
Aquasafe AC2	Acid descaling detergent, with high efficiency, suitable for cleaning of UF, NF and RO membranes. Contains phosphoric acid and, therefore, can not be used for the treatment of ceramic MF membranes.



Wine industry

Production wine and sparkling wine

WASHING AND SANITATION FILTERING MEMBRANES

Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.

RO = Reverse osmosis; NF = Nanofiltration; UF = Ultrafiltration; MF = Microfiltration

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.



Mineral water, drinks and juices

Bottling of mineral water - soft drinks, drinks and fruit juices production - Breweries

WASHING AND SANITIZING OF CLOSED CIRCUITS

Aquaflow SF	Alkaline product very sequestering formulated with corrosion inhibitors and antifoam, suitable for unique stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow MF	Alkaline product formulated with corrosion inhibitors and antifoam, suitable for single stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow IG	Sanitizer detergent for the washing and sanitizing of closed-cycle systems in the milk and dairy industries (C.I.P. recovery systems and C.I.P. total loss systems, crate washer machines and wherever you need to remove organic contaminants and inorganic deposits and achieve effective control of potential microbial contamination).
Aquaflow FN	Phospho-nitric detergent, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.
Aquaflow P	Detergent based on phosphoric acid, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.
Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.

LUBRICATION OF CONVEYOR BELTS

Luboquant AM50	Synthetic-based lubricant (aminic) for steel and plastic conveyor belts, suitable at low concentrations in water of any hardness.
Luboquant S	Siliconic lubricant for plastic conveyor belts, with total absence of foam and high gliding power, suitable at low concentrations for water of any hardness.

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.

Fresh-cut fruit and vegetable products



Vegetables, fresh fruit and vegetables ready for consumption (at the time or after cooking)

WASHING AND SANITIZING FRUITS AND VEGETABLES

Vegestar	Specific detergent for industrial washing of fruits and vegetables destined to the production of "fourth range." It is ideal for the removal of organic and inorganic contaminations, easy to rinse and does not alter the organoleptic quality of the treated vegetables.
Vegesan	Specific sanitizer specific with oxidizing action, based on chlorine-active electrolytic stabilized in saline solution for industrial washing and sanitizing of fruits and vegetables destined to the production of "fourth range".
Vegescor	Solution with deoxygenating action specific for antioxidant treatment of fruits and vegetables. Can be applied both in the cutting step by spray application directly on the blades, either by dosing it directly in the last wash tank of the production cycle, before the centrifugation step that precedes the packaging of vegetables.

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Spectrum PC	Sanitizing solution based on peracetic acid.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.

MANUAL WASHING AND DESCALING OF CONTAINERS AND UTENSILS

Tensiol P	Degreaser powder suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Tensiol 390	Viscous liquid degreaser, neutral and unscented, suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Fosfonet	Descaling based on buffered phosphoric acid with corrosion inhibitors, suitable for the removal of residual minerals and limestone from all surfaces and equipment generally used in food processing industries.
Alufos	Descaling based on buffered phosphoric acid, with corrosion inhibitors specific for aluminum , suitable for the removal of mineral residues and limestone from all surfaces and equipment (including aluminum molds) generally used in the food industries.

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.



Frozen products and fresh pasta

Frozen products – Fresh pasta and fresh pasta filled

WASHING AND SANITIZING CLOSED CIRCUITS AND PASTEURIZERS

Aquaflow SF	Alkaline product very sequestering formulated with corrosion inhibitors and antifoam, suitable for unique stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow MF	Alkaline product formulated with corrosion inhibitors and antifoam, suitable for single stage washing of C.I.P. plants and pasteurizers in the food industry.
Aquaflow IG	Sanitizer detergent for the washing and sanitizing of closed-cycle systems in the milk and dairy industries (C.I.P. recovery systems and C.I.P. total loss systems, crate washer machines and wherever you need to remove organic contaminants and inorganic deposits and achieve effective control of potential microbial contamination).



Frozen products and fresh pasta

Frozen products – Fresh pasta and fresh pasta filled

WASHING AND SANITIZING CLOSED CIRCUITS AND PASTEURIZERS

Aquaflow FN	Phospho-nitric detergent, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.
Aquaflow P	Detergent based on phosphoric acid, formulated with corrosion inhibitors, suitable for washing of C.I.P. plants and pasteurizers in the food industry. The product is able to effectively remove calcareous scaling.

WASHING AND SANITIZING OF VERTICAL AND FLAT SURFACES, CONVEYOR BELTS, MACHINERY AND EQUIPMENT

Cloractive FC	Foaming alkaline- chloroactive detergent, very degreasing and sanitizing, suitable for pressure washing and simultaneous sanitizing of walls, external tanks, machinery and equipment in general.
Aquafoam HA	Foaming alkaline detergent, with great degreasing and sequestering power, suitable for pressure washing of walls, external tanks and equipment in general.
Aquafoam MA	Foaming detergent, with low alkalinity, suitable for pressure washing of walls, external tanks, equipment in general.
Aquafoam Acid	Acid foaming detergent, suitable for removing lime deposits and minerals residues from the walls, external tanks, equipment, etc.
Aquafoam Ampho	Foaming-sanitizer alkaline detergent based on amphoteric biocides.
Spectrum PA5	Solution of 5% stabilized peracetic acid, sanitizing even at low concentrations. Product suitable for sanitization of recirculating systems, tanks, surfaces and equipment generally used in the food industry.
Bioxyl 1000	Stabilized solution of chlorine dioxide, with high oxidizing action, suitable as a sanitizing agent in many applications in the food industries as an alternative to chlorine and peracetic acid because it does not generate the formation of toxic substances such as chloramines and/or trihalomethanes. It is also suitable as a sanitizer in all systems contaminated with biofilm.

MANUAL WASHING AND DESCALING OF CONTAINERS AND UTENSILS

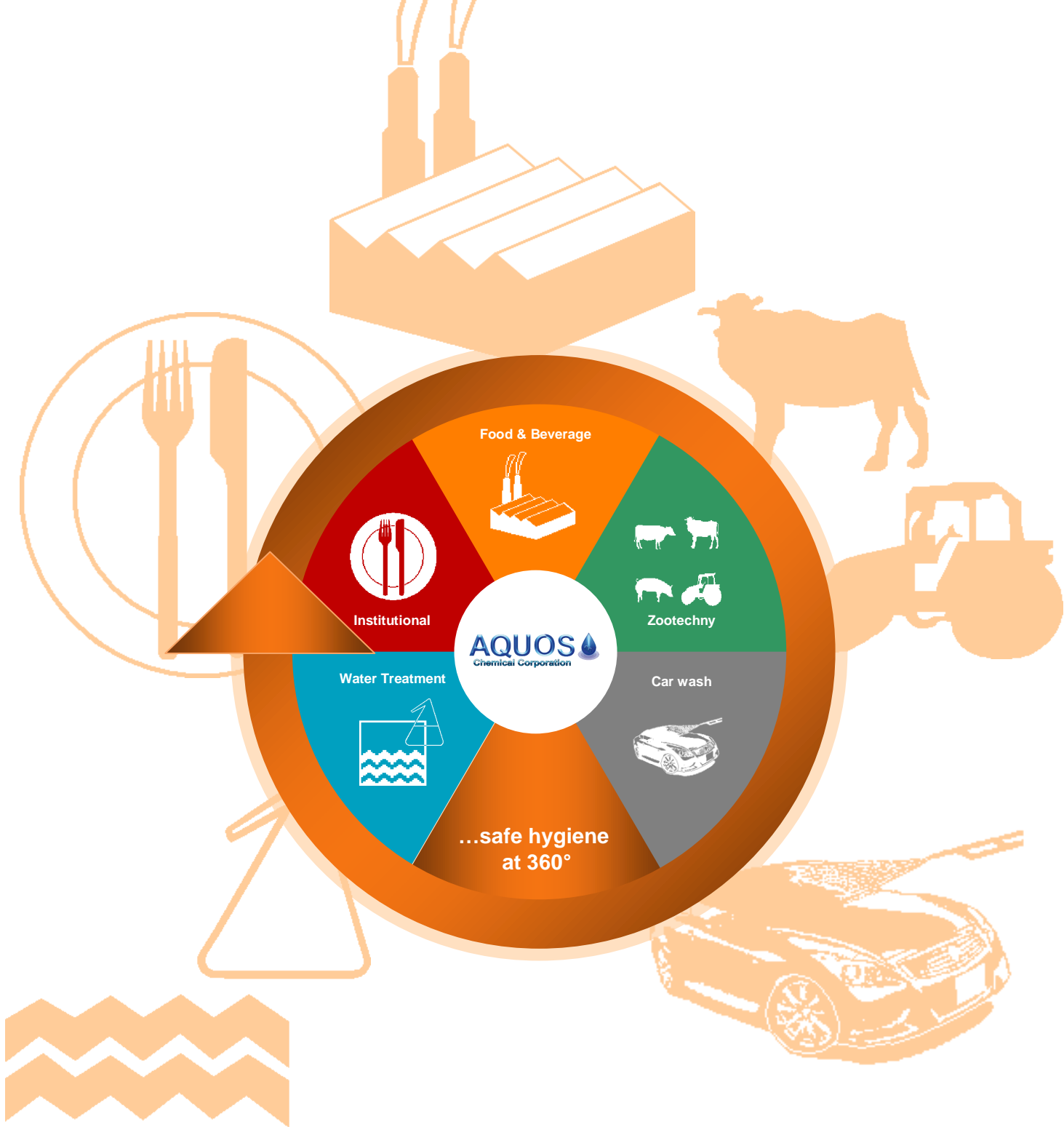
Tensiol P	Degreaser powder suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Tensiol 390	Viscous liquid degreaser, neutral and unscented, suitable for manual removal of residual grease and dirt in general from all surfaces and equipment generally used in the food industry.
Fosfonet	Descaling based on buffered phosphoric acid with corrosion inhibitors, suitable for the removal of residual minerals and limestone from all surfaces and equipment generally used in food processing industries.
Alufos	Descaling based on buffered phosphoric acid, with corrosion inhibitors specific for aluminum , suitable for the removal of mineral residues and limestone from all surfaces and equipment (including aluminum molds) generally used in the food industries.

WASHING FLOORS

Queen 890	Concentrated liquid detergent suitable for manual sanitizing of utensils and equipment for food production and the hygiene and cleaning of the floors with washer dryer machines.
Magma K	Highly alkaline detergent, highly emulsifying, based on surfactants and solvents. It is capable of removing any kind of dirt, even the most stubborn. Can also be used with washer-dryer machines.

ALL OF THE PRODUCTS ABOVE MENTIONED, IN ACCORDANCE WITH THE REGULATIONS IN FORCE IN THE MATTER OF HEALTH AND SAFETY FOOD OF CONSUMER, MEET THE REGULATIONS (EC) NO 178/2002 AND NO 852/2004 IN FULL COMPLIANCE OF THE APPLICATION OF HACCP SYSTEM.





Copyright © Aquos S.r.l. 2019 – All rights reserved – Brochure Washing and Sanitizing – Applications in Food and Beverage Industry - E1R1_0619



AQUOS 
Chemical Corporation
....a little magic for a perfect clean

Piazza Regina Margherita, 24
 80040 San Gennaro Vesuviano (NA) - Italy

Certified Quality Management
 System Company UNI EN ISO 9001
 Certificate No. IT12/0455



(+39) 081 3415947
 (+39) 081 3415947
 (+39) 345 1116363
 (+39) 392 9513074
www.aquoschemical.it
info@aquoschemical.it

