



BIOCID TP® 4 FI (Food Industry)

Food Industry



Bactericidal

Fungicidal

Levuricidal

Viricidal

Eliminates the
Coronavirus

Suitable for drinking
water

Harmless to skin, eyes
and oral mucosa in
adequate doses and
time periods

In compliance with the following standards:
EN 13.697; EN 1276; EN 1650; EN 14.476;
EN 12671; UNE EN ISO 10.993-10 2013.

Biocide based on a liquid solution of pure and stable Dioxygen Chloride. BIOCID TP®4 FI is authorised for disinfection and sanitation in the food industry, especially in the meat, dairy, brewery and winery industries. Disinfection of food-contact surfaces, as well as conduits and machinery coming into contact with food and processing water. Disinfection of industrial tools in contact with food, such as tanks, bottles, moulds, walls, etc.

Efficacy certified by ENAC-accredited laboratories.
Highly effective in eliminating odours, specifically in food cleaning.

PRINCIPAL FEATURES

- No microbiological resistance to bacteria, viruses, fungi, eggs, larvae, spores and algae.
- Prevention and elimination of biofilm and biofouling.
- Does not create waste or by-products.
- No safety period.
- Does not transmit odour or flavour to products coming into contact with usage doses.
- There are no corrosive or negative effects following usage doses.

APPLICATION METHODS

It can be applied by spraying, and manually with a cloth, spray, immersion, mop, or any other method able to guarantee contact with the surfaces to be disinfected.

The usage dose depends on the pathogens and contact time.

Certified efficacy against bacteria and fungi:

Beer brewing industry: Saccharomyces cerevisiae and Saccharomyces cerevisiae var Diastaticus.

Wineries: Brettanomyces Dekkera bruxellensis.

Dairy industry: Listeria monocytogenes, Lactobacillus brevis.

Industry in general: Salmonella enterica, Candida albicans, Cladosporium cladosporioides and Penicillium expansum.

Slaughterhouses and channels: apply as a spray in the last phase prior to the refrigeration chamber. Efficacy against Escherichia Coli and Staphylococcus aureus.

Exhibitors, floors and walls in the meat and fish industry: Salmonella typhimurium and Enterobacter cloacae.

TECHNICAL INFORMATION



PHYSICAL
STATE
LIQUID



COLOR
YELLOW-
ORANGE



SMELL
IRRITANT



BOILING
POINT
100°C



WATER SOLUBILITY
TOTALLY
MISCIBLE