



F&B **Divosan Forte**

VT6

Disinfectant based on 15% peracetic acid

Description

Divosan Forte is a high-activity oxidising disinfectant based on peracetic acid for use in the food, beverage and dairy industries.

Key properties

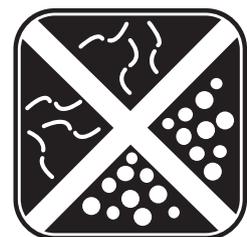
- Divosan Forte is a stabilised peracetic acid solution (15%) which is nonfoaming and completely free-rinsing. It is a highly effective disinfectant against all types of microorganisms including bacteria, yeasts, fungi, spores and viruses.
- Divosan Forte is specifically formulated as a terminal disinfectant for use in automated CIP systems. It also has excellent deodorising and stain removal properties.
- Divosan Forte is designed for automatic injection using suitable CIP dosing equipment.

Benefits

- Highly concentrated product for optimum cost-effectiveness.
- Versatile and effective CIP disinfectant, can be used in breweries, dairies, soft drinks plants and throughout the processed food industry.
- Powerful oxidising action also assists stain removal and deodorises.
- Free-rinsing and non-tainting ensures safe for all food applications.
- Low environmental impact, breaks down to materials that are innocuous for waste water treatment.
- Suitable for use in soft or hard water.

Use instructions

Use Divosan Forte at concentrations between 0.04-2% w/w (0.03-1.8% v/v) depending on application. Always rinse thoroughly after use. For specific details, please refer to individual method cards.





F&B **Divosan Forte**

VT6

Technical data

Appearance: Clear, colourless liquid

pH (1% solution at 20°C): 3

Relative density (20°C): 1.15

Chemical Oxygen Demand (COD): None

Nitrogen Content (N): None

Phosphorous Content (P): <0.1 g/kg

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers or (where applicable) in approved bulk tank, away from sunlight and extremes of temperature. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Divosan Forte when applied at the recommended concentration and temperature is suitable for use on the grades of stainless steel commonly found in the processed food industry. It is unsuitable for use on cuprous materials and on soft metals such as aluminium. Always rinse surfaces after use (within 1 hour).

Test method

Reagents:

0.1 N Potassium permanganate

0.1 N Sodium thiosulphate

Potassium iodide (10%)

Sulphuric acid (25%)

Procedure:

If the sample which contains peracetic acid is warm, put it in an ice bath to cool down until room temperature (20°C).

For more accurate results and repeatability cooling the test solutions to 4-8°C will help. Higher temperatures of the sample can lead to an error in the peracetic acid determination.

Add 5 ml of sulphuric acid solution to 50ml of test solution.

Titrate with the potassium permanganate solution until a faint pink colour persists (add the titrant quickly at the beginning and slowly towards the end of titration). Then add 10ml potassium iodide solution (the solution turns into the orange-brown colour) and titrate with sodium thiosulphate until colourless.

Calculation:

% w/w Divosan Forte = titre (ml) x 0.05

ppm peracetic acid (PAA) = titre (ml) x 76

Microbiological data

EN 1276: passed at 0.0375% dilution in hard water (300ppm as CaCO₃), no soil and 5 minutes contact time.

EN 1650 (yeast): passed at 0.35% dilution in hard water (300ppm as CaCO₃), low soil (0.03% bovine albumin) and 15 minutes contact time.

EN 1650 (Aspergillus): passed at 2% dilution in hard water (300ppm as CaCO₃), low soil (0.03% bovine albumin) and 15 minutes contact time.



F&B Divosan Forte

VT6