

PERACLEAN® 15

Microbicidal efficacy

PERACLEAN® 15 is a disinfectant with a broad application spectrum, which is used in particular in the food and beverage industry. In the food industry disinfectants containing peracetic acid are part of the disinfection of installations, tanks, pipelines and equipment as well as for packaging material. The surfaces to be treated must be cleaned and rinsed as usual, followed by disinfection with PERACLEAN® 15, either by stagnant or circulated disinfection. Peracetic acid is commonly used in CIP- or SIP-installations (cleaning or sterilization in place). Cleaning or disinfection is done automatically following a fixed program. The cleaning agents and disinfectants are used several times and stored in the dedicated tanks. The control of the dosage is realized by frequent analysis of the peracetic acid content. After disinfection procedure the treated surfaces have to be rinsed with pure water to remove all residues. Use special test strips for qualitative determination of peracetic acid. PERACLEAN® 15 decomposes into the environmentally harmless residues water, oxygen and acetic acid after disinfection.

For detailed information please visit our home page in Internet [www.evonik.com/peracetic acid](http://www.evonik.com/peracetic-acid) or contact us.

Fungicidal properties

Test guideline: EN 1650
 Organic load: 0,03 % and 0,3 % bovine albumine
 Contact time: 15 minutes
 Temperature: 20 °C

Test organism	Product concentration, %	Reduction
Candida albicans (ATCC 10213)	0,1	$>10^4$
Aspergillus niger (ATCC 16404)	1,0	$>10^4$

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