

# AJUST™

Caustic pH Control



Ajust is a caustic soda approved for organic processing that helps create and sustain a particular pH range. Ajust is often used in combination with a variety of antimicrobials to enhance efficacy while maintaining product yield. In addition, the Safe Foods Entro delivery module and MARC System ensure accurate dosing and can provide real-time pH monitoring.

## KEY BENEFITS

- ▶ Approved by FDA, USDA, Health Canada and others
- ▶ Superior pH management
- ▶ Maintains product yield
- ▶ Real-time pH control with MARC
- ▶ Approved for organic processing

The logo for Ajust 32 features the word "Ajust" in a large, bold, black sans-serif font, with a small "TM" trademark symbol to its upper right. Below "Ajust" is the number "32" in a large, blue, sans-serif font. A thick blue arrow curves around the "32", starting from the bottom left and pointing upwards and to the right.

## ABOUT SAFE FOODS CHEMICAL INNOVATIONS

Safe Foods Chemical Innovations, a division of PSSI Food Safety Solutions, is your premier partner for superior chemical solutions, intervention processing aids, and innovative equipment. PSSI offers comprehensive sanitation services, chemical products, pest management, and intervention solutions for food processing facilities. Its team of skilled food sanitors, microbiologists, technical experts and engineers are committed to keeping USDA, FDA, and CFIA processing facilities clean, safe, and audit-ready. PSSI works with each partner to develop smarter and more efficient food safety programs for total protection.

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