

AZON™

Antimicrobial



Azon is a flexible acidified sodium chlorite antimicrobial approved for use on poultry, meat, and produce. Azon can be used in a variety of applications in order to reduce harmful pathogens. When combined with the Safe Foods Azon Delivery System and MARC software, Azon can be safely mixed and applied without some of the risks typically encountered when using acidified sodium chlorite. Additionally, the concentration and usage of Azon can be monitored and adjusted in real-time, ensuring optimum antimicrobial performance.

KEY BENEFITS

- ▶ Approved by FDA, USDA, Health Canada and others
- ▶ Broad-spectrum efficacy
- ▶ Real-time control with MARC
- ▶ Pathogen kill through oxidation and pH adjustment



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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