

Product

CitriLOW™ is a proprietary acidification antimicrobial solution designed to rapidly produce and sustain the pH range that is most effective for controlling pathogens on beef, pork, poultry, seafood, fruits, and vegetables.

Benefits

The low pH of the strong acid in CitriLOW™ renders it a powerful antimicrobial against a wide variety of pathogens, bacteria, and viruses. It has a low pKa value due to its strong acid component, therefore it more completely dissociates in water, and requires less to lower the pH of the system. No off gassing is observed with the use of CitriLOW™, it presents no unusual worker safety issues, and its components are non-toxic.

No Adverse Effects

No organoleptic changes are observed on food products processed using CitriLOW™ when used within parameters

Properties of CitriLOW™

Physical Form	Liquid
Color	Clear, colorless to light yellow
pH (5% in DI water)	1.0 - 1.8
Solubility	Freely Soluble in water
Specific gravity (relative to water)	1.0 - 1.15
Components	<ul style="list-style-type: none"> • GRAS organic acid • Water

Usage and Dosage

CitriLOW™ solution should be diluted with water until desired pH is attained. The solution can be applied through an automation system. CitriLOW™ is currently used as a spray application on beef sub-primals and in poultry immersion chillers in the United States. CitriLOW™ solution should be properly stored and handled according to MSDS instructions to ensure safety and expected shelf life of two years. The CitriLOW™ volume applied is determined by the final pH desired.

Storage

Store this material in original container protected from direct sunlight in a dry, cool and well-ventilated area, away from incompatible materials, and food and drink. Do not store in metal containers. Store away from alkalis and oxidizers. Keep container tightly closed and sealed until ready for use. Containers that have been opened must be carefully resealed and kept upright to prevent leakage. Protect container(s) against physical damage. Do not store in unlabeled containers. Use appropriate containment to avoid environmental contamination.

Packaging

HDPE Plastic Totes

Transport (DOT)

UN 1760, CORROSIVE LIQUID, N.O.S. (HYDROCHLORIC ACID), 8, PGII



For more information or to order, please contact Safe Foods at: 1.866.923.2873 or 1.501.758.8500

www.safefoods.net