

## TECHNICAL DATA SHEET

### Azon Stimulator™

#### Product

Azon Stimulator™ (sodium bisulfate, sodium hydrogen sulfate, or sodium acid sulfate) is an FDA and USDA approved pH control agent (acidifier) used in direct food-contact applications in the food processing environment. Azon Stimulator™ is designed to adjust and sustain the pH range that is most effective for controlling pathogens on meat and poultry products.

This product is a Generally Recognized as Safe (GRAS) substance (GRAS Notice 000003) and is also approved by FSIS for use as a pH control agent in water used in meat and poultry processing.

#### Benefits

Azon Stimulator™ is a highly effective pH control agent for poultry and meat processing. When used with Azon Foundation™, the Azon mixture produces a highly effective antimicrobial agent. No off-gassing is observed with the use of Azon Stimulator™ and it presents no unusual worker safety issues.

#### No Adverse Effects

No organoleptic changes are observed on food products processed using Azon Stimulator™ when used within parameters.

#### Properties of Azon Stimulator™

<b>Physical Form</b>	Liquid
<b>Color</b>	Clear, colorless
<b>Assay (wt./wt.%) sodium bisulfate</b>	20-40%
<b>Solubility</b>	Soluble in water
<b>Specific gravity (relative to water)</b>	1.156 - 1.173 @60°F
<b>Components</b>	▪ sodium bisulfate Water

#### Storage

The recommended product shelf life for Azon Stimulator™ is 3 years when stored in original tightly closed container and away from heat.