



VORTEXX™ controls bacteria on meat fabrication conveyors.

PROBLEM:

A Midwest meat processor discovered bacteria counts increased on product conveyors during production shifts.

SOLUTION:

Use intermittent Vortexx Liquid Acid Sanitizer sprays for belt treatment during production.

RESULTS:

- Reduction of residual product build-up was achieved.
- Aerobic plate count results improved day-after-day with continued use.
- Pre-op inspection numbers improved due to increased cleaning efficiencies.