



For the Poultry Industry

PRODUCT DESCRIPTION

SANOVA® is an FDA and USDA cleared antimicrobial food additive for reducing microbial contamination on poultry carcasses and poultry parts and trim.

SANOVA is a two-part system which uses SANOVA® Base blended together with SANOVA® Acid to generate acidified sodium chlorite for use in pre-chill and post chill spray and dip applications.

SANOVA is not for use to sanitize hard food contact surfaces such as lines, tables, vats, tanks or to reduce microbial count in poultry process water.

BENEFITS

Enhances Food Safety and Quality

- USDA approved for On-Line Reprocessing.
- Reduces pathogenic bacterial contamination on poultry carcasses, parts and organs: *Salmonella Typhimurium*, *Listeria monocytogenes*, *Escherichia coli* O157:H7, and *Campylobacter*.
- Reduces pathogenic bacteria cross contamination on poultry carcasses, parts and organs.
- Reduces contamination of bacteria that may cause product spoilage or decay on poultry.
- Poultry carcasses treated with SANOVA approved for export into Canada.
- No adverse organoleptic effects.
- Classified by USDA as a processing aid; therefore, no additive labeling is required for processors.
- Multiple intervention points in a poultry processing operation:
 - Cabinet spray rinse system.
 - Immersing product in a “dip-tank.”

Worker and Environmental Responsibility

- Easy to use generation and dispensing system
- Remote monitoring capabilities to help ensure effective system and inventory management
- No adverse effects on biological waste treatment systems
- Training, Preventative Maintenance and Repair agreement are included in intervention program
- Performance Guarantee available for some applications

