



For the Red Meat Industry

PRODUCT DESCRIPTION

SANOVA® is an FDA and USDA cleared antimicrobial food additive for reducing microbial contamination on red meat carcasses, parts and organs.

SANOVA is a two-part system which uses SANOVA Base blended together with Sanova Acid to generate acidified sodium chlorite for use in red meat spray and dip applications.

SANOVA is not for use as a sanitizer on hard non-porous food contact surfaces or to reduce microbial count in red meat process water.

BENEFITS

Enhances Food Safety and Quality

- Effective in reducing pathogenic organisms such as *Escherichia coli* O157:H7
 - Pre-visceration carcasses
 - Pre-chill carcasses
 - Chill carcasses
 - Post-chill carcasses
 - Primal and sub-primal cuts
 - Parts
- Reduces pathogenic bacteria cross contamination on red meat carcasses, parts and organs
- Reduces contamination of bacteria that may cause product spoilage or decay on red meat
- Performance Guarantee available for some applications
- No adverse organoleptic effects
- Classified by USDA/FSIS as a processing aid; therefore, no additive labeling is required for processors.
- Hands off dilution system
- Reduces trim due to contamination
- Accepted intervention strategy in USDA HACCP programs

Worker and Environmental Responsibility

- Customized generation and dispensing system to allow ease of use (control)
- Remote monitoring capabilities to help ensure effective system and inventory management
- Training, Preventative Maintenance and Repair agreement are included in intervention program
- No adverse effects on waste water biological systems



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PROPERTIES

U.S. Patents Nos. US 36,064, US 4,986,990, and US 5,389,390

Properties of mixed Sanova Solution Acidified Sodium Chlorite

Form liquid
Color/Claritycolorless-light yellow/clear
Foam none
Odor slight chlorine
Use solution pH range 2.3-2.9
Specific gravity @ 68°F (20°C)1.01-1.03

TO USE

Red Meat Carcasses, Parts and Organs - Spray or Dip Application

For SANOVA solutions the concentration of sodium chlorite are cleared within the limits of 500-1200 ppm as specified in 21 CFR part 173.325(c) as a spray for red meat carcasses and as a dip for red meat parts and organs and the solution pH must be within 2.5 to 2.9. Typical treatment time is 15 seconds.

Consult your Ecolab representative for specific use instructions and recommended dispensing equipment. Please refer to Material Safety Data Sheets before use.

STATEMENT OF ASSURANCE

This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP).

A Letter of Guaranty as indicated in USDA's Sanitation Performance Guideline is available from your Ecolab representative.