

PROMOTES QUALITY ASSURANCE & PRODUCTIVITY

Synergex™ is the latest addition to the family of industry-leading antimicrobial products from Ecolab. This U.S. EPA-registered, mixed-peracid based sanitizer and disinfectant not only helps to address food safety and quality assurance, but also helps tackle operational and safety issues across your plant operations.

Synergex helps improve:



FOOD SAFETY

REDUCES SPOILAGE,
PATHOGENS, SPORES
AND BIOFILMS



PRODUCT QUALITY

ENHANCE FOOD SAFETY & QUALITY ASSURANCE

- **Penetrates biofilms**, killing a minimum of 6 log of *Listeria monocytogenes* and a *Pseudomonas aeruginosa* as a no rinse sanitizer.
- **Patented formulation reduces prevalence of spoilage** causing organism in biofilms that impact product shelf life.
- **Powerful antimicrobial agent** helps protect against many pathogenic and environmental microorganisms as well as bacteriophage, broad yeast and mold
- **Antimicrobial Rinsing helps reduce spores** with proven efficacy for *Bacillus coagulans* and *Clostridium butyricum***



PRODUCTIVITY

OPTIMIZED FORMULA
REDUCES CIP CYCLE
TIME AND COST



INCREASE PRODUCTIVITY

- **Low pH use solution** efficiently aides in mineral, hard water and milk soil removal; potential to eliminate need for acid washing
- **In-line monitoring and control** decreases dependence on manual titrations
- **Low foaming formulation** minimizes CIP cycle time



HUMAN HEALTH
& SAFETY

FORMULATED TO
HELP REDUCE
EMPLOYEE
HEALTH RISK



AIR

IMPROVE WORKER SAFETY & AIR QUALITY

- **Effective against viruses** similar to SARS-CoV-2***
- **Unique drum quick-connect closure** reduces employee exposure to concentrated product
- **Reduced total volatiles and oxidizer** helps improve air quality in the work environment compared to traditional mixed peracid and peroxyacetic acid sanitizers



ENVIRONMENTAL
RESPONSIBILITY

Can be used against SARS-CoV-2,
the virus that causes COVID-19.

UP TO
63%
LESS PERACID
TO EFFLUENT
STREAM

MINIMIZE ENVIRONMENTAL IMPACTS

- **Up to 63% less peracid to effluent stream** reduces effluent impact compared to traditional peracid products
- **No-phosphorus formulation** helps minimize phosphate-related effluent fees
- **Potential elimination of acid rinse** helps save resources and reduces water consumption

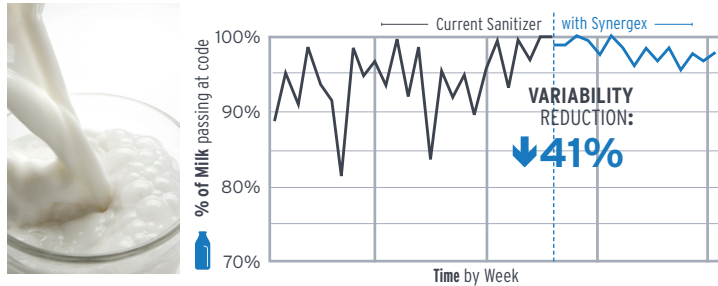
*See product label for Directions for Use.

**Antimicrobial Rinsing reduces the number of spores, but does not result in sterilization. Ecolab's efficacy data to support the Antimicrobial Rinse claim are based on testing using the spore forms of *Bacillus coagulans* and *Clostridium butyricum* – the spore forms being more difficult to kill than vegetative forms (EPA Reg. No. 1677-250).

***Synergex has demonstrated effectiveness against viruses similar to SARS-CoV-2 on hard, non-porous surfaces. Therefore, Synergex can be used against SARS-CoV-2 when used in accordance with the directions for use against Reovirus on hard, non-porous surfaces. Refer to the CDC website at [cdc.gov/coronavirus](https://www.cdc.gov/coronavirus) for additional information.

Quality Variability

Reduces Quality Variability: Percent of Milk Passing Organoleptic Testing at Code



Promotes Quality Assurance



*Fresh milk meets quality assurance specifications for up to 3 additional days when compared to previous sanitizer program. Passing specifications: 95% Passing Organoleptic Testing and >80% of samples with <100,000 cfu/ml. Results based on customer-generated quality control data.

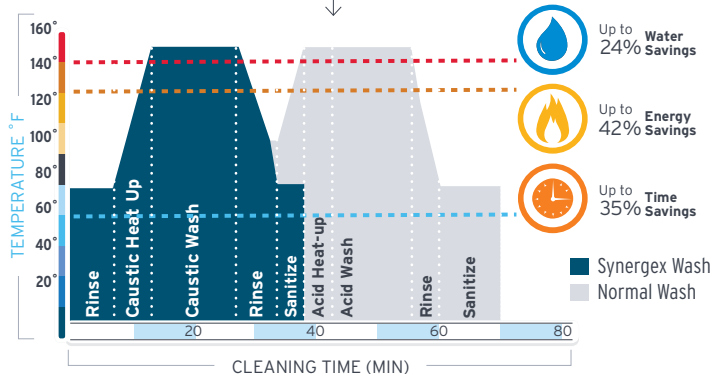
Productivity

Saves Time & Increases Production:

High mineral solubility, and yeast and mold efficacy, enabled elimination of acid wash cycle, helping save water, energy and time.

Case Study Results:

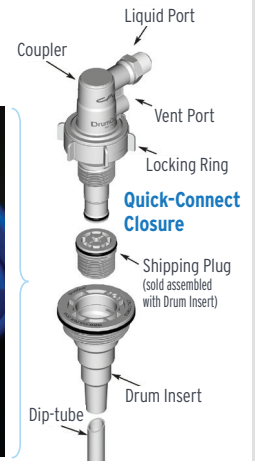
Comparing the shorter cycle of the Synergex Wash to a normal wash, Synergex delivers noticeable savings.



Safety

Helps Improve Worker Safety & Air Quality:

Reduced total volatiles and the unique drum quick-connect closure provide a safer work environment.



APPLICATION AREA*

Non-Food Contact Surfaces

Food Contact Surfaces

Continuous Treatment of Food Conveyors

Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Air-tight Sealed Packages Containing Food or Non-Food Products

Non-Porous Gloved Hands

Entryway Sanitizing Systems (not approved in California)

Non-Food Contact Packaging Equipment

Shoe Bath or Foam Sanitizing (not approved in California)

APPLICATION

Floors, Walls, Tables, Chairs, Benches, Drains, Troughs, Drip Pans

Fillers, Mixers, Conveyors, Equipment, Pipelines, Tanks, Vats, Evaporators & Pasteurizers

Food Conveyors During Processing

Air-tight Sealed Packages

Plastic, Latex or Other Synthetic Rubber Gloves

Foam or Spray

Non-Food Contact Packaging Equipment

Boots and Shoes

*See product label for all application areas and Directions for Use.

To find out more, contact your Ecolab representative or call 1-800-392-3392.

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