**ANTIMICROBIAL AGENT**

**FOR TREATMENT OF POULTRY AND RED MEAT SURFACES**

*Inspexx™ 250* has been designed specifically to help customers produce the highest quality food products, to the highest standards of food safety, while improving productivity and promoting employee safety.

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**ENHANCE FOOD SAFETY & QUALITY**

- Powerful antimicrobial agent with peroxyacetic acid (PAA) decreases spoilage and pathogenic bacteria
- Compliant with many dynamic export requirements and is not required to be listed as an additive on the product label*
- Drum and tote quick-connect closure reduces the risk of dispensing incompatible chemistries into production process
- Eligible for use in organic production

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**INCREASE EMPLOYEE SAFETY AND PRODUCTIVITY**

- Enhanced packaging with unique quick-connect closure minimizes exposure to concentrate
- Closed loop dispensing system using the quick-connect closure, reduces odor profile of PAA
- Easy-to-use concentrate requires less chemical ordering and handling than current, less concentrated PAA solutions

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**IMPROVE WASTE MANAGEMENT**

- Reduced overall packaging and transportation inputs minimizes product carbon footprint to help achieve customer sustainability goals
- Antimicrobial agents rapidly break down into water, oxygen and vinegar as it contains no chlorine species
- Compatibility with Ecolab's Inspexx™ Inside Outside Bird Washer (IOBW) water recycling applications helps promote sustainable program management

*For more information reference USDA export country requirements
KEY CUSTOMER BENEFITS

Concentrated chemistry reduces chemical handling

Up to 30% Reduction in PAA Packaging Handling*

*As compared to average Inspexx 150 usage

Enhanced safety packaging

- Closed loop dispensing system reduces overall odor profile
- Enhanced packaging minimizes employee exposure to concentrated product
- Unique quick-connect closure decreases chance of dispensing incompatible chemistries in production process

PRODUCT APPLICATION*

- Poultry, Red Meat, RTE and Brine Operations
- On-Line Reprocessing, Spray Rinsing and Chill Water Processing
- Pre-Chill, Chiller and Post-Chill Applications
- Static or continuous flushing, washing or rinsing of food contact surfaces such as knives, slicers, conveyors or food processing equipment to remove gross contamination during production

*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.