



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.



Inspexx™ 250
helps improve:



FOOD SAFETY



PRODUCT QUALITY



SAFETY



PRODUCTIVITY



WASTE

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**

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

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

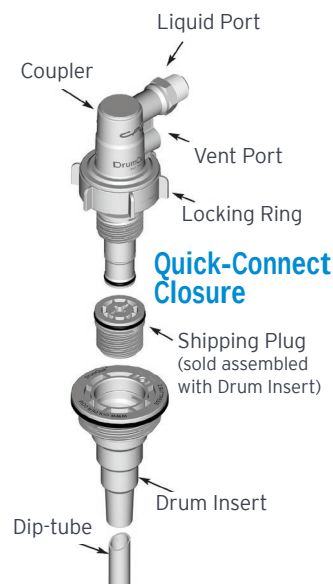


**Up to 30%
Reduction in PAA
Packaging Handling***

*As compared to average Inspexx 150 usage

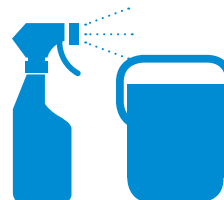
Enhanced safety packaging

- 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.