



# MSS® -Disinfect Acid

## Peracetic Acid Based Disinfectant

### Features

Peracetic Acid Based Liquid Disinfectant. It is a fast acting, non-foaming liquid disinfectant based on hydrogen peroxide and peracetic acid used in the food industry, stainless steel CIP systems, tanks, pipes, and all filling machines. It does not harm PVC, PP, PE, PA, NBR, EPDM, teflon materials and seals at application concentration.

**Physical Properties:** It is in clear colorless liquid form **Density:** 1.2 g/cm<sup>3</sup> (at 20 °C)

### Usage and Amount

It is used in stainless steel CIP systems, tanks, pipes, and filling machines in the food industry at 0.2- 2% concentrations, at 5 - 45 °C. Rinsing should be done after Disinfect Acid application.

### Concentration Determination:

10 ml of cooled Disinfect Acid solution is taken into a 300 ml Erlenmeyer flask and 20 ml of 25% sulfuric acid solution is added. Then a spatula tip potassium iodide and 1 ml of 3% ammonium molybdate solution are added and left to rest for 1–2 minutes. After this, it is titrated with n/10 sodium thiosulfate solution until it becomes light yellow and approximately 1 ml of 1% starch solution is added to turn the color dark blue. It is titrated again with n/10 sodium thiosulfate until the color completely disappears.

Disinfect Acid= Spent n/10 sodium thiosulfate (ml) x (0.064)

### Quality Control:

1 gr Disinfect Acid is taken and completed to 100 ml with water. 50 ml of this solution is taken and 25 ml (25%) H<sub>2</sub>SO<sub>4</sub> is added. Titrate with potassium permanganate until pink color

Consumption= a Add 1 gr potassium iodide and 2 ml starch solution to the same solution. Titrate with 0.1 N sodium thiosulfate until the solution becomes colorless.

Consumption= b Hydrogen peroxide (ppm)= a x 34 Peracetic acid (ppm) = b x 76

Values to be found: Hydrogen peroxide= 2400-2800 ppm Peracetic acid = 370-450 ppm

### Storage

Store in a cool and dry place. Shelf life is three years from the date of production.

### Safety Symbol



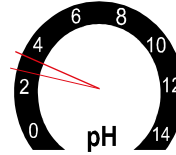
### Food Hygiene



ISO 9001 : 2000  
ISO 14001 : 2004  
ISO 22000  
HACCP / TS 13001  
OHSAS 18001 / TS 18001



Sağlık Bakanlığı onaylıdır  
TSE (TSEK)  
Standartlarına göre üretilmiştir.



### CLEANING COLOR CODE



R10: Flammable.  
R20/21/22: Harmful by inhalation, in contact with skin and if swallowed.  
R34: May cause burns.  
R37: May irritate respiratory tract.  
S26: In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.

S36/37/39: Wear suitable protective clothing, gloves and eye/face protection.  
S45: In case of accident or if you feel unwell, seek medical advice immediately (show the label where possible).  
S61: Avoid release to the environment. See special instructions.

**Product Code:** MSS62057

**Consumption Quantity:**

**Packaging Type:** 20 L (22 KG)

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