



Use biocides safely.
Always read the label
and product information
before use.

HALAMID® IN FOOD AND BEVERAGE INDUSTRY

HALAMID®, A UNIQUE PRODUCT

- Large activity spectrum
- Non corrosive in solution for materials
- Easy to use and versatile
- Stable
- Readily biodegradable
- No risk of building up resistant microorganisms

Listeria, *Salmonella*, *E. coli* and many other bacteria are a major concern in the food processing and beverage industry. Halamid® effectively and rapidly kills those microorganisms, making it the reliable disinfectant for this application.

Halamid® does not induce bacterial resistance (acquired resistance), contrary to many products commonly used in the food industry. You can safely use Halamid® all year long without the need to rotate disinfectants.

APPLICATIONS

After preliminary cleaning, disinfect working tables, equipment and knives with a 0,3 - 0,5% Halamid® solution with a contact time of 5 min.

International regulations prescribe that, after the use of detergents and disinfectants, you must rinse with clean water surfaces coming into contact with food. Halamid® rinses off easily and leaves no residues, because of its excellent water solubility.

NO RISK OF RESISTANCE

In the food industry, disinfectants are widely used. Several studies have shown that some bacteria are able to develop resistance to some quaternary ammonium compounds, a phenomenon called acquired resistance. This leads to selection of resistant bacterial strains, obviously a major concern for hygiene and safety. Such a risk does not exist with Halamid®. It reacts via an irreversible oxidizing mechanism, leaving no chance to the microorganisms for adaptation or resistance. Halamid® can therefore be used all year long in the food processing plants.

EFFICACY

Halamid® is effective against many bacteria related to food industry. **A few of them are indicated below, but the complete activity spectrum of Halamid® is much wider.**

Bacteria

Campylobacter jejuni
Enterococcus hirae
Escherichia coli
Listeria monocytogenes
Pseudomonas aeruginosa
Salmonella sp.
Staphylococcus aureus
Streptococcus sp.

Halamid® is an
Axcentive product
available in various
packages, from
2 kg buckets to
1000 kg big bags.

axcentive

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The use of Halamid® as a disinfectant may be submitted to local legislation and a registration may be required. Please check with your local authorities or contact us to check about the registration status in your country. The information presented herein is true and accurate to the best of our knowledge, but without any guarantee unless explicitly given. Since the conditions of use are beyond our control, we disclaim any liability, including infringement, incurred in connection with the use of these products, data or suggestions. November 2015