

Oxyphresh22 is a poultry and red meat wash designed to inhibit pathogen activity on surfaces and improve safety of ingested foods.

ADVANTAGES

- Pathogen inhibition and reduction
- Improvement in appearance and texture
- Organic ingredients

TYPICAL PROPERTIES

- **Appearance** – Clear liquid
- **Odor** – Acrid, vinegar-like
- **pH** – <1
- **Density** – 9.35 lb. per gal. at 20°C

APPLICATIONS

Poultry and red meat wash

SHELF LIFE

4 months minimum under normal conditions

HANDLING & STORAGE

Do not store at temperatures above 86° F

REGULATORY

Safe under most conditions. Please refer to SDS.

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EFFICACY DATA

Salmonella prevalence on poultry meat after treatment

