

OXINE"

OXINE SERIES

High Potency, Broad-Spectrum Disinfectant For The Food Industry.

Your answer to a successful HACCP compliance program.



Sodium hypochlorite

Dodecylbenzenesul

fonic acid & Phosphoric acid

Citric acid

Disinfectants

ammonia, iodophors, peracetic acid,

and sodium hypochlorite.

OXINE SERIES

No-rinse disinfectant solutions for all food contact surfaces.

- ✓ OXINE™ Series solutions are high-quality precursors supported by our proprietary delivery system.
- Efficacious, broad-spectrum antimicrobial activity to prevent formation of biofilm with long-lasting bacteriostatic activity.
- ✓ No interference with waste discharge.
- ✓ Effective over a broad pH range (1-10).

OXINE[™] Series is a disinfectant that is proven **effective in eliminating pathogens on your food processing equipment, surfaces, and potable water.**

Our products have **demonstrated broad-spectrum efficacy** against bacteria, fungi, algae, viruses, and
parasitic microorganisms. It is designed for food contact
surfaces – suitable for application within the food industry
as it does not leave residues on treated surfaces.

- Biofilm removing properties with no residues and taste impact.
- Integral component of your HACCP Plan.
- Low corrosion potential when used on food processing equipment.
- ✓ Cost-competitive and economical to use.

OXINE™ Series is internationally-accredited and recognized for use in the food industry.

EPA

Environmental Protection Agency United States Department of Agriculture

USDA

FDA

Food and Drug

OMRI-USDA

Organic Farming Material Association

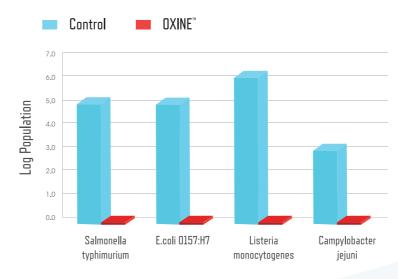
NSF International

National Sanitation Foundation International

Effectively control the presence of microorganisms to prevent foodborne outbreaks.

OXINE[™] provides a highly effective and comprehensive antimicrobial intervention program against Salmonella, E.coli, Listeria, and more.

Antimicrobial Efficacy of OXINE™





Microorganisms

Food Safety Should Not Be Taken Lightly

Food safety can only be achieved through stringent procedures and strict routines.

Foodborne illnesses that arise from the negligence of food processing plants can result in far-reaching and devastating consequences.





Breaking Down Biofilm at a Molecular Level

 $\mathsf{OXINE}^{\mathsf{M}}$ penetrates biofilms to effectively control biofilm formation by killing in-situ bacteria and eliminating the ability of the microbes to spread.



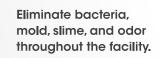
Cleaning-in-Place (CIP) of processing equipment and structures.

Uses & Applications for OXINE™ Series

OXINE™ Series can be used across various procedures of disinfecting food processing plants as a highly efficient alternative for faster restoration of cleanliness. Some primary examples of OXINE™ Series usage include:



Sanitation of cold rooms, freezers, spirals, filler head assemblies, and more.

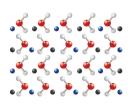


What Makes OXINE™ Different

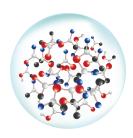
Kemin's proprietary activation system allows controlled activation for bactericidal and bacteriostatic effects to meet various disinfectant needs.



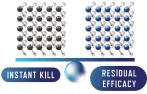
Instant elimination of bacteria where high loa reductions are required in a short period of time.



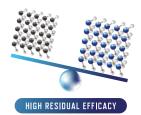








Optimized and balanced results of bacteria elimination and residual microbial growth control.



High residual effect allows for a prolonged protection of surfaces against microbial growth.

Made Possible with Kemin's Proprietary Technology & Systems

OXINE™ Series is a highly refined blend of oxychloro species containing purified sodium chlorite - activated at the time of use to produce chlorine dioxide.

The activation of OXINE™ Series solutions involves lowering the pH of the concentrate with any Generally Recognized as Safe (GRAS) acid. Kemin's patented engineered activation and application system is designed to help users achieve a consistent activated yield of chlorine dioxide.



AANE™

Automated Activation Non Electric

Automated activation system designed to reduce human intervention for safety & ease of application.

OLAS™

Online Activation System

Water powered on-demand activator, engineered for controlled dispensing and to eliminate wastage.

TITAN™

Chlorine Dioxide Generation Injection System

State-of-the art system, targeted for high-volume activation with variable outlet. Comes with a digital panel to support a diversity of concentration needs and various applications.

Assuring Food Safety and Quality with Industry-trusted Disinfectant Solutions

Scan for more info



nin.com/disinfection

WhatsApp us today



Find us on LinkedIn



Find out how Kemin can help you effectively meet food processing safety and hygiene standards.



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