

# Testimonials and Use Cases



# Brewery & Beverage

## Membrane System Sanitation: CIP

### Problem:

Previous membrane system sanitation required complete removal, as systems were “fouling out”. Previous disinfectant treatments required multiple rinse and destroyed costly hollow fiber membranes.

### Solution:

DoxyKlor was brought in as a complete CIP system (100 to 200ppm) for weekly disinfection. No rinse/no flush requirements for DoxyKlor resulted in significantly less downtime. Membrane service life was considerably improved while increasing disinfection efficacy.

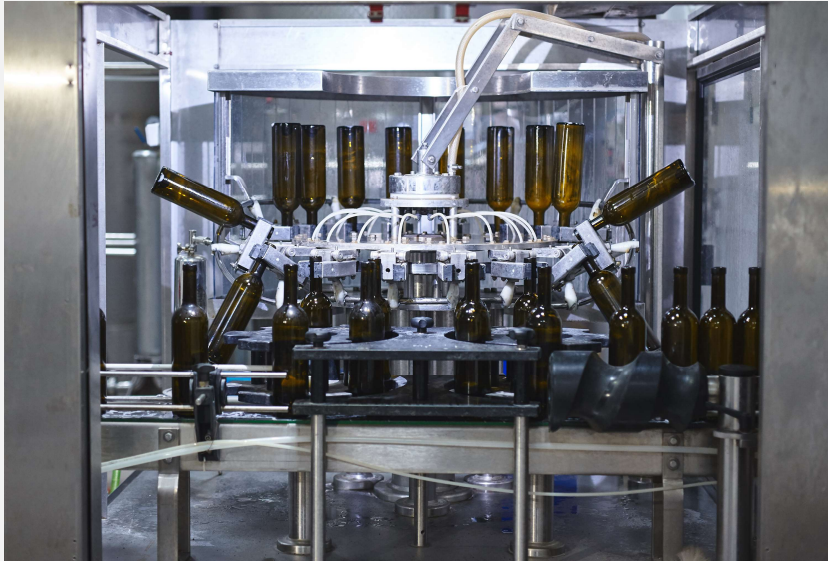


*“Doxyklor has been a great addition to our product line. We are utilizing it to sanitize membrane systems for our clients. Sensitive products require more frequent and thorough cleanings. We have had plenty of success with the Doxyklor line. Clients like Coca-Cola, Heinz/Kraft and numerous pressed juice companies rely on this product for peace of mind.”*

*John Kehrberg, Owner  
Process Perfection Consulting*

# Bottle Rinse

## Beverage Filling Facility



- Improve compliance
- Improve odor control
- Improve sanitation = fewer spoilage variables.
- NO toxic byproducts or odors
- Won't harm water-safe surfaces

### Problem:

Corrosive hypochlorite and chlorine sanitizing treatments form hazardous compounds that can taint food, and chlorine leads to TCA generation. Peracetic CIP systems are often sanitized with a strong caustic dose of 50mg/L. Peracetic acid can cause chemical burns to skin and leaves a distinctive vinegar odor that can be difficult to remove, even with repeated rinse cycles. Significant odor and hazardous conditions during regular automated spray cleaning prevent workers from entering bottle cleaning area.

### Solution:

1 to 5 mg/L chlorine dioxide CIP systems perform the same sanitizing function as all of these treatments, without the need for extensive rinse cycles. DoxyKor eliminates a wider range of pathogens, more safely and with no residual odors or flavors – just sanitized, food safe bottles and surfaces. Odor, corrosion of costly equipment, and hazards to workers are reduced, allowing safer and faster re-entry into the bottle cleaning area.

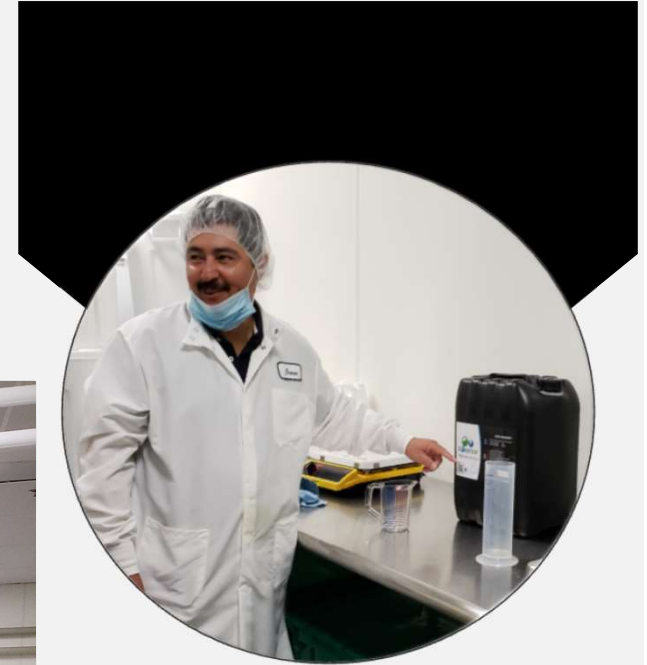


# Manufacturer Stops Outbreak

## Case Study: CIP at Selective Supplements

**Problem:** Destroying product lots because of microbial contamination vulnerability of starch and glucose based production in mold rooms, mixing tanks, automated assembly lines and drying rooms. Stringent observance of aseptic procedures using conventional disinfection products failed to meet high QC standards of the company.

**Solution:** Periodic, regularly scheduled inline cleaning using DoxyKlor™ to disinfect tanks and assembly lines, cleaning of molds, and fogging of drying rooms enabled company to exceed highest bar of expected aseptic standards prevent loss of product due to microbial contamination, ensure public safety and avoid potential for recall prompted by microbial contamination (as recently suffered by competitor).



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*“I rely on DoxyKlor. It makes me rest easy that there will be no problem in my facility”.*

*Jesus Garcia  
Plant Manager - Select  
Supplements*



# Nutraceutical: Select Supplements Continued

CIP

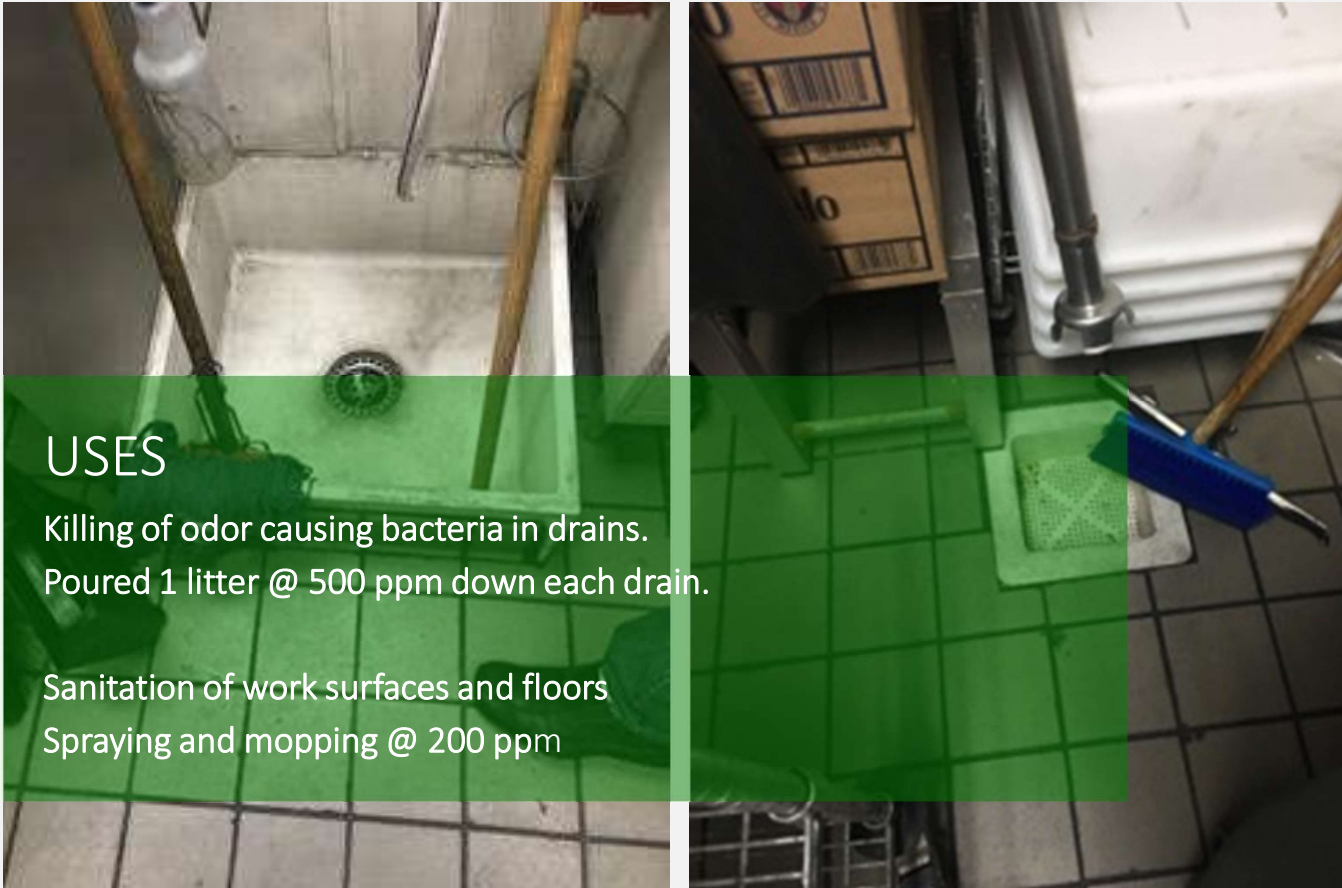


Fogging



# Repelling Odor from Mexican Quick Serve Food Chain Drains – A Case Study

Busy multi-location quick serve Mexican restaurant was having issues with odor control. The drains were emitting a terrible odor.



## USES

Killing of odor causing bacteria in drains.  
Poured 1 liter @ 500 ppm down each drain.

Sanitation of work surfaces and floors  
Spraying and mopping @ 200 ppm



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*“I was very surprised how well DoxyKlor got rid of the bad smell. I am a believer”.*

*Pepe  
Owner – Porkyland*

# Case Study – Mexican Quick Serve Food Chain, California

A test was conducted to demonstrate the speed and effectiveness of DoxyKlor™ on hard surfaces.

- Test location: Eat-up bar of restaurant
- Eat-up bar was swabbed and tested for contaminant load read very high at 1106 rlu.
- DoxyKlor at 200 ppm was spray directly onto the bar.
- After a 60 second dwell period. The area was swabbed and tested again. The contaminant load decreased drastically to 2 rlu.

Organic Contaminant Load Before DoxyKlor™

1106



Organic Contaminant Load After DoxyKlor™

2





# DOXYKLOR

Simple. Safe. Aseptic Pathogen Control