

Effective Disinfection

Cleaner and Healthier Environment

Disinfect safely with slightly acidic electrolyzed water

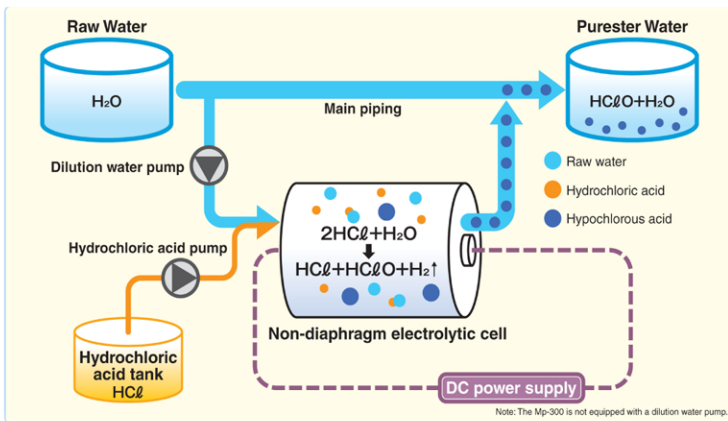
The slightly acidic hypochlorous acid water generated by Purester is a crucially safe disinfectant. Being officially designated as a bactericide for food materials, Purester water can be used for washing food materials, and does not pose risks to workers. Its bactericidal power is high against food poisoning microbes, and it is used as rinsing water after washing in a wide range of applications in various fields.



Purester concept

Purester water is generated by mixing raw water with slightly acidic hypochlorous acid. Its character is similar to tap water that is colorless, tasteless and odorless. The hypochlorous acid is an effective compound, occurring in the suitable pH range of 4-7, which has available chlorine concentration between 10-30 ppm. By this Purester unit, all types of potable water can be used as a source. Purester water has a bactericidal effect on variety of microbes such as bacteria, mold, yeast, spores and virus.

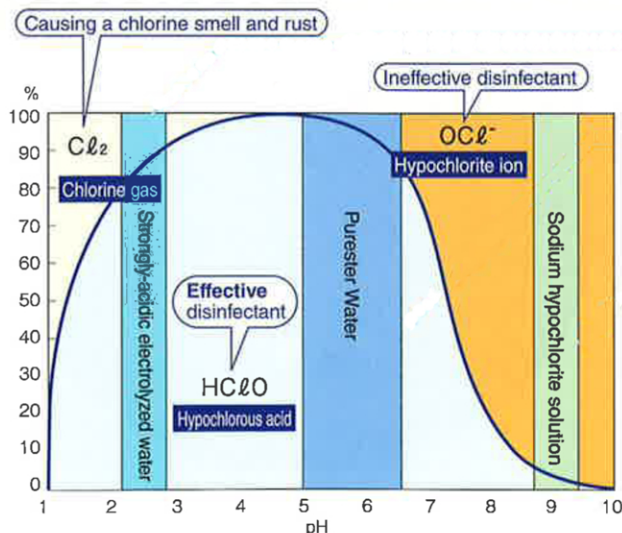
Purester production flow



Features

- Purester Water is a bactericide for food materials designated by the Ministry of Health, Labour and Welfare in Japan. The application of Purester Water directly onto food materials is officially approved.
- All types of potable water can be used as a source to obtain Purester water.
- There is no problem in touching or even swallowing Purester Water.
- Purester Water has a wide range of applications, including food, dairy, beverage factories, medical facilities, rest homes, restaurants, hotels, fishery, agriculture, etc.
- Various systems for different capacity demands. The compact model MP300 generates 300 liters of Purester Water per hour. A model MP10000 which generates 10,000 liters per hour is also available, satisfying the large demands of beverage and brewing industries.

Equilibrium chart on chlorine in water



Purester Water: available chlorine 10 - 30 ppm, pH 4.0 - 7.0

The amount of hypochlorous acid HClO determines the disinfection efficacy.



Aerosia Interpac Co.,Ltd.

For more information, call (66) 0 2434 5999 (auto)

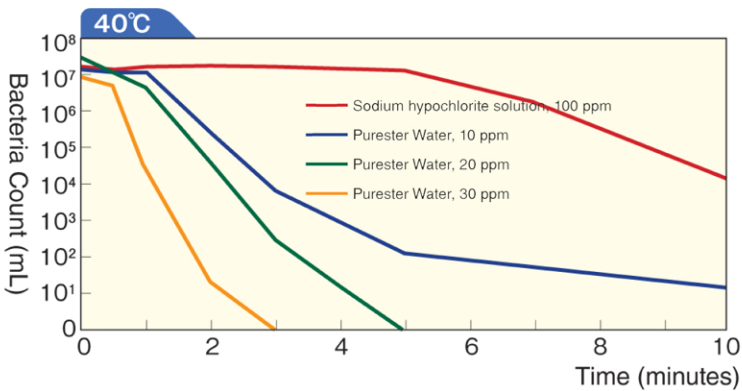
Email : enq@aerosia.com <http://www.aerosia.com>



Evaluation of bactericidal activity against spores

Applications

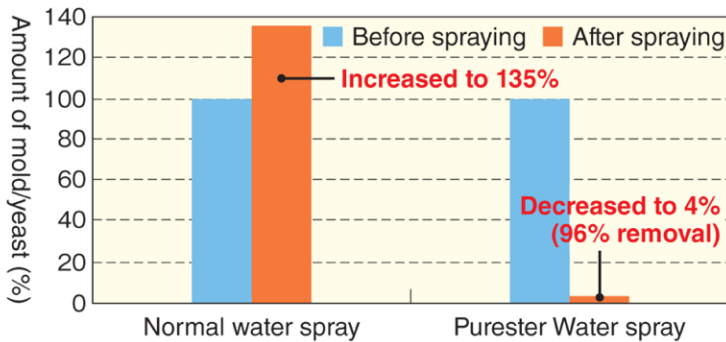
MP-10000



Washing Food materials



Effect of spraying Purester water on mold and yeast



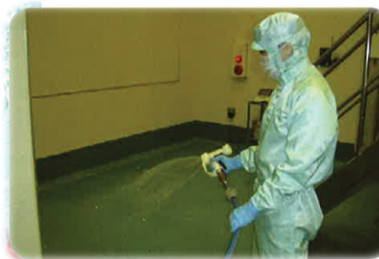
Washing manufacturing equipments



Effect on food poisoning bacteria

Washing processing room

Microbe	Bacterial count before treatment (CFU/10 μL)	Bacterial count after treatment (CFU/10 μL)
<i>E. coli</i>	5.2×10 ⁸	<1
<i>Salmonella enterica</i>	2.1×10 ⁸	<1
<i>Staphylococcus aureus</i>	1.8×10 ⁸	<1
<i>Pseudomonas aeruginosa</i>	3.7×10 ⁸	<1
<i>Vibrio parahaemolyticus</i>	3.1×10 ⁷	<1
<i>Aspergillus niger</i>	1.0×10 ⁹	<1
Yeast	8.8×10 ²	<1



Available chlorine concentration: 10 ppm
pH: 6.0
Treatment time: 1 minute
Treatment temperature: 20°C

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Virus	Before treatment (TCID ₅₀ /mL)	After treatment (TCID ₅₀ /mL)
Influenza virus	1.4×10 ⁸	<40
Feline calicivirus (FCV)	1.0×10 ⁸	<40

Available chlorine concentration: 10 ppm
pH: 6.0

Advantages

- Officially approved for using in food contact applications (USDA, US FDA, MHLW Japan)
- Colorless, tasteless and odorless
- Low operating cost
- Powerful disinfection
- Safe and easy to use
- Insignificant residual chlorine after use
- No negative impact on workers
- Reduce chemicals usage
- Minimum amount of trihalomethane (THM)
- Various models for different capacity demands and wide range of applications

The active component "HClO" has a bactericidal effect towards microorganisms causing food poisoning.