

**Effective
Disinfection**

**Cleaner and Healthier
Environment**

Disinfect safely with Sanistar water

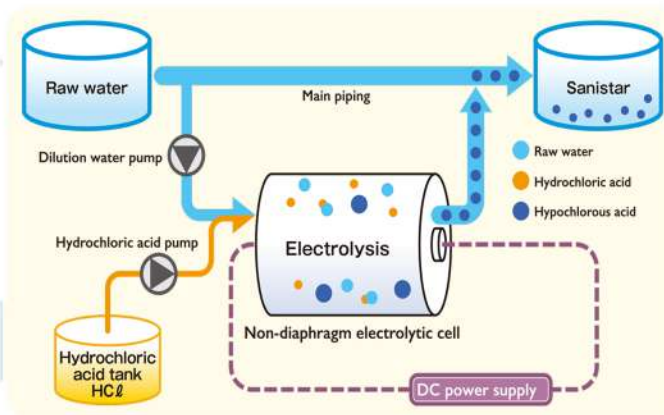
Sanistar water is a crucially safe disinfectant. Being officially designated as a bactericide for food materials, Sanistar water can be used for washing food materials, and does not pose risks to workers. Its bactericidal power is high against food poisoning microbes, and it is used as final rinse in a wide range of applications in various fields.



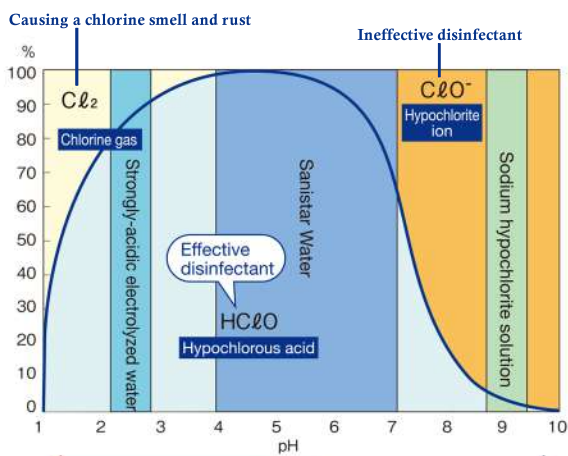
Sanistar concept

Sanistar 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 Sanistar unit, all types of potable water can be used as a source. Sanistar water has a bactericidal effect on variety of microbes such as bacteria, mold, yeast, spores and virus.

Sanistar production flow



Equilibrium chart on chlorine in water



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

The amount of hypochlorous acid HClO determines the disinfection efficacy.

Features

- Sanistar Water is a bactericide for food materials designated by the Ministry of Health, Labour and Welfare in Japan. The application of Sanistar Water directly onto food materials is officially approved.
- All types of potable water can be used as a source to obtain Sanistar water.
- There is no problem in touching or even swallowing Sanistar Water.
- Sanistar 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 SS-300 generates 300 liters of Sanistar Water per hour. A model SS-1000 which generates 1,000 liters per hour is also available, satisfying the large demands of beverage and brewing industries.



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SANISTAR

Pure Sanitation from the Tap



Effect on food poisoning bacteria

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

Japan Food Research Laboratories
 Issue: October 17, 2002
 Report No. 102071681-001

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

Applications

Washing Food materials



Washing manufacturing equipments

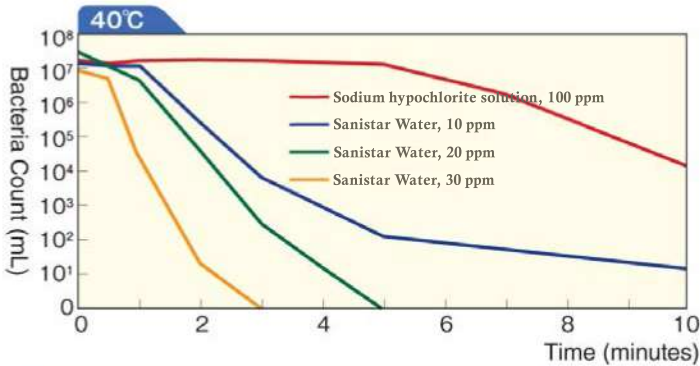


Washing processing room

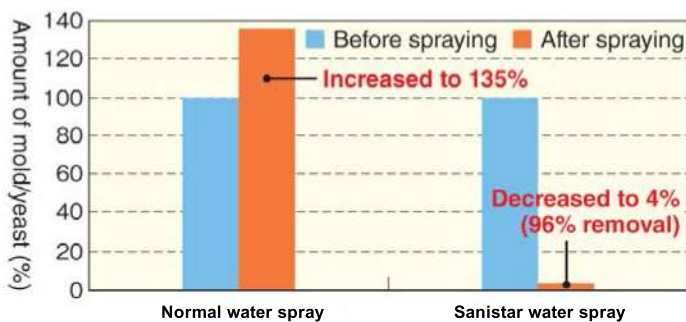


The active component "HClO" has a bactericidal effect towards microorganisms causing food poisoning.

Evaluation of bactericidal activity against spores



Effect of spraying Sanistar water on mold and yeast

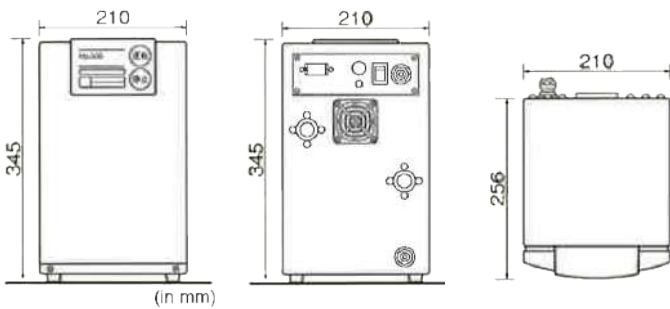


Advantages

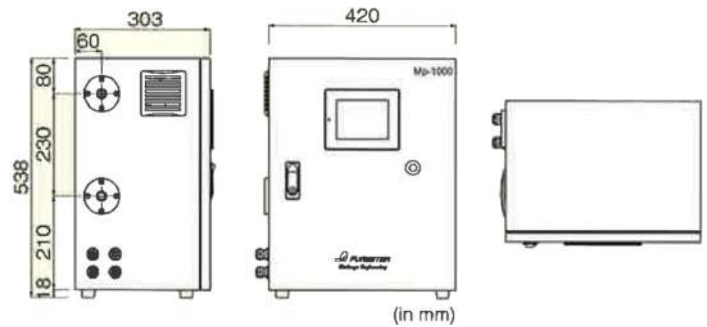
- Colorless, tasteless and odorless
- Powerful disinfection
- Insignificant residual chlorine after use
- Minimum amount of trihalomethane (THM)
- Officially approved for using in food contact applications (USDA, US FDA, MHLW Japan)
- Low operating cost
- Safe and easy to use
- No negative impact on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



SS-300



SS-1000



Features

- The application of Purester Water directly onto food materials is officially approved.
- All types of potable water can be used as a source.
- Wide range of applications, including food factories, agriculture, fishery, medical facilities, rest homes, restaurant, etc.
- Various systems for different capacity demands, suiting for small and large scale industries.

Specifications

Model	SS-300	SS-1000
Power source voltage (V)	220V, 1-phase, 50Hz	220V, 1-phase, 50Hz
Power Consumption (W)	75 W	150 W
Standard production capacity	300 l/h	1,000 l/hr
Chlorine source	Hydrochloric acid 3%	Hydrochloric acid 9%
Standard source consumption	0.18 kg/h	0.25 kg/h
Dimensions (WxDxH)	210 x 256 x 345 mm	420 x 303 x 538 mm
Weight	11 kg	32 kg

