

Perasan® MP-2

for Ready - to - Eat - Meat & Poultry



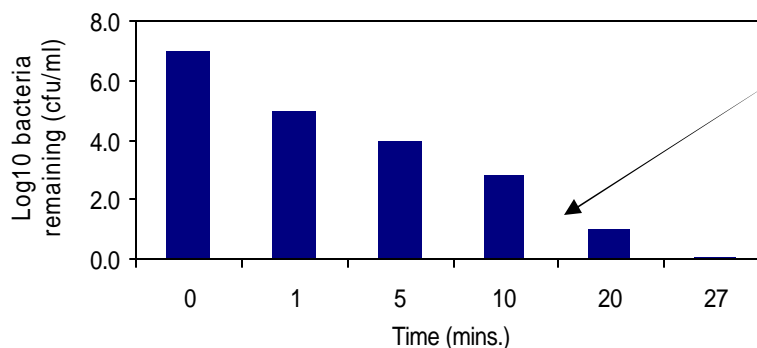
Food Contact Substance Notification (FCN) 908 issued September 2009.

FCN 908 allows for Perasan MP-2 to be used in process water, ice, or brine for washing rinsing, storing or cooling of processed pre-formed meat and poultry products at concentrations up to 220 ppm (PAA).

This offers a unique opportunity to add a final antimicrobial dose of PAA to kill both pathogenic and spoilage associated microorganisms in processed meat and poultry products.

Efficacy of PAA (15 ppm) against Listeria mono.

(15% saltwater @ 40°F)



5 Log reduction achieved between 10—20 min.

Benefits of Perasan MP-2:

- High level efficacy against Listeria, Salmonella, E. Coli, Campylobacter, as well as spoilage causing microorganisms.
- Imparts no taste or odor.
- Enhances product quality throughout useful shelf-life.
- Noncorrosive to all grades of stainless steel.
- Does not need to be listed as an ingredient when used as directed.
- The only product of its kind for ready-to-eat meat & poultry products.

Perasan® MP-2 is manufactured by Enviro Tech Chemical Services, Inc.
For more information and to find a distributor near you, contact Enviro Tech.
(209) 581-9576 or e-mail: customerservice@envirotech.com