## What is Hyperax 5?

Hyperax 5 is a 5% peroxyacetic acid sanitiser for use in food and beverage plants, dairies, wineries, breweries, post-harvest fruit and vegetable sanitising, animal housing facilities, veterinary clinics and health care facilities. This product has a powerful and broad anti-microbial action even in the presence of hard water. By removing the bacteria that cause unpleasant odours, Hyperax 5 also deodorizes areas that are usually hard to keep smelling fresh, such as garbage bins and kennels.

### Key Benefits

- ✓ Powerful germ-killing action
- ✓ Biodegradable. Decomposes into water and acetic acid (the active ingredient in vinegar)
- ✓ Very versatile with a multitude of applications
- ✓ Positively stops foul-smelling odours
- ✓ Has no adverse effect on most surfaces
- ✓ Environmentally preferable

## How Does It Work?

Hyperax 5 contains an equilibrium mixture of hydrogen peroxide and peroxyacetic acid. This blend of powerful oxidizing agents is very effective at killing micro-organisms and their spores. It is effective against bacteria, yeasts, mould and fungi. It also attacks bio-films that can build up in pipes and fittings. Solutions of Hyperax 5 are safe to use in food processing applications for both direct and indirect food contact.
When used as directed, Hyperax 5 will help to reduce contamination and cross-contamination of edible food products.

### For Use On …

Hyperax 5 is ideal for sanitising food contact surfaces, utensils, bottles, conveyors, fruit and vegetables, floors, walls, tables, chairs, benches, drains, troughs, drip pans and equipment. In food processing works, Hyperax 5 is used as a biocide to sanitise pre-cleaned and degreased processing, transfer and storage equipment made of stainless steel or glass. In breweries and wineries, it is used in the fermentation and brewhouse areas, the clarification/filtration plant and tank farms and bottling cellars during regular cleaning operations. Being a low-foaming product, Hyperax 5 is ideal for Clean in Place (CIP) systems.

Because Hyperax 5 is highly reactive, it must not be mixed with detergents, soaps, caustic or acidic detergents or other chemicals as these materials will de-activate the peroxyacetic acid needed for the product to work.

Hyperax 5 solutions are safe to use on stainless steel and aluminium surfaces. They may also be used on ceramics, porcelain, glass and other hard surfaces not affected by bleaching agents.

## Technical Data

### Properties

COLOUR – Clear, colourless liquid
ODOUR – Pungent
pH = 4.5 ± 0.5
FOAM – Low foam height

### Environmental Care

Hyperax 5 conforms with all statutory environmental requirements. It is based on non-toxic ingredients selected to perform efficiently so there is no waste or damage. Hyperax 5 is:

- ✓ Water-based and non-flammable
- ✓ Based on inherently biodegradable ingredients
- ✓ Phosphate-free

### Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with the requirements of AS/NZS ISO 9001 "Quality Management Systems – Requirements".
First Certified: 30 April 1996 SAI Certificate No.: QEC7358

## Application

- ➢ Food contact surfaces:

Prior to sanitizing, remove gross food particles then wash with a detergent solution and follow this with a potable water rinse. Sanitise the surface with a solution of 30mL to 45 mL of HYPERAX 5 dissolved in 20 litres of water. (0.16%v/v to 0.22% v/v). This will provide 88 to 130 ppm of peroxyacetic acid. At this concentration, Hyperax 5 is effective against Staphylococcus aureus and Escherichia coli. Use immersion, coarse spray or circulation methods as appropriate for the equipment. Use a dwell time of at least 60 seconds or more if specified by the governing sanitary code. Drain thoroughly and allow to air dry. Do not rinse.

(Continued page 2)



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- **Utensils for eating, drinking and food preparation:**

Scrape away gross food particles then pre-flush with water. If necessary, apply a pre-soak treatment. Wash with detergent. Rinse with potable water. Sanitise these items in a solution made by dissolving 30mL to 45mL of HYPERAX 5 in 20 litres of water. Immerse all utensils for at least 60 seconds or more if specified by the governing sanitary code. Drain thoroughly and allow to air dry. Do not rinse.

- **Final sanitising bottle rinse:**

HYPERAX 5 may be used as a FINAL sanitising rinse for bottles (returnable or non-returnable). Use a concentration of 30mL to 45mL of HYPERAX 5 in 20 litres of water. This will provide 88 to 130 ppm of peroxyacetic acid.

- **Antimicrobial rinse of containers:**

An antimicrobial rinse can be used to reduce the number of non-pathogenic beverage spoilage organisms such as Aspergillus versicolour, Byssochlamys fulva, Pediococcus damnosus, Lactobacillus buchneri and Saccharomyces cerevisiae. Make up a solution of HYPERAX 5 by adding between 200mL and 1L to 20 litres of 40°C to 60°C potable water. This provides 614 to 2632ppm of peroxyacetic acid. Allow a minimum of 7 seconds contact time, then rinse with sterile or potable water.

- **Hard surface sanitising:**

To sanitise floors, walls, tables, chairs, benchtops, sinks, shelves, refrigerators and other hard, non-porous surfaces add 45 mL of HYPERAX 5 to 20L of water and apply with mop, cloth, sponge, scrubber or atomizer or soaking to ensure all surfaces are thoroughly wet with the solution. Allow to remain wet for 10 minutes, then mop up or remove solution and dirt with a cloth or wet vacuum pickup. Discard solutions after 24 hours or when they become soiled or diluted.
HYPERAX 5 may be used on vinyl, linoleum, porcelain, ceramic tiles, polypropylene or polyethylene plastics, stainless steel and glass.

- **Treatment of raw, unprocessed fruit and vegetable surfaces:**

HYPERAX 5 may be used as a dip or spray to control the growth of microorganisms that may cause decay and /or spoilage of raw, post-harvest fruits and vegetables during the washing process. It can be applied during the physical cleaning processes including the roller spreader, washer manifold, dip tank, on the brushes or elsewhere in the wash process prior to, simultaneously with or after the detergent wash. Prepare the treatment solution by diluting 100 mL per 60L of potable water (this will provide 83ppm of peroxyacetic acid). Apply the solution using a coarse spray directed at the produce or by soaking the produce in the solution. Allow a contact time of at least 45 seconds. The treated produce can be drained dry without a potable water rinse. Do not re-use the solution after treatment.

- **Treatment of raw, unprocessed fruit and vegetable surfaces by fogging:**

HYPERAX 5 can be applied by fogging to control the growth of miroorganisms that may cause decay and / or spoilage on raw post-harvest fruit and vegetables during the washing process. Ensure the room is properly ventilated. Vacate all personnel from the room during fogging and for a minimum of 2 hours after fogging. There must be no strong smell of vinegar/acetic acid before allowing personnel to return to the work area. Do not enter room until the hydrogen peroxide concentration is correctly tested and is below 1ppm on a time-weighted average.
Fog areas using 1L of a 0.2% solution (100mL per 60L of water) per 30,000L of room volume. Allow surfaces to drain thoroughly before operations are resumed.

## Storage

Hyperax 5 is stable for 12 months but decomposition is accelerated by higher temperatures. Store in the original sealed container and keep out of direct sunlight. Also avoid storing the product in extremes of temperature; try to keep it between 10 and 25°C. Keep HYPERAX 5 away from sources of ignition or heat. Store it away from combustible materials.
NEVER POUR BACK ANY UNUSED PRODUCT INTO THE ORIGINAL CONTAINER. This may contaminate the product and render it ineffective. Avoid all possibility of contamination, especially dirt, caustic, reducing agents and metals.

**Available in: 25kg**



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