

# PERABRIGHT™

### Peracetic Acid 5% Solution for Food Plants, Food Processing, Beverage and Brewery

This product is a 5% active peracetic acid formula for bleaching and deodorizing in food plant, beverage, brewery and other food processing operations. Ideal for CIP cleaning of pipelines, fillers, vats, tanks, food contact surfaces, processing equipment, fillers, conveyors and other equipment used in processing and packaging meat, poultry, seafood, fruit, nuts, vegetables, eggs, beverage, beer, dairy and more. Also excellent for use on non-food contact surfaces in institutions, non-medical facilities, animal and poultry premises, packing houses, coops, crates, etc. For laundry, this product provides excellent bleaching and brightening at lower temperatures than chlorine or hydrogen peroxide, resulting in substantial energy savings and reduced damage to fabric. Safe on colors and compatible with most natural and synthetic fibers. Readily biodegradable.

### Directions for Use

Please consult your service representative for the amount of this product to be used. Dilution will vary based on intended use, method of application, contact time, load size, soil level and other factors.

### Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from [www.crown-chem.com](http://www.crown-chem.com).



### Technical Specifications

Appearance	Colorless Liquid
Odor	Characteristic
pH (full strength, 22°C)	<1.0
Foaming	None
Flash Point	None
Density (lbs/gal, 22°C)	9.30 ±0.1
Stability Range	40-100°F
Alkalinity (as Na <sub>2</sub> O)	None
Solubility (in H <sub>2</sub> O, 22°C)	Miscible
Peracetic Acid Content	5.0 - 5.2%

### Product Number

26205  
26215  
26255

### Packaging

5 gal. pail  
15 gal. drum  
55 gal. drum