SČS clean CONCENTRATE SYSTEM



Safe and Effective Organic Sanitizing and Disinfecting Solutions

The SCS team is using its 40 years of fruit & vegetable experience and expertise to bring in the new generation of elecrolyzed water processing. This technology creates safe, non-chemical sanitation solutions for the apple packing industry. Finally, a state of the art machine that ionizes water via automated electrolysis; the result being 100% Electrolyzed and Ionized Hypochlorous Concentrate...made on-site!

The Flow Technology Concentrate system produces a highly charged sanitizing solution which is safe to your product, your facilities, and your employees. The chlorine compound produced is 7,500 ppm for dump tanks, which is less than 1/10 the concentration of commercial bleach solutions. Yet, due to electrolysis, it is a safe and natural disinfectant which immediately becomes 98.9% Hypochlorous sanitizer as it is added to tank water for flume and spray bar applications. With a pH of 6.0, your working solution will have an effective ORP with chlorine ppm levels adjusted to meet your Food Safety and HACCP plans and procedures. This sanitizer solution has three effective antimicrobial properties:

- Hypochlorous Concentrate, a proven and safe Chlorine species as applied in the range of 40 200 ppm Spray Bar HOCl depending upon the application
- A pH range of 3.5 6.0, a pH range not typically conducive to microbial life
- An Oxygen Reduction Principle (ORP) in excess of 850mv, which is recognized as meeting food safety standards to eliminate bacterial, fungal and viral pathogenic microorganisms.

Making Your Own Chemicals On-Site Affords Many Benefits!

MAXIMUM ANTIMICROBIAL PROPERTIES

- **o** 100% Electrolyzed Ionization
- No Added Chemicals Pure Clean Safe
- No Dilution Prior to Use Applied at Strength
- >850mv ORP Exceeds Food Safety Mandates
- Made On-Site Lower Cost with No Disintegration
- Fast Kill Time HOCl proven to kill in <12 sec
- Pure Solution Cleaner Wastewater Streams
- **D** Reduced Cleaning & Maintenance Times
- Increased Effectiveness & Profitabiliy

SAFE TO YOUR OPERATION & MARGINS

- Low Chemical Impact on Facilities
- **o** Improved Fruit Quality
- **o** Reduced Cleaning & Maintenance Times.
- **o** Increased Production Line Up-Time
- **o** Reduced Chemical Costs and Inventory Costs.
- **o** Reduced Water Consumption
- Reduced Wastewater Treatment Costs
- Proven ROI and Long Term Profitability

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WHAT DOES IT KILL?

- Bacteria: Lactobacillus, Salmonella, Legionella, E. Coli, MRSA, Staphylococcus, Listeria, Pseudomonas, etc.
- Viruses: HIV-1, Hepatitis, coronavirus SARS-CoV-2 (COVID- 19) List N
- Protozoan Cysts: Cryptosporidium
- Yeasts: Saccharomyces
- Spores: Molds, Fungus and Mildew including Powdery Mildew and Fire Blight
- **o** Cleans and Eliminates Biofilms

SUSTAINABILITY STATEMENT

Our product line has been scientifically developed to provide responsible, safe and natural science to remove chemical impacts to our food supply, our precious soil and water resources, and our customers' working and living areas. Our products are proven to reduce the risk of historic and continued health and environment problems created by unresponsible development, manufacturing and use of conventional chemical products and treatments.

SCS Chlorine Generators and Solutions Meet State and Federal Regulatory Compliance







COMPLETE NON-TOXIC ORGANIC PROCESSING PLANT APPLICATION

- Spray Bars on Packing lines
- Clean-out-of-Place
- Plant Wash Down
- **D** Bio-Film Removal
- Pathogen free conveyors, metals, brush beds etc.
- Extended product life for distributor and end customers.
- **o** Eliminates re-contamination from brush beds.
- No other chemical needed for processing plant sanitation needs.
- **o** CA Storage Rooms and Plant Cleaning
- Exceeds Regulatory Requirements for Surface Cleaning and Sanitization





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