



NATURAL DISINFECTANT

Air, Surfaces, Food, Water

SPECIAL FEATURES

- ✓ Independently proven to destroy 99.999% of bacteria, viruses mould, spores and odour (incl. E-Coli, Salmonella, Listeria, Legionella, FMDV, Coronavirus and Biofilm).
- ✓ Safe to use **on** humans, animals, food and surfaces.
- ✓ Non Toxic. No irritation. No special handling requirements.
- ✓ Suitable for CIP Cleaning. No Rinse required.
- ✓ Disinfect water systems and drinking lines to eliminate bacteria, viruses and biofilm
- ✓ Improved Feed Conversion Ratio "FCR" with industry leading hygiene and infection prevention





OVERVIEW

ASPIDA is a natural disinfectant that is very effective while being safe to use on humans, animals, food and surfaces

ASPIDA is used throughout the food supply chain. Examples include; Teat hygiene to reduce mastitis in dairy cows. In calf nurseries to help reduce scour. CIP cleaning of milking lines and tanks. To disinfect drinking water lines in poultry and quail farms. In hatcheries for infection control. Directly on fresh produce to help extend shelf life.

ASPIDA is used in slaughter houses; human hygiene, surface disinfection; airborne disinfection

ASPIDA has been independently tested and we work with world class scientific advisors and accredited laboratories to solve hygiene challenges in food production



SPECIFICATION

Active Ingredient	Hypochlorous Acid (HOCL)
Unit sizes	50ml, 500ml, 5L, 20L, 200L and IBC
Food Grade	Yes
Ready-to-use	Yes
Antibacterial	Yes
Virucidal	Yes
Effective against mould and fungus	Yes
Non Toxic	Yes
No Irritation	Yes
Approved for use in organic food production	Yes
Rinse required after use	No
Flammable	No
Hazardous	No
Shelf Life	1 Year if stored correctly
Storage	At room temperature below 30°. Avoid direct sunlight
Application devices	Trigger Spray, Dosing Pump, Pressure Sprayer. ASPIDA can be aerosolised and used in Fogging Machines



PT 01, 02, 03, 04, 05

