



Salmonella Control Systems

Reduced Antimicrobial Costs / Total Process Control / Guaranteed Results

The **PathX™ Salmonella Control System** provides total process protection beginning at the scalders and ending at the exit end of the immersion chillers. PathX™ matches the characteristics of its antimicrobial agents with those of the process waters being treated by converting sodium hypochlorite (NaOCl) into either **Hypochlorous Acid** or **Monochloramine** as required for the particular application.

Scalders and Pickers are high in temperature and heavy in organic load. These processes are fed with reuse water from the birdwashers and final rinse cabinets and treated as required with monochloramine (NH₂Cl). Monochloramine is a tasteless, odorless, combined form of chlorine that is stable at high temperatures (cannot be boiled out of water) and does not react with organics as readily as highly oxidative disinfectants.

Birdwashers and Final Rinse Cabinets, which utilize potable water with minimal organic load or chlorine demand, are treated with hypochlorous acid (HOCl). Hypochlorous acid is the most oxidative form of chlorine and is continuously produced by the PathX™ process through an automated pH controlled chlorination regime.

Immersion Chillers, which contain a high organic load and a resultant high chlorine demand, are treated by the PathX™ process with monochloramine (NH₂Cl). Due to its stability in organically laden water monochloramine is continuously available for disinfection and has proven itself to be a superior disinfectant to other highly oxidative antimicrobials.

By treating process waters from the scalders through the chillers the CT (Concentration-Time) Values achieved by the **PathX™ Salmonella Control System** far exceed those of even the most powerful disinfectants currently used in single point intervention processes. Consequently the PathX™ process has proven itself to be a consistent, effective defense against the foodborne pathogen challenges facing the poultry industry.

- **Guaranteed Salmonella - 10% or Less**
- **Provides Scalder Treatment**
- **Provides Online Reprocessing**
- **Provides Chiller Treatment**
- **Fully Automated / Hands Off System**
- **Saves 37 Million Gallons of Water Per Year**
- **Requires No Post Chill Dips or Sprays**
- **Full Service Parts and Labor**

For more Information contact:

Zentox Corporation
310 G Ed Wright Lane
Newport News, VA 23606
Phone: (757) 369-9870
Email: info@zentox.com
www.zentox.com



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