

# AJUST™

Caustic pH Control



**SAFE FOODS™**  
CHEMICAL INNOVATIONS

**Ajust is a caustic soda approved for organic processing that helps create and sustain a particular pH range.** Ajust is often used in combination with a variety of antimicrobials to enhance efficacy while maintaining product yield. In addition, the Safe Foods Entro delivery module and MARC System ensure accurate dosing and can provide real-time pH monitoring.

## KEY BENEFITS

- > Approved by FDA, USDA, Health Canada and others
- > Superior pH management
- > Maintains product yield
- > Real-time pH control with MARC
- > Approved for organic processing

## ABOUT SAFE FOODS CHEMICAL INNOVATIONS

Safe Foods, a division of Fortrex, offers superior chemical solutions, intervention processing aids, innovative equipment, and real-time analytics software to food processing partners around the world.

**Ajust™**  
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