

Product

Azon Activator™(citric acid) is an FDA and USDA approved antimicrobial solution used in direct food-contact applications in the food processing environment. Azon Activator™ is designed to adjust and sustain the pH range that is most effective for controlling pathogens on beef, pork, poultry, seafood, fruits and vegetables.

This product is affirmed by the FDA as a Generally Recognized as Safe (GRAS) substance (21 CFR 184.1033) and is commonly found in nature. It is also approved by USDA National Organic Program for use on products labelled as organic (7 CFR 205.605).

Benefits

Azon Activator™ is a highly effective pH control agent for poultry and meat processing. When used with Azon Foundation™, the Azon mixture produces a highly effective antimicrobial agent.

Safe

No off-gassing is observed with the use of Azon Activator™ and it presents no unusual worker safety issues. Azon Activator is a non-toxic compound.

No Adverse Effects

No organoleptic changes are observed on food products processed using Azon Activator™ when used within parameters.

Properties of Azon Activator™

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|--------------------------------------|---|
| Physical Form | Liquid |
| Color | Clear, colorless to slightly yellow |
| Assay (wt./wt.%) citric acid | 51 +/- 1.0 |
| Solubility | Freely Soluble in water |
| Specific gravity (relative to water) | 1.24 @ 25°C |
| Components | <ul style="list-style-type: none">▪ Citric acid▪ Water |

Storage/ Shelf-life

The recommended product shelf life for Azon Activator™ is 1 year. Product held for more than one year should be reevaluated for fitness of use. Product should be stored at temperature between 10 to 60°C in 316 stainless steel, fiberglass or epoxy coated containers.

