



Azon is a flexible acidified sodium chlorite antimicrobial approved for use on poultry, meat, and produce. Azon can be used in a variety of applications in order to reduce harmful pathogens. When combined with the Safe Foods Azon Delivery System and MARC software, Azon can be safely mixed and applied without some of the risks typically encountered when using acidified sodium chlorite. Additionally, the concentration and usage of Azon can be monitored and adjusted in real-time, ensuring optimum antimicrobial performance.

## KEY BENEFITS

- > Approved by FDA, USDA, Health Canada and others
- > Broad-spectrum efficacy
- > Real-time control with MARC
- > Pathogen kill through oxidation and pH adjustment



## 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.

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