GRAMICID – Food graded disinfectant – Water and Food Industries

Gramicid for Dairy & Ice-cream Industry Sanitation. It is a fact that good quality supply dairy products are fast becoming a commodity of concern throughout the country. The concept of packaged dairy products has come in force, as it had never been before. The Dairy Industry maintains a high growth rate throughout the year. The Quality guidelines enforced upon the Industry are stringent and the product quality can only be generated through continuous Quality Control Measures. Unfortunately, the disinfection is still heavily dependent on the traditional methods of using hazardous and non-ecofriendly agents. These are not capable of complete disinfection activities. Thus we introduce Gramicid – an ecofriendly, broadspectrum, non-carcinogenic disinfectant which is capable of absolute control of microbial growth in the system. This is FDA approved & GMP Certified setup. Gramicid is tasteless, colourless, odourless & biodegradable disinfectant.

GRAMICID is a multi-component complex formulation of high concentration Hydrogen Peroxide and Silver in cationic form. Gramicid effectively and completely destroys all microorganisms including viruses, spores, gram positive & gram-negative bacteria, E.Coli, bacteriophages, Pseudomonas, Salmonella, fungi, yeast, mould, protozoa and Biofilms. Gramicid eliminates the need of Iodophore or Chlorination.

APPLICATIONS OF GRAMICID FOR SURFACE DISINFECTION

_To disinfect the pipelines, tanks, milk cans, pasteurizing plates, conveyor belt use Gramicid @ **0.5** % concentration

- 1. To disinfect bottles, closures, caps, crates use Gramicid @ 0.1% to 0.2% concentration
- 2. To disinfect the floor & walls use Gramicid @ 0.5% to 1% concentration
- 3. To disinfect transport containers / vehicles use Gramicid @ 0.5%.
- 4. To disinfect the Tetra Pack use Gramicid @ **500ppm** (i.e. 500ml of Gramicid in 1000 lts of water

Drainage Disinfection: @1-2% solution of Gramicid

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