



SAFE FOGGING WITHOUT DOWN-TIME

“ANK Neutral Analyte, a powerful yet benign sanitiser & disinfectant which can be safely fogged without the need for costly stand-down times whilst delivering better log reductions than traditional toxic chemistry. ”

During manufacture, food can be exposed to microbiological cross-contamination from surfaces and the air, which can give rise to food spoilage and safety issues. In high-risk food factories thorough disinfection of surfaces is required to reduce the numbers of micro-organisms and to prevent transmission of potential contaminants.

The traditional approach to controlling such contamination has been to implement daily cleaning and disinfection regimes. This targeted approach may be enough to maintain day-to-day control of contamination, but does not necessarily eliminate all environmental micro-organisms and, in some instances, they can persist in factories for several years.

End of production cleaning and disinfection regimes are also generally limited to food contact surfaces, lower walls, floors and machinery. This can lead to the potential survival of micro-organisms in the wider environment.

Whole room disinfection and odour control by way of chemical fogging enables difficult-to-reach places to be thoroughly disinfected and improves overall site hygiene. The drawback to this method is that it involves toxic chemistry which not only poses a hazard to staff and the environment but also disrupts production and process.

AWS Group's patented Envirolyte® generators, produce ANK Neutral Analyte, a powerful yet benign sanitiser & disinfectant which can be safely fogged without the need for costly stand-down times whilst delivering better log reductions than traditional toxic chemistry.

Regular disinfection by fogging will decontaminate whole areas and further reduce the number of environmental micro-organisms, which will in turn improve the quality of the food being produced, thereby reducing wastage and increasing profitability.

All organic and safe AWS Group's air sanitation solutions deliver powerful non-toxic disinfection and odour control to a wide range of industries, including Food & Beverage, Processing, Cheese Plants, Agriculture, Horticulture, Dairy and many more.

How does ANK Neutral Analyte work?

There are multiple theories on how electrolysed oxidising water (EOW) function on different types of pathogens and work is still continuing. The most common theory is that oxidation from the high ORP damages the biofilm cell wall allowing more than usual active chlorine from the hypochlorous acid to enter the pathogen. Once inside the cell the chlorine reacts with the nucleic acids and destroys key enzymes which de-stabilises the cells normal metabolic functions.

Neutral electrolysed water (NEW) types like [ANK Neutral Analyte](#) are not only advantageous for problems around low pH and corrosivity but also their unchanged antimicrobial activity after storage. Recent research has indicated that although pH, ORP and ACC of both NEW and AEW types have changed under different storage conditions the antimicrobial properties of NEW remained unchanged whereas AEW decreased significantly.



Pictured above: Stock Imagery





Blog: Safe Fogging with ANK Neutral Anolyte

Other Food Industry Applications for ANK Neutral Anolyte:

As well as outstanding results as a hard surface sanitiser and disinfectant when used as supplied at 500 ppm neutral electrolysed water (NEW) is used extensively overseas on direct application to meat and vegetables as well as in processing water in the same industries. Research work is also being carried out for it's use in clean in place (CIP) for the milk and dairy industry.

- **Surface Sanitiser:** Used on stainless steel glass, ceramic tiles and some plastics the efficacy of neutral electrolysed water (NEW) is dependent on a clean surface and like all sanitisers dwell time. With sufficient dwell time enough colony forming units (CFU) will be destroyed so the sanitiser becomes a disinfectant.
- **Vegetables & Fruit:** Neutral electrolysed water (NEW) can be used pre & post-harvest without leaving significant residues of chlorine and affecting nutritional and sensory quality. A number of studies overseas are showing that the effects of using neutral electrolysed water (NEW) are having a positive outcome in wide variety of fruit and veg applications including wash water.
- **Animal Products:** Neutral electrolysed water (NEW) are used for washing eggshells and can also be used for washing chicken carcasses. Overseas research is being carried out on its use with fish and seafood to reduce bacterial contamination. This research extends to electrolysed water (EW) ice for storage of fish fillets in transportation and presentation in the retail sector.



Pictured above: AWS Group Fogging Unit

To learn more about ANK Neutral Anolyte and Fogging Equipment, visit our website at awsgroup.co.nz or email us directly info@awsgroup.co.nz



Pictured above: Three of the five sizes available of AWS Group ANK Neutral Anolyte

