

FLORAEX™ Food - Grade Processing Aid PRO – Technical Data Sheet

1. Identification of the substance/mixture and company

Product form: MIXTURE	Product name: FLORAEX™ Food Grade Processing Aid PRO	QUA-FLORAEX-27
Commercial descriptor	Food-grade wash for raw poultry, fruits & vegetables	Professional / B2B
Supplier	FLORAEX Establishment Jeddah, Saudi Arabia support@floraex.net www.floraex.net	

2. Product Description

Description	FLORAEX™ Food-Grade Processing Aid is a food-grade wash concentrate designed for controlled industrial use in raw poultry washing and fruit and vegetable washing applications. The product must be diluted before use according to the approved label instructions.
Functional role	The product supports surface cleaning, organic-residue removal, controlled pH application performance, and microbial-load reduction support under validated operating conditions.
Use restriction	For industrial food-processing use only. Do not mix with detergents or other chemicals.

3. Applications / Uses

Application	Recommended Use	Application Methods	Validation Note
Raw poultry	Raw poultry carcasses and cuts during industrial processing, including post-slaughter washing, pre-chilling, chiller system applications, and pre-marination washing operations.	Immersion tanks, rotating drum systems, chiller/rinse systems, or spray/nozzle applications.	Validate by facility HACCP plan, water quality, organic load, contact time, and process controls.
Fruits & vegetables	Fresh fruits and vegetables in food-processing environments, central kitchens, catering operations, and other controlled food-handling facilities.	Soaking, spraying, or other controlled contact method with full surface coverage.	Final potable water rinse is required after the recommended contact time.
Use limitation	Professional/industrial food-processing use.	Do not position as household disinfectant.	

4. Key Features & Benefits

Key Differentiator	Customer Value	Application
Natural chlorine-free positioning	Designed without chlorine-based compounds for food-wash applications.	Poultry / Produce
Supports microbial-load reduction	Microbial-load reduction	Poultry / Produce
Supports organic-load removal	Helps remove visible blood residues, proteins, fat residues, loose organic materials, dirt, and surface impurities.	Poultry / Produce

5. Physical & Chemical Properties

Property	Value	Comment
Appearance	Clear liquid	Batch release by visual inspection
Color	Colorless to light yellow	Final color controlled by product specification
Odor	No detectable odor	Sensory check
Solubility	Completely soluble in water	Water-based application
Viscosity	Low viscosity, water-like	Suitable for immersion/spray use
Stability	Stable under normal handling and storage conditions	Follow storage instructions
Shelf Life	6 months under recommended storage conditions	20–30°C, protected from direct sunlight, excessive heat, and freezing
Packaging	4 L, 5 L, 25 L, and 30 L HDPE jerrycans.	Sizes may be adjusted by FLORAEX
pH	Controlled according to internal specification	Measured as supplied. Ready-to-use pH depends on dilution water quality.

6. Directions for Use

Parameter	Guideline	Application	Control
Product form	Concentrated liquid; Dilute at 1:19 by add 1 liter of concentrate to 19 liters of clean processing water	All applications	Label / SOP
Raw poultry application method	Apply during rinsing, immersion, chiller-stage contact, rotating drum contact, or spray/nozzle application. Ensure full and uniform coverage.	Poultry	Facility validation
Fruit & vegetable application method	Apply by soaking, spraying, or other controlled contact method with full surface coverage.	Produce	Facility SOP
Contact time	Recommended operating range: 5–10 minutes according to approved label instructions.	All applications	HACCP / Trial protocol
Extended contact time	Extended contact time beyond the recommended operating range showed no negative impact under evaluated customer industrial trial conditions. Site validation is required.	All applications	Document in trial report
Raw poultry post-application handling	Drain after application according to approved label, facility HACCP requirements, food-safety controls, and process design. Final rinse may be applied when required by customer process evaluation or product nature.	Poultry	Facility-specific decision
Fruit & vegetable post-rinse	Rinse thoroughly with potable water after the recommended contact time.	Produce	Required
Water quality	Use clean processing water suitable for poultry or produce washing operations.	All applications	Water quality monitoring
Temperature	Apply under ambient or chilled processing conditions according to facility validation and approved label instructions.	All applications	Process control
Organic load	Performance has been evaluated under varying organic-load conditions as part of customer industrial application trials, but each facility must verify performance under its own conditions.	Poultry primarily	Organic-load management

7. Compatibility

Compatible with	Stainless steel SS304/SS316, HDPE, PP, PVC, food-grade plastic materials, and common processing-line contact materials under normal use.
Not recommended with	Do not mix with bleach, chlorine-based disinfectants, strong acids, strong alkalis, oxidizing agents, or other chemicals.

8. Performance & Application Evidence

Evidence Item	Summary	Use in document
Laboratory validation	99.9% microbial reduction after 5 minutes, equivalent to a 3-log reduction, and 99.99% microbial reduction after 10 minute, equivalent to a 4-log reduction against selected microorganisms, including Escherichia coli ATCC 8739 and Salmonella spp., under controlled laboratory conditions.	Technical evidence, not a complete pathogen-elimination claim

9. Key Customer Industrial Trial Observations

Observation Area	Customer Trial Observation	Application Relevance
Odor	Reduction of undesirable raw poultry odor and cooked poultry odor.	Poultry quality
Surface cleanliness	Improved surface cleanliness through removal of visible blood residues, proteins, fat residues, and loose organic materials.	Poultry washing
Visual defects	Reduction in visible red or grey discoloration on poultry surfaces.	Raw material appearance
Cooked product appearance	Improved cooked meat appearance after frying, broasting, and roasting applications.	Customer sensory quality
Fried/broasted quality	Reduction of excessive darkening; improved golden coating appearance; improved coating stability; reduced visible separation between meat and coating.	Foodservice / industrial kitchens
Oil release	Reduced visible oil release after frying and draining.	Finished product quality
Natural appearance	Maintained natural poultry appearance without excessive whitening, surface fading, or abnormal visual changes.	No negative visual impact
Taste and texture	No undesirable flavor or off-taste reported. No negative impact observed on poultry texture, color, odor, taste, or general physical characteristics when used as directed.	Sensory acceptance

10. Regulatory / Claim Notes

Claim control	FLORAEX™ Food Processing Aid PRO should not be described as a disinfectant, sanitizer, antimicrobial medicinal product, or therapeutic product unless separate registration supports that claim.
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11. Storage & Handling

Handling	Handle according to good industrial hygiene practices. Use gloves and eye protection when handling large volumes or concentrate. Avoid contact with eyes.
Storage	Store in original sealed container between 20°C and 30°C, away from direct sunlight, excessive heat, and freezing.
Disposal	Dispose of unused material according to local waste and wastewater regulations.
Transport	Not classified as dangerous for land, sea, or air transport based on previous product technical profile.

FLORAEX™ Multi-Surface Disinfectant PRO – Technical Data Sheet

1. Identification of the substance/mixture and company

Product form: MIXTURE	Product name: FLORAEX™ Multi-Surface Disinfectant PRO Variants: Standard version / Scented version Scented version: Jasmine Scent, Rose Musk For General Hard Surfaces Only	QUA-FLORAEX-31
Commercial descriptor Supplier	Concentrate dilution: FLORAEX Establishment	

2. Product Description

Description	FLORAEX™ Multi-Surface Disinfectant is a surface disinfectant for food-processing surfaces and general hard surfaces. It is available as a concentrate for
Important limitation	For surface disinfection only. Not intended for direct food washing, food treatment, hand/skin disinfection, medical use, or mixing with other chemicals.

3. Applications / Uses

Application	Recommended Use	Application Methods	Validation Note
Food-contact surfaces	Direct and indirect food-contact surfaces requiring a controlled disinfection step after cleaning.	Spray, wiping, controlled contact, or approved surface-application system. For industrial food-processing use, apply after cleaning and rinse with clean water where required by site SOP or food-safety procedures.	Validate disinfection performance by facility HACCP plan, surface type, cleaning status, contact time, application coverage, and rinse procedure.
Equipment & utensils	Disinfection of processing equipment, stainless-steel tables, preparation tools, utensils, and production-line contact points after cleaning.	Apply after cleaning and before final rinse, food contact, or next process step according to site SOP.	Ensure complete surface coverage, defined contact time, potable-water rinse where required, and documented application records.
Use limitation	Suitable for home, professional, B2B, industrial, and heavy-duty use according to product format and application instructions.	Not intended for direct application on food, medical use, or hand/skin disinfection.	

4. Key Features & Benefits

Key Differentiator	Customer Value	Application
Chlorine-free positioning	Designed without chlorine-based compounds for surface disinfection applications, including food-contact surfaces where approved procedures are followed.	Food-contact & general hard surfaces
Post-cleaning disinfection role	Designed to be used after cleaning for industrial food-processing applications and as spray-and-wipe for ready-to-use applications.	Operational hygiene control
Equipment-safe profile	Suitable for use on common hard surfaces when used as directed.	Operational compatibility
Workflow integration	Can be integrated into controlled cleaning and disinfection SOPs.	B2B / Operations
Post-rinse control	Clean-water rinse supports food-safety compliance for food-contact surfaces where required by site SOP, food-safety	Food-contact surfaces

5. Physical & Chemical Properties

Property	Value	Comment
Appearance	Clear liquid	Batch release by visual inspection
Color	Colorless to light yellow	Final color controlled by product specification
pH	Controlled according to internal specification.	Measured as supplied. Ready-to-use pH depends on dilution water quality.
Solubility	Completely soluble in water	Water-based application
Viscosity	Low viscosity, water-like	Suitable for spray, wiping, and surface contact use
Stability	Stable under normal handling and storage conditions	Follow storage instructions
Shelf Life	6 months under recommended storage conditions	20–30°C, away from direct sunlight
Packaging	Available as 700 mL ready-to-use spray, 4 L / 25 L / 30 L concentrate jerrycans, and 30 L ready-to-use solution where specified by SKU.	Packaging sizes may be adjusted by FLORAEX

6. Directions for Use

Product form	Ready-to-use 700 mL spray for direct spray-and-wipe use. Concentrate in 4 L, 25 L, and 30 L containers for dilution-based professional and industrial applications. 30 L RTU solution is used as supplied where specified by SKU. For concentrate applications, dilute 1:19 by adding 1 liter of concentrate to 19 liters of water to prepare 20 liters of ready-to-use solution.	Spray / Food-contact surfaces / Heavy-duty use	Label / SOP
Preparation	RTU spray and RTU solution products are used as supplied and must not be diluted. Apply the ready-to-use solution to the surface until fully covered. The surface must remain wet during the required contact time.	Concentrate / RTU spray	Site SOP
Application method	For RTU spray: spray directly onto the surface. After the required contact time, wipe with a clean microfiber cloth or clean sponge.	General hard surfaces / food-contact surfaces	Visual coverage check
Contact time	For concentrate applications: apply the prepared ready-to-use solution by spray, wiping, controlled contact, or approved surface-application system. Leave wet for 1 minute for 99.9% reduction, or 5 minutes for 99.999% bacterial reduction when used as directed. For food-contact surfaces, rinse with clean water where required by site procedures before food contact.	Spray / Industrial / Heavy-duty	Label / HACCP / Site SOP
Post-rinse	For general hard surfaces, wipe after the required contact time unless site procedures require rinsing.	Food-contact / General hard surfaces	SOP / Regulation
Organic load	This requirement applies to industrial food-processing applications and heavy-duty/professional surface disinfection only. Heavy soil and visible organic residues should be removed before application.	Industrial / Heavy-duty use	Pre-cleaning control

7. Compatibility

Compatible with	Suitable for common hard surfaces such as stainless steel and compatible hard plastics when used as directed.
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8. Performance & Application Evidence

Evidence Item	Summary	Use in document
Standard test method	Bacterial disinfection performance verified according to SASO / GSO test method.	Technical evidence
Bacterial kill claim	Kills up to 99.999% of tested bacteria when used as directed.	Controlled disinfection claim
Application controls	Performance depends on correct dilution or ready-to-use format, surface coverage, wet contact time, pre-cleaning status, water	Claim boundary

9. Storage & Handling

Handling	Concentrate: store between 20°C and 30°C, away from direct sunlight. Keep container tightly closed after use. Do not freeze. If exposed to low temperature, Store sealed in original container at 20–30°C in a cool, dry, well-ventilated area. Protect from sunlight, excessive heat, and freezing.
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10. Regulatory / Claim Notes

Claim control	Use claims only within the verified test method, approved label, and applicable local regulatory requirements.	Client-facing control
Food-contact surface use	Unscented version: suitable for food-contact surfaces and general hard surfaces when used as directed. For food-contact	Regulatory positioning