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in food safety*



FOR IMMEDIATE RELEASE

BIRKO Introduces Two New Products

HENDERSON, Colo.- Birko Corporation, a leader in craft brewery sanitation, recently introduced two new products to their craft brewery line-up, Nitro-CIP and Pur-Ox. Nitro-CIP is a high nitric acid, low phosphate containing acid that is perfect for stainless steel passivation, use in areas with hard water, and for beerstone removal. Nitro-CIP can be used with X-Puma (non-foaming detergent additive) for even better cleaning and protein removal.

Pur-Ox is a 34% stabilized hydrogen peroxide mixture designed to be used at the point of use as a cleaning adjunct for caustic CIP cleaning solutions. When added at the point of use, Pur-Ox assists cleaning by providing additional displacement of protein soils and light beerstone deposits. For more information and details on Nitro-CIP and Pur-Ox, contact Dana Johnson at Birko Corporation:

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About Birko

Protecting the food chain for more than three generations. **Saving lives. Reducing costs, liability and risk.** At Birko, we have it down to a science. Nothing is more important to us than making sure the food chain is secure, safe and pathogen free. That's why we're committed to providing the best in environmentally responsible chemistry, state-of-the-art chemical management and dispensing equipment, and excellent customer service. It's all part of The Birko Advantage, a total integrated food safety solution: expertise, chemistry, equipment and technology that helps food processors meet FSMA, SQF, BRC and SSOP standards. Visit birkocorp.com to learn more about how we can partner with you and help you protect your brand.