

Antimicrobial Spray Conveyor

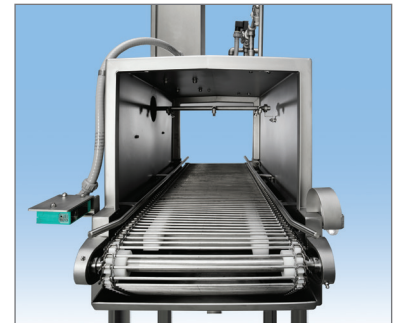


Gain Control Over the Products that Enter Your Plant

With increased attention on products coming into the plants from outside sources, there is no better time than now to learn how to reduce unknown pathogens on the packaging that contains your products. Gain control over the product that enters your plant, and let Birko give you peace of mind that your antimicrobial treatments are diluted at the proper concentration, pressure and flow, every time. We know what it takes to deliver safe, high-quality products. That's why we developed an innovative conveyor system to apply antimicrobials to the primary packaging of products before they are opened in your plant for processing.

Benefits

- Proven to effectively remove bacteria from product surfaces
- Protects your Plant from outbreaks, recalls or FSMA fines
- Cost effective – uses less water than other systems and avoids chemical overspray
- Minimizes downtime and sanitizes while keeping the product moving
- Custom – built to your plant's specifications; available in any length, width or height
- We service what we sell 24/7 – free up your maintenance staff to work on other priorities



Antimicrobial Spray Conveyor

Features

- Spray bar and stainless-steel rodded belt provide 360° coverage of antimicrobials at the proper concentration, pressure and flow
- Contains and captures overspray in the spray area and pipe to drain
- Treats primals, subprimals and trim; use prior to needle/blade tenderization and moisture enhancement
- Use with the Automatic Mixing Station to supply interventions to the conveyor at the required concentration and temperature
- Integrates with existing processing equipment or conveyor system
- Works successfully with lactic acid, peracetic acid or other Birko antimicrobials
- Photo eye-controlled solenoid valve
- Fully factory-assembled and tested before installation
- Meets sanitary design guidelines



Automatic Mixing Station

Antimicrobial Spray Conveyor

Antimicrobials and Pathogen Reduction Treatments

- **Beefxide:** Lactic/citric acid antimicrobial blend to spray on beef carcasses, organ meats, primals, cuts and trim. Effective against *E. coli* and *Salmonella*. Suitable for use with natural and organic labels.
- **Birkoside MP-2:** Fast-acting peracetic acid antimicrobial intervention. USDA- and FDA-approved PAA antimicrobial suitable for direct product application.
- **Chicxide:** Lactic/citric acid antimicrobial blend to spray on poultry carcasses, organ meats, cuts and trim. Effective against *E. coli* and *Salmonella*. Suitable for use with natural and organic labels.
- **Lactic Acid:** USDA-approved antimicrobial for meat and poultry carcasses, primals, organs and trim.
- **Lambxide:** Lactic/citric acid antimicrobial blend to spray on carcasses, organ meats, primals, cuts and trim. Listed in 7120.1.
- **Porkxide:** Lactic/citric acid antimicrobial blend to spray on carcasses, organ meats, primals, cuts and trim. Listed in 7120.1.



Hard Surface Sanitizers

Want to use a hard surface sanitizer?

Birko's quaternary ammonium sanitizers, Quadra Quat and Ultra Quat, are included on EPA list N as being effective against the COVID-19 virus.*

**These products must be used at "no rinse" concentrations.*

Contact your local technical representative for more information.

"Birko helped us design, build, and implement an outstanding intervention program for our grinding facility based on the Antimicrobial Spray Conveyor and Beefxide. Knowing that we are doing everything we can to protect the food chain definitely helps us sleep better at night. Thanks, Birko!"

Burke Stone,
Vice President, Stone Meats
Ogden, UT

Contact us today to find out how our equipment and chemistry can work for you.

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