

# Poultry Processing Solutions

The BIRKO logo is a circular emblem with a blue background. It features a stylized white and green swoosh that forms a partial circle around the word "BIRKO" in white, bold, sans-serif capital letters. The logo is set against a background of blue water with bubbles.

## Sanitation and Intervention Chemistries for Your Entire Facility

Poultry processing facilities have a tough task. Save money, time, water and energy while providing a consistently clean and safe product. Processors can take a number of preventative measures in their plants, but it can still feel impossible to achieve a Category 1 status. Controlling bacteria to meet the rigorous USDA standards and achieving a Category 1 status can seem like a monumental effort.

That's where we come in. With over 65 years of experience in chemistry, we understand how custom chemical solutions fit into your overall sanitation and food safety program.

Our team of food safety experts will assess your plant and recommend an ideal products to be used on your equipment, the surfaces in your facility and your product.

### Birko focuses on:

- Auditing your plant for food safety risks and assess your sanitation processes. We'll work with you to determine the chemistries and technologies that are appropriate for your plant.
- Complying with USDA (FSIS) standards.
- Preparing for third-party audit requirements.
- Reducing the risk of cross-contamination between processing areas.
- Preventing *Salmonella* or *Campylobacter* outbreaks.
- Achieving and maintaining a Category 1 status in your plant.



# Birko Poultry Processing Solutions

<b>Poultry Scalds</b>	<b>Application</b>
Turkleen	A poultry scald that facilitates in feather removal. Controls foam in scald tanks.
<b>Rail and Shackle Lubricants</b>	<b>Application</b>
Chik-Slide	Coming Soon: a water dilutable mineral oil based shackle and chain lubricant. It provides low-drip, long-life, rust protection, and excellent lubrication. Acceptable for incidental food contact.
Hydrolube	Low viscosity and recommended for poultry chains. Acceptable for incidental food contact.
<b>Cleaning and Sanitation Chemistry</b>	<b>Application</b>
10-Chlor	Great for boosting alkaline cleaners for removing protein soil. Helps keep belts and cutting boards white. EPA registered.
Ala-Quat	Acid quat blend very effective as a second step on sanitizing rotations. Keeps black mold away. EPA registered.
Bioside HS-15%	15% PPA EPA-registered sanitizer with post-rinse approvals.
Poul CIP	Chlorinated caustic CIP for redwater systems.
PoulChlor	Economical, all-in-one solution contains detergents, chlorine and alkaline caustic optimized for poultry soil.
Poulcid Foam	Self-foaming acid cleaner for poultry plant sanitation. Effective at removing hard water and other mineral scale. Leaves metal surfaces bright and shiny.
Poulcid NF	Non-foaming blended acid cleaner (nitric/phosphoric) for CIP applications.
Poulclean	Mild alkaline, solvent-based general purpose cleaner. Best for cleaning soft metals.
Poulfoam	General purpose cleaner. Generates a lot of foam.
Poulsolve	Foaming moderately alkaline cleaner with solvents for chain and shackle cleaning.
Quadra-Quat	A 7.5% active, four-way quat sanitizer/disinfectant used for post rinse sanitizing. EPA registered.
Ultra-Quat	A 10% active, four-way quat sanitizer/disinfectant used for post rinse sanitizing. EPA registered.
<b>Antimicrobials</b>	<b>Application</b>
Birkoside 22	USDA- and FDA-approved 22% active PAA antimicrobial suitable for direct product application.
Chicxide	Our patented lactic/citric acid antimicrobial blend to spray on poultry carcasses, parts and trim. Effective against E. coli and Salmonella. Suitable for use with natural and organic labels.

**Harness the power of using Birkoside 22 with our revolutionary electrostatic technology: [birkocorp.com/elite360](http://birkocorp.com/elite360)**

