

## Ecozyme DryTec

Potent disinfectant for post-harvest washing in packhouses

Calcium hypochlorite-based water disinfectant

Available in easy-to-dose granules and chips for dosing systems

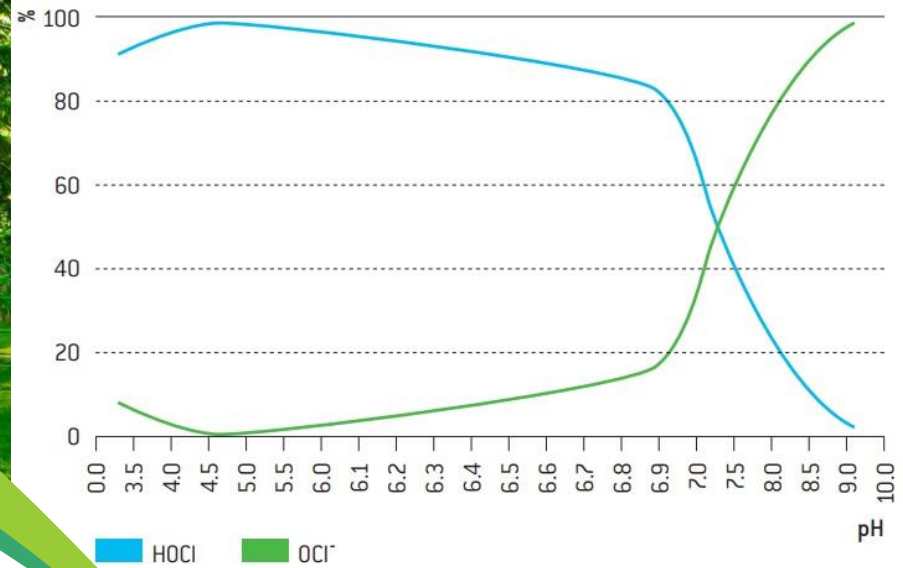
SANS 1827 and SANS 1853 certified for water

NRCS Registration for disinfectants in the food and beverage industry

Typical control disinfectant in CRI trial work for the evaluation of potential alternative disinfectants

Available in 25kg drums

Concentration of Hypochlorous Acid in Solution



### Product Description:

DryTec is outstanding post-harvest disinfectant for the washing of fruits and vegetables, cleaning of hard-surfaces, equipment, utensils, processing facilities, and sterilization of supply water. Ecozyme DryTec is an effective bactericide and fungicide which combats the undesirable fermentation and rot in the food processing industry. It's exceptional for the control of listeria monocytogenes, and is formulated for the disinfection of wash water for fruits and vegetables.

DryTec is ideal for supply water for beverage and bottling plants, poultry spin chillers and cleaning of hard surfaces, equipment, utensils, coop, farming facilities and aviaries.

Volume of water to be treated (l)				
Treatment ppm (mg/l) Av. Cl <sub>2</sub>	100l	500l	1000l	
1	0.15	1.00	1.50	Weight of Frexus® Dry Chlorine Required (grams)
50	8.00	37.00	76.00	
75	12.00	58.00	115.00	
100	15.00	75.00	155.00	
150	23.00	115.00	230.00	
200	31.00	155.00	310.00	

Note: Always confirm chlorine level in the water, by using a reputable test method, before applying fruit / vegetables.

### Different Uses Of Ecozyme DryTec:

- Post-harvest washing of fruit and vegetables Industrial
- Disinfection of potable, effluent and irrigation water
- Livestock and agriculture applications
- Sanitizing of animal carcasses.
- Disinfection and cleaning of equipment and utensils in the food and farming industry.

### Recommended Use:

Refer to dosage table at the top left of this page. Use gloves when applying. Do not swallow. Add the product to water to dissolve (Note: do not reverse this procedure due to safety reasons). Avoid contact with the eyes, skin and mucous membranes. Avoid inhaling the concentrated product. Avoid mixing this product with other products. Keep the product in its original packaging. Keep the packaging firmly closed, in the shade in a dry and well-ventilated area and away from foodstuffs and other chemical products. Store at a low ambient temperature less than 25° C. Dry the packaging before discarding. Do not re-use the empty packaging. *Use in conjunction with the Safety Data Sheet supplied.*

### Shelf Life, Storage & Precautions

Store in cool, dry place. Stable for 24 months.

### Product Features:

- SABS 1853 & SANS 1827 approved
- NRCs Registered
- High 65% - 68% active ingredients
- A solid product that preserves the active ingredients for extended shelf life
- Manufactured in R.S.A using modern, high quality processes
- Hypochlorous acid (HOCl) is far more efficient biocide than the hypochlorite ion (ClO<sup>-</sup>)
- Strict pH control of 6.5–7.5. guarantees the largest presence of the hypochlorous acid molecules for the highest possible kill rate
- Minimizes the release of irritating and potentially hazardous chlorine gas
- Kills 99,999% of Listeria in 60 seconds

### Contact Us

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