

# ECO-Virus X



**Potent disinfectant which is Log 5 Reduction tested against Listeria, E.coli, Staphylococcus and other dangerous pathogens. Specially formulated to conform to food-grade specifications.**

## Introduction:

Conventional disinfectants are usually tested against a Log 3 reduction.

While suitable in many instances, where outbreaks of life threatening pathogens like Listeria, E-Coli and Staphylococcus occur, an even more powerful disinfectant is ideal.

Nothing beats the peace of mind a Log 5 reduction can offer.

A Log 5 reduction test challenges and pushes the limits of disinfection performance.

ECO-Virus X test is tested against and passes essentially a 100 times higher pathogen bacteria loading.

## Product Description:

ECO-Virus X is a revolution in toxic free cleaning and decontamination, being the natural alternative widely used to control microorganisms. The product is manufactured from specially selected bioflavanoids and organic acids

from vegetables and fruit, the ideal replacement for harsh chemicals such as chlorine, QAC's and other disinfectants. **ECO-Virus X is a broad spectrum natural anti-bacterial sanitizer** that can be used in a wide range of industries, including livestock, food processing, pharmaceutical, water treatment, catering, medical, agriculture, and many other applications. When used for sanitizing, this powerful agent destroys any bacteria that are present, while leaving a non-toxic residue that keeps bacteria from multiplying.

## Mechanism of Action:

Disease and even death causing pathogens are an unfortunate reality in the farming and food processing industry, and are difficult to manage with traditional disinfectants. The old conventional approach to controlling Listeria and Salmonella etc. is by poisoning them. As is widely documented, pathogens build up resistance to poisoning from traditional disinfectants and anti-biotics, making them harder to kill after every disinfection.

So why is it much more effective than traditional disinfectants? ECO-Virus X does not poison the

organism, but rather acts mechanistically by destroying the cellular membrane of a micro-organism (cell wall intrusion).

This makes it impossible for the pathogen to build up resistance, meaning you get an excellent kill rate every time.

ECO-Virus X's efficacy is due to the unique blend of Bioflavanoids and organic acids included in the formulation. All ingredients are carried in a safe and naturally derived medium which makes the active ingredients soluble in water.

## Food & Beverage Disinfecting

- ✓ Hard surface disinfection
- ✓ Process equipment
- ✓ Clean In Place (CIP)
- ✓ Occupational health & safety hygiene.

## Sites of Application:

- ✓ Poultry Farming
- ✓ Dairy Farming
- ✓ Pig Farming
- ✓ Dog Breeders
- ✓ Competition Pigeons
- ✓ Breweries
- ✓ Starch processing plants
- ✓ Food processing plants
- ✓ Abattoirs
- ✓ Industrial kitchens & refectories

# ECO-Virus<sup>X</sup>



- ✓ Fruit wash treatment facilities
- ✓ Meat breaking plants
- ✓ Sauce blenders
- ✓ Canned food manufacturers

- ✓ Reduces mold and yeasts microbial levels
- ✓ Contains no chlorine, ethanol or aldehydes
- ✓ Readily biodegradable
- ✓ Cost-effective
- ✓ Reduces effluent
- ✓ Disrupts biofilm.

## Certifications:

**ECO-Virus X** (Ecozyme Virus Gobler™)

- ✓ **SANS 636:2013:**  
**10509/16606**
- ✓ **SANS 1853:2009:**  
**10509/16608**
- ✓ **NRCS Act5GNR**  
**529/263515/040/0827**
- ✓ **Bureau Veritas**  
**conformity against**  
**SANS 51276 (EN1276)**
- ✓ **Log 5 Test Reduction**

## Typical Surface Disinfection:

- ✓ Walls
- ✓ Floors
- ✓ Knife sterilizing units
- ✓ Platform scales
- ✓ Extractor fan housings
- ✓ Manufacturing vessels
- ✓ Stainless steel valves
- ✓ Cat walks
- ✓ Fridges
- ✓ Transfer pumps
- ✓ Drain covers
- ✓ Conveyor belts
- ✓ Dip baths

## Mechanism of Action:

- ✓ Concentrated
- ✓ Can be used cold
- ✓ Non-corrosive to metals
- ✓ Low-toxicity and non-mutagenic
- ✓ Non-corrosive to surfaces at the prescribed dosage
- ✓ No rinse required in certain applications
- ✓ Supports environmental sustainability
- ✓ Opportunities for goodwill and publicity
- ✓ Conforms to food grade specifications (SABS)

## Packaging, Shelf Life, Storage

ECO-Virus X is stable for 12 months at ambient temperature, out of direct sunlight.

Available in 1L, 5L, 25L.