

Alcogiene™
For Serious Protection



ALCOGIENE™
FOOD SAFE DISINFECTANT

Alcogiene™

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Background

Alcogiene™ PAWA70 is a ready-to-use product that is recommended for use to clean, sanitize and disinfect hard, non-porous food contact surfaces without rinsing. It is an ideal product to be used in food manufacturing, food processing and food service environments. Alcogiene™ PAWA70 contains 70 % Food Safe Isopropyl Alcohol as the active ingredient. It is manufactured and packaged in a cGMP and HACCP compliant facility to guarantee that it is safe to apply on the food contact surfaces. This product is volatile and highly evaporative, leaving zero residue after application. PAWA70 has been independently tested against a range of European Testing Standards (EN) and is proven to effectively kill 99.9 % of bacteria and viruses in 60 seconds.

Features

- ✓ Formulated for Food Contact Surfaces
- ✓ Fast Evaporating & No Residue
- ✓ Improve Food Safety Compliance
- ✓ Fragrance Free
- ✓ Manufactured in a cGMP & HACCP Compliant Facility





Importance of Food Safety

Food safety is defined as the preparation, handling and storage of food in a way that best reduces the risk of individuals becoming sick from foodborne disease. Researchers have identified more than 250 foodborne diseases and most of them are infectious in nature, caused by a variety of bacteria, viruses, and parasites. Moreover, viruses and bacteria that cause cold and flu can be spread via hand-to-hand or hand-to-surface. Hence, cleaning and disinfecting food environment is important to practice regularly and correctly to keep our food free from germs and bacteria.

Examples of the pathogens commonly found in kitchen and restaurant are:

- ▶ Esherichia coli
- ▶ Norovirus
- ▶ Hepatitis A
- ▶ Staphylococcus aureus
- ▶ Enterococcus hirae
- ▶ Pseudomonas aeruginosa

FAQ

How these bacteria spread into our foods?

Contaminations happen when we **carelessly touch other surfaces** while preparing our food.

Germs found in bathrooms and other areas of a restaurant can **be easily transferred** to the food preparation area.

We should **disinfect our utensils and dishes before using** them to avoid ingesting these harmful bacteria.

Compliance

Hazard Analysis and Critical Control Point (HACCP) is an internationally recognized preventive approach to food safety from chemical, physical and (micro)biological hazards in production processes.

Current Good Manufacturing Practice (cGMP) is an internationally recognized quality assurance for the production of goods.



Why we need Food Grade Disinfectant?

Hand Sanitizer or Non-Food Grade Surface Disinfectant is **not safe and inappropriate** to use for cleaning and disinfecting food contact surfaces.

Our Isopropyl Alcohol is a food grade chemical ingredient, **complying with Food Chemical Codex (FCC)**. It is tested to meet FCC requirement of low heavy metal content and no residue.

Additionally, Alcogiene™ PAWA70 is manufactured in a **cGMP and HACCP compliant facility** to ensure that it is a 100% qualified food safe disinfectant.

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Usage Instruction



Application Site

Use in food manufacturing, processing factory, kitchen and hotel sanitization.

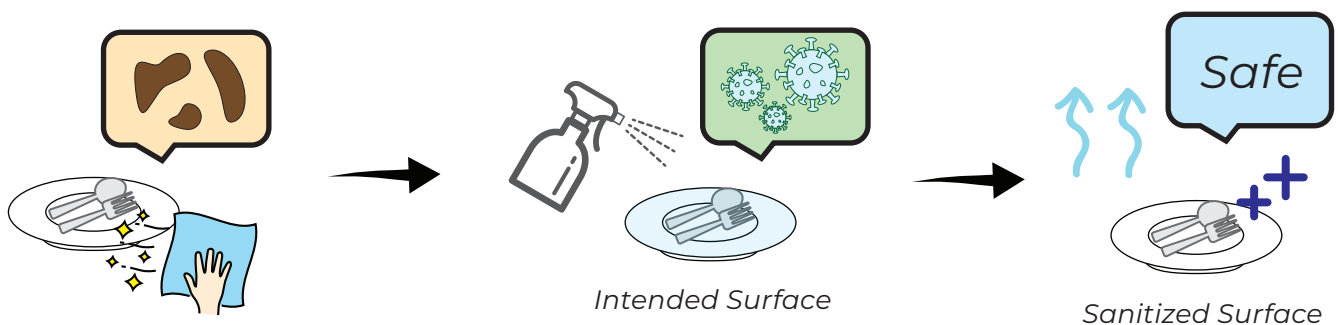


Where to Use?

General purpose disinfectant of non-coated, non-porous food contact surfaces such as food utensils, dishes, table, silverware, countertops sink tops and etc. Suitable for all food and beverage service environments such as hotels, restaurants, kitchen and school.



Direction of Use



Thoroughly clean the surfaces first if visibly dirty.

Spray PAWA70 on intended surfaces upright 6 - 8 inches from surface until all covered with mist.

Allow surfaces to air-dry. No rinsing is required.

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Efficacy Test & Quality



Quantitative Test

The Alcogiene™ PAWA70 has been independently tested against a range of European Testing Standards (EN).

EN 1650

- Fungicidal Suspension Test

EN 1276

- Bactericidal Suspension Test

EN 13697

- Yesticidal, Bactericidal and Fungicidal Test

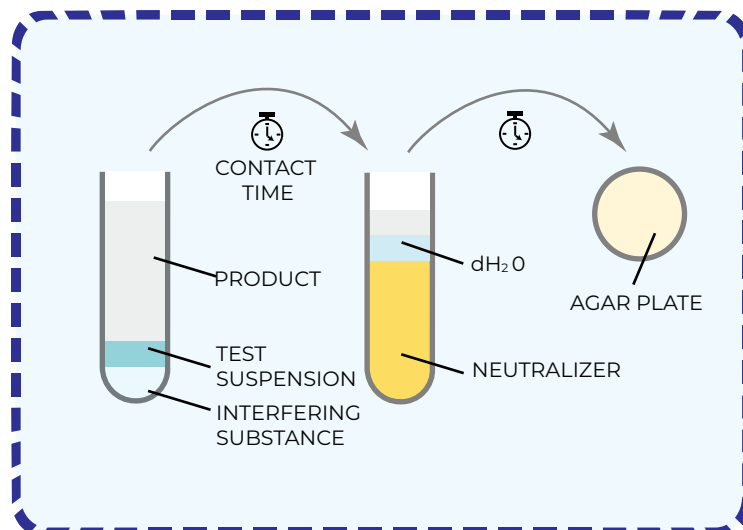
Tested Against

- ▶ Candida albicans
- ▶ Enterococcus hirae
- ▶ Escherichia coli
- ▶ Pseudomonas aeruginosa
- ▶ Staphylococcus aureus

Contact time

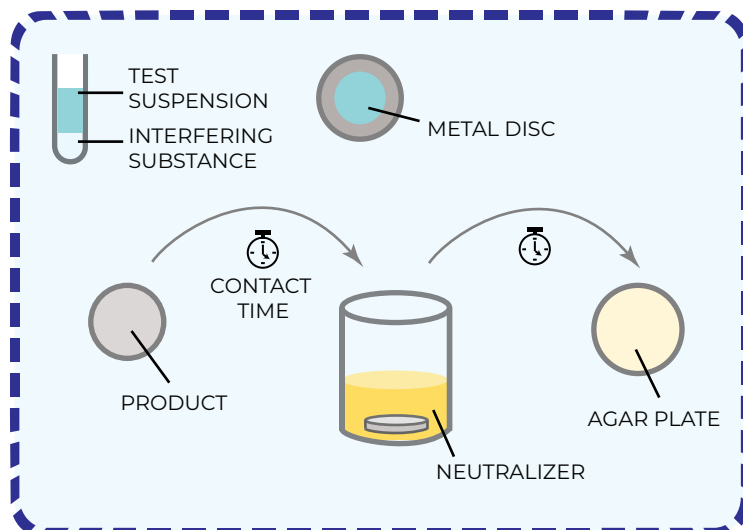
Efficacy Test	Contact Time
EN 1650	1 min , 15 min
EN 1276	1 min , 5 min
EN 13697	1 min , 5 min , 15 min

EN 1650 & EN 1276



The EN 1650 and EN 1276 test method is a quantitative suspension test used to determine the anti-fungal and bactericidal efficacy of chemical disinfectants or antiseptics used in food, industrial, domestic, and institutions areas.

EN 13697



The EN 13697 standard is a quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of disinfectants used in food, industrial, domestic and institutional areas.

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Packaging Information



Packaging Size



500mL

Spray
bottle



5.0L

Plastic refill bottle & pail



25L



200L

Plastic
drum

Disclaimer

Do not spray this product directly on food. Do perform testing by spraying on a small area of the intended surface to check for any incompatibility of the product towards the intended surface. We do not responsible for any discolouration and degradation as a result of the product usage.

Always Disinfect &
Keep surfaces **Food Safe !**



Contact Us:

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<https://alcogiene.com/>

Alcogiene™ PAWA For Dilution



Background

Food processing, manufacturing factory and hotel use considerable amount of food safe disinfectant every month. Sometimes, the cost of the ready-to-use product can be significant. Therefore, we have another product which is **Alcogiene™ PAWA** that allows you to prepare your own ready-to-use solution by diluting it with 30 % of purified water.

Difference between PAWA and PAWA70?

PAWA and PAWA70 both are using the **same** Food Safe Isopropyl Alcohol as the active ingredient.

PAWA70 is a ready-to-use product while **PAWA need to be diluted** down to 70 % with 30 % of purified water **before use** for the disinfection of food contact surfaces.

Alcogiene™ PAWA

Alcogiene™ PAWA is recommended for use to clean, sanitize and disinfect hard, non-porous food contact surfaces at concentration of 70 %. Purified water is recommended to use for dilution process instead of tap water by the user.

Characteristics	PAWA	PAWA70
Alcohols Used	Food Grade Isopropyl Alcohol	
Concentration	99 %	70 %
Direction of Use	Diluted to 70 % before use	Ready-to-use

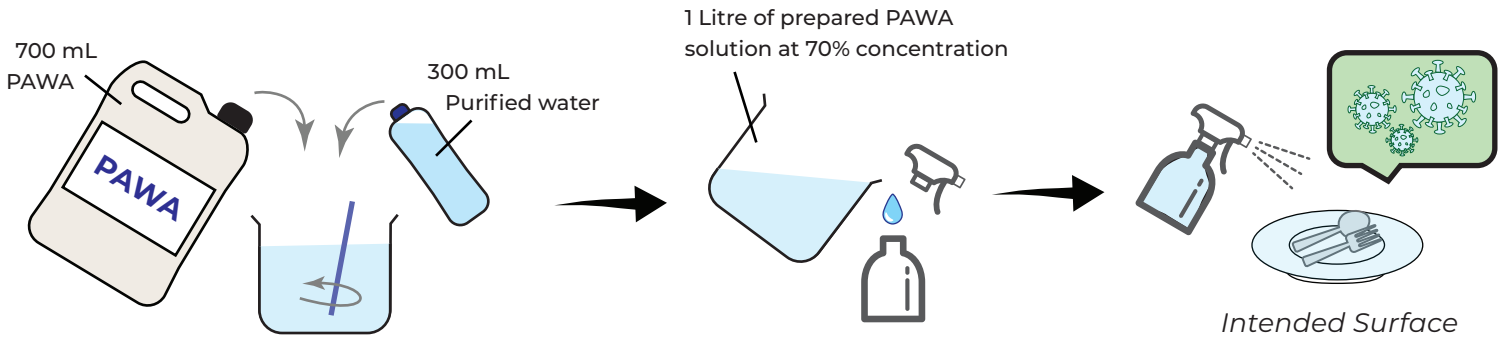
Alcogiene™ PAWA



Alcogiene™ Usage Instruction



Direction of Use



To prepare 1 litre of ready-to-use product, mix 700 mL of PAWA solution with 300 mL of purified water

Pour the prepared solution into spray dispenser or spray bottle.

Ready to use. Follow the same instruction as PAWA70 for how to disinfect surfaces.

Packaging Size



5.0L



25L



200L

Plastic refill bottle & pail

Plastic drum

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