

# MULTI-5

For Fresh Fruits and Vegetables.

## Product Description

MULTI-5 is an equilibrium mixture of peracetic acid & Accelerated hydrogen peroxide. It had high oxidation potential and very reactive. It exhibits excellent bactericidal and fungicidal activity against wide range of microorganisms in cold and warm water. Product is stable for minimum one year under normal conditions. Degrades to oxygen, water & carbon dioxide.

## Benefits

MULTI-5 will maintain the quality & extend the shelf life of fresh fruits and vegetables by inhibiting microorganism and enzymes.

## Properties (Typical)

◆ Appearance	Clear colorless, odorless liquid.
◆ Peracetic acid	5 % Minimum
◆ Accelerated H <sub>2</sub> O <sub>2</sub>	25 Minimum
◆ pH – 1 % solution	2 - 3
◆ Sp Gr	1.0 – 1.20

## Dosage for Solution

- ◆ 0.1 – 0.2 % MULTI-5

## Preparation

Mix MULTI-5 with normal water and dip the Fruits or Vegetable for 5 minutes for uniform distribution of treatment.

## Recommendation

Customers are requested to test the sample of MULTI-5 prior to use their own process. Any liability is not acceptable since application of our product is not in our control.

## Efficacy (bacteria and virus)

### Bacteria

- ◆ *Pseudomonas aeruginosa* (ATCC 9027)
- ◆ *Bacillus cereus* (ATCC 11778)
- ◆ *Bacillus subtilis* (ATCC 6633)
- ◆ *Enterococcus faecalis* (ATCC 51299)
- ◆ *Staphylococcus aureus* (ATCC 6538)
- ◆ *Candida albicans* (ATCC 10231)
- ◆ *Aspergillus niger* (ATCC 16404)

### Virus

- ◆ H5N1 (Avian Influenza Virus)



### Website and Contact

Visit our website at [www.adityabirlachemicals.com](http://www.adityabirlachemicals.com) to view MSDS & Certificates.  
For additional assistance call Customer Service: Tel: +66-2-7042141  
E-mail: [customerservices.thaichemicals@adityabirla.com](mailto:customerservices.thaichemicals@adityabirla.com)

### Thai Peroxide Co., Ltd. (Aditya Birla Group)

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The above information and recommendations given by us (TPL) is to the best of our knowledge & ability and is intended to provide general notes on our products and their usages. It should not be therefore construed as guaranteeing the specification of the product described or their suitability for a particular application. We expressly request the customer or end users of our products to perform such tests prior to any commercial use or application of our products for the specific intended use. No representation, warranty or guarantee is made as to its accuracy, reliability or completeness. No consequential losses shall be entertained by the usage of the product.



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