

CMS Clear is a poultry and red meat wash designed to inhibit pathogen activity on surfaces and improve safety of ingested foods.

## ADVANTAGES

- Pathogen inhibition and reduction
- Improvement in appearance and texture

## TYPICAL PROPERTIES

- Appearance – Light blue
- Odor – None
- pH – <1
- Density – 10.45 lb. per gal. at 20°C

## APPLICATIONS

Poultry and red meat wash

## SHELF LIFE

12 months minimum under normal conditions

## HANDLING & STORAGE

Do not store at temperatures above 140° F

## REGULATORY

Safe under most conditions. Please refer to SDS.

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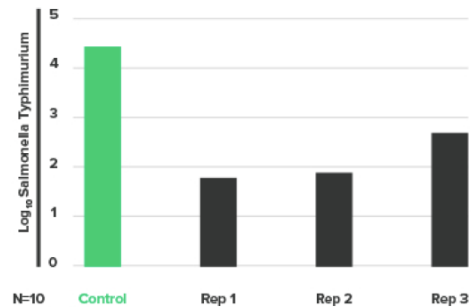


## EFFICACY DATA

Salmonella prevalence on poultry meat after treatment

### Breasts

Average Reduction 99.4% (2.2 Logs) texture



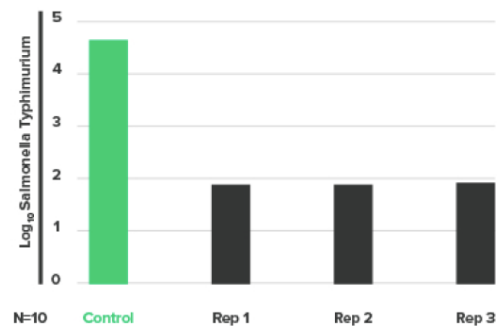
### Rinsate of Breasts

Salmonella Typhimurium prevalence was reduced an average of 2.2 logs in chicken breast fillets.

All 3 repetitions showed PoultrypHresh is effective in reducing Salmonella.

### Drumsticks

Average Reduction 99.8% (2.7 Logs)



### Rinsate of Drumsticks

A reduction in the Salmonella Typhimurium prevalence on chicken drumsticks was shown.

The average reduction was 2.7 logs compared to the control.

PROTECTING BRANDS by PROTECTING LIVES