







self-contained system







mPact-25 - Recirculating Cold Water Cleaning Antimicrobial System

The mPact-25 is AMFIL's base centralized antimicrobial system designed for multiple food safety intervention points within food and beverage processing facilities. The system is designed for general sanitation applications within food processing facilities. The mPact-25 recirculates on small holding tanks which are distributed to plant processing areas via a recirculating loop.

mPact™ Cleaning Antimicrobial Systems provide multi-surface cleaning and sanitation for wettable food processing equipment; walls and floors; drains and chutes; tanks, barrels and totes, or product flumes; etc. Application designs for existing CIP system conversions, and attachments for application within enclosed containers/tanks, are also available.

AMFIL's installed base of centralized systems provide primary or additional points of intervention for manufacturing reliability and food safety. The system can be used for in process intervention sanitation or direct product treament without additional labeling requirements.

The mPact-25 uses cold water and recirculates at 25 GPM. Choice of polyproplyene or stainless steel circulation tanks is determined by application.

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To schedule a demonstration of the mPact $^{\text{TM}}$ system at your facility, please contact our offices in the US and Canada.







Specifications

Ozone Section	
Ozone Output	25.0 grams/hr
Ozone Concentration	2.0-5.0 PPM
Water Flow Rate	35.0 GPM
Nozzle Pressure	25 PSI
High Pressure Option	mPact-25SC
Water Flow Rate	10.0 GPM
Nozzle Pressure	1000 PSI max.
General System	Power Requirements
Ozone Generator	240V, 50/60Hz, 15A 480V, 50/60Hz, 7.5A
Supply Water Temp.	40F - 80F
Supply Water Flow	30 GPM (min)
Dissolved 03 Controller	Electrochemical

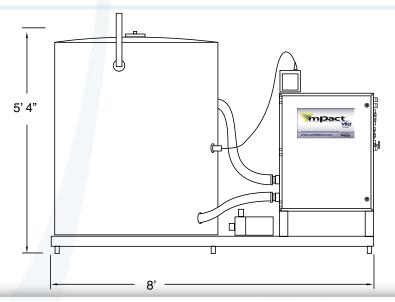


mPact™ - Testing and Validation

mPactTM system testing performed at meat, seafood, dairy, and fruit processing plants have demonstrated comparable or improved microbial results versus conventional cleaning and sanitation. These results are quite significant considering mPactTM uses cold water only, resulting in an impressive ROI. Comparative data, showing final microbial counts following conventional versus mPactTM cleaning/sanitation at a meat processing plant and a fruit processing plant, is summarized in the tables below.

Meat Processor	Area Treated	Conventional (Mean InTPC)	mPact [™] (Mean InTPC)	Difference (Mean InTPC)
	Scale Conveyor	-1.5	-2.6	1.1
	Overhead Conveyor	-1.0	-2.7	1.7
	Pre-Skinner	0.2	-2.5	2.7
	Tenderloin Conveyor	-2.3	-2.8	0.5

rocessor	Area Treated	Conventional (ATP RLU)	mPact ™ (ATP RLU)	% Difference
	Main Auger	14,391	0	100%
it P	Tumbler	52,515	320	99.4%
Fru	Inspection Shaker #2	27,930	0	100%



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