



component system



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 treatment without additional labeling requirements.

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



amfiltech.com

To schedule a demonstration of the mPact™ system at your facility, please contact our offices in the US and Canada.

US Headquarters: 805 Fiero Lane, Suite F, San Luis Obispo, California 93401
Canadian Headquarters: 4056 Meadowbrook Dr., Unit 106, London, ON N6L 1E4
US: 805-275-2433 fax 805-275-1553 **Canada:** 519-777-7417 fax 519-652-1062



mPact™ - Testing and Validation

mPact™ 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 mPact™ uses cold water only, resulting in an impressive ROI. Comparative data, showing final microbial counts following conventional versus mPact™ cleaning/sanitation at a meat processing plant and a fruit processing plant, is summarized in the tables below.

Meat Processor	Area Treated	Conventional (Mean lnTPC)	mPact™ (Mean lnTPC)	Difference (Mean lnTPC)
	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

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

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 O ₃ Controller	Electrochemical

