



mPact-5S Cold Water Antimicrobial System

The mPact-5S is a cost-effective mobile antimicrobial treatment system designed for multiple intervention points within food and beverage processing facilities. The system features an ergonomic spray wand for antimicrobial treatment of food or beverage contact surfaces.

The mPact-5S uses ozonated low pressure cold water to meet and exceed microbial reductions commonly attained through conventional sanitation steps. Through vigorous water spray and strong ozone oxidation, the mPact-5S can reduce hot water usage and chemicals commonly used during sanitation shifts. The system can be used for in process intervention sanitation or direct product treatment without additional labeling requirements.

AMFIL's ergonomically designed spray wand is available in customized lengths for plant specific applications. The mPact-5S uses cold water only and has a flow rate of 5 GPM on the low pressure ozonated water stream.

The mPact-5S is also available as the mPact-5SC which comes with an ozonated high pressure water sprayer that can be sequentially used to clean and then antimicrobially treat surfaces. The mPact-5SC pressure pump produces an additional 2 GPM water flow.



amfiltech.com

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



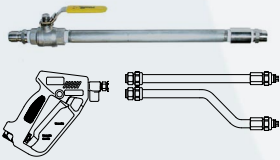
mPactTM - Testing and Validation

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.

Specifications

Ozone Section	
Ozone Output	4.0 grams/hr
Residual Ozone Dose at Nozzle	2.0 PPM (approx.)
Water Flow Rate	5.0 GPM
Nozzle Pressure	20 PSI
High Pressure Section	
	mPact-5SC (option)
Water Flow Rate	2.0 GPM
Residual Ozone Dose at Nozzle	0.5 PPM (approx.)
Nozzle Pressure	900 PSI (max.)
General Machine	
Power Requirements (mPact-5SC requires two 20A circuits)	120V, 60Hz, 20A (x1)
Supply Water Temp.	40F - 80F
Supply Water Press.	30 PSI (min.)
Supply Water Flow	7.5 GPM (min.)

Spray Wand & Dual Wand



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

