

mPact[™] - Cold Water Cleaning Antimicrobial System

AMFIL's mPact[™] Technology – The mPact[™] Cleaning Antimicrobial System, developed exclusively by AMFIL for the food and beverage industry, is an ozone-based cold water technology that combines ozonated low and high pressure cold water to meet and exceed the microbial reductions commonly attained with conventional hot water and chemical applications. Benefits of mPact[™] Cleaning Antimicrobial Systems, listed below, support a rapid return on investment:

- Up to 100% Reduction of Hot Water
- Up to 100% Reduction in Sanitizer Chemical
- Up to 80% Reduction in Degreasers / Foaming Agents
- Up to 68% Reduced Water Volume
- Can Be Used In-Process
- Direct Product Treatment (RTE) with No Labeling Requirements

Designed for surface cleaning and sanitation, as well as direct product treatment, the mPact[™] Cleaning Antimicrobial System provides multi-surface cleaning and sanitation for wettable food processing equipment; walls and floors; drains and chutes; tanks, barrels and totes; etc. Application designs for existing CIP system conversions, and attachments for application in enclosed containers/tanks, are also available.

mPact[™] Integration

While other companies may be marketing technologies similar to the mPact[™] Cleaning Antimicrobial System, they generally lack the experience and skill to successfully and seamlessly integrate the technology into the food & beverage industry. Not only did AMFIL develop this technology, but is also currently the most capable company to engineer and integrate it for safe and efficacious operation throughout a plant. This core competency is based on the company's over 25 years of food plant engineering, operations, and quality assurance experience.

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



mPact™ - Testing and Validation

mPact™ system testing performed at meat, seafood, dairy, fruit, and beverage 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%

mPact™ - Benefits

- Additional point of HACCP Intervention.
- Final Rinse - Microbial-free, ozone-based final sanitation rinse.
- Reduces Cross Contamination
- Can be used in-process - Ozone is an FDA approved food additive.
- Safe for the Environment.
- Ozone is generated on-site - no storage, handling or reporting issues.
- Ozone reverts to oxygen - no residual; no harmful by-products.
- Safe for operators & complies with OSHA requirements for worker safety.

mPact™ Systems

mPact-5S Mobile Ozone

- 5.0 GPM Flow-through
- Includes Single Fan Spray Wand

mPact-5SC Mobile Cleaning & Ozone

- 7.0 GPM Flow-through
- Includes Dual Lance Fan Spray Wand & Pressure Pump

mPact-10S Mobile Ozone

- 9.5 GPM Flow-through
- Includes Single Fan Spray Wand

mPact-10SC Mobile Cleaning & Ozone

- 11 GPM Flow-through
- Includes Dual Lance Fan Spray Wand & Pressure Pump

mPact-25SC Skid-mounted, Cleaning & Ozone

- 25.0 GPM Continuous Use
- Recirculation tank with interconnecting piping to ozone system, transfer pump, and make-up water.
- Pressure Pump optional
- Dual lance spray wand for each sanitation station
- Dissolved ozone monitor/controller

AMFIL

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