

## PRESS RELEASES

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### Ecolab's New Synergex Peracid Sanitizer Promotes Food Safety, Quality Assurance and Productivity in Food & Beverage Operations

*Traceable chemistry combined with advanced analytics provides unmatched visibility into critical cleaning and sanitizing performance; further expands Ecolab's industry-leading IoT footprint into food safety*

ST. PAUL, Minn.--(BUSINESS WIRE)-- Ecolab Inc. introduces Synergex™, a U.S. EPA-registered, mixed peracid sanitizer and disinfectant designed to help dairy, food, beverage and brewery processors ensure food quality, improve productivity, enhance workplace safety and reduce environmental impact.

Designed for use on most hard, non-porous surfaces and in clean-in-place (CIP) applications, Synergex is an innovative, traceable chemistry that helps processors improve productivity and reduce environmental impact when used with Ecolab's innovative inline monitoring system, 3D TRASAR™ Technology for CIP. This coupling of chemistry and real-time monitoring promotes faster decision making and improved compliance with food safety regulations.

#### Advanced Analytics

3D TRASAR Technology for CIP is a real-time optimization program utilizing advanced sensors to monitor traced chemistry such as Synergex for unmatched visibility into critical cleaning and sanitizing process performance. Automation of real-time data collection and analytics, combined with Ecolab's 24/7 service and technical expertise, provides customers with the actionable insights necessary to strategically and effectively optimize their operations, resulting in increased productivity and product quality at a lower total cost of operation.

"When we combine Synergex with our 3D TRASAR technology and industry-leading technical expertise, we can provide greater visibility into our customer's most pressing and diverse challenges," said Nick Alfano, Ecolab executive vice president and general manager, Global Food & Beverage. "Our technical experts analyze this information and partner with customers to implement corrective actions that help safeguard food safety.

"Synergex and 3D TRASAR CIP further advance Ecolab's leadership position of utilizing Internet of Things (IoT) technology within our customer base to help produce food safely while reducing energy and water use. Today, Ecolab has more than 36,000 3D TRASAR IoT systems installed in customer locations throughout the world that are backed by a world-class global monitoring and analytics center in Pune, India," added Alfano.

#### Consistent Quality

In addition to featuring a powerful antimicrobial agent that helps protect against many pathogenic microorganisms, yeast, mold and spoilage organisms, the innovative Synergex sanitizer also reduces day-to-day variability in quality levels.

"For fresh milk, Synergex has been shown to reduce day-to-day process variability by up to 40 percent while increasing days of quality assurance by up to 15 percent," said Kristine Williams, vice president, Research, Development and Engineering, Ecolab Food & Beverage. "Increased quality assurance is critical as processors seek to expand distribution channels and offerings, reduce waste, and improve profitability in today's highly competitive market."

#### Improved Productivity

Synergex also is designed to help processors improve plant productivity. The patented chemistry aids mineral, hard water and milk soil removal, and optimizes CIP cycle time. And because Synergex is traceable with Ecolab's 3D TRASAR Technology for CIP, food and beverage processors can more accurately measure compliance to quality standards with proof of delivery data, optimize water and energy use, and reduce waste.

#### Improved Safety and Reduced Environmental Impact

The patented Synergex chemistry and delivery system enhances plant safety and reduces environmental impact. The closed-loop dispensing equipment, designed with a unique quick-connect drum closure, reduces exposure to the concentrated product. And the product's formulation has fewer volatiles than traditional mixed peracid and peroxyacetic acids, helping to improve air quality and reduce odor. This effective no-phosphorous sanitizer is formulated to reduce peracid in the plant effluent stream and can potentially eliminate the acid wash step, further minimizing potential phosphate-related effluent fees and water consumption in food and beverage processing plants.

Synergex is available now in the United States, Canada, Australia and New Zealand.

For more information, visit [www.ecolab.com/dairyquality](http://www.ecolab.com/dairyquality) or call 800-392-3392.

(Synergex™ EPA Reg. No. 1677-250)

#### About Ecolab

A trusted partner at more than one million customer locations, Ecolab (ECL) is the global leader in water, hygiene and energy technologies and services that protect people and vital resources. With 2015 sales of \$13.5 billion and 47,000 associates, Ecolab delivers comprehensive solutions and on-site service to promote safe food, maintain clean environments, optimize water and energy use and improve operational efficiencies for customers in the food, healthcare, energy, hospitality and industrial markets in more than 170 countries around the world. For more Ecolab news and information, visit [www.ecolab.com](http://www.ecolab.com). Follow us on Twitter @[ecolab](https://twitter.com/ecolab) or Facebook at [facebook.com/ecolab](https://facebook.com/ecolab).

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