



eko-biyo
bioOrganik & ekolojik ürünler

envirolyte®

Turkey Distributor

“CP” POULTRY SLAUGHTERHOUSE IN TURKEY

The CP Group, an international organization, which is the biggest animal food producer in the world, with an annual production of 23.2 million tons. Moreover, the CP Group has been displaying the same success in a poultry integration project which was started in 1991. Today, it owns animal breeding farms, hatcheries and slaughter houses with 280,000 chicken slaughtered everyday and distributes these products in cold chains to consumers all around the country.



Factory Building

APPLICATION OF ACTIVATED SOLUTIONS – NEUTRAL ANOLYTE AND CATHOLYTE – IN SLAUGHTERHOUSE

Having in mind properties of activated solutions (Anolyte and Catholyte), such as their bactericidal, viral and fungicidal efficacy, non-toxicity, harmlessness to foodstuffs and people, proven by laboratory and industrial research, we can successfully use them in poultry processing industry. Considering peculiarities of poultry processing we recommend to use the activated solution as follows;

1. Disinfecting and washing of surfaces, walls, premises and containers:

Washing: Catholyte should be mixed with the detergent and water habitually used for removing fat from containers, table and ground. This enables to cut the amount of detergent needed by 50% or more. Catholyte is an alkaline solution with pH 11.5 – 12.0

Disinfecting: Neutral Anolyte of 50% (250 mg/lit of active chlorine), pH 7.0-7.5, ORP 700-900 is used alone; exposure is 15-20 min. After disinfecting it is not necessary to wash the surface with water.

2. Disinfecting Processing Water:

Using % 0,2 Anolyte for disinfecting processing water. Anolyte dosing water pipeline system by using dosing pump.

3. Staff Input Turnstiles Hand and Foot Bath Disinfection:

Disinfection: %50-%100 Anolyte using for hand disinfection. Also for foot bath %100 Anolyte using in there.



4. Transport Crates and Boxes Disinfection:

Washing: Catholyte should be mixed with the detergent and water habitually used for removing fat from containers and boxes. This enables to cut the amount of detergent needed by 50% or more. Catholyte is an alkaline solution with pH 11.5 – 12.0

Disinfecting: Neutral Anolyte of 50% (250 mg/lit of active chlorine), pH 7.0-7.5, ORP 700-900 is used alone; exposure is 15-20 min.



Installation EL – 6000 in 2012



After the installation of EL-6000 unit technical team educated by Food Engineer Mr. Demirhan Karadag

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