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Crimson Chemicals
We Know How To Treat Food

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Beef Processing

Crimson Chemicals offers a complete line of food safety solutions.

- **Antimicrobial intervention chemicals**
- **Chemical dosing systems**
- **Sanitation chemicals and equipment**

Food Safety Intervention Solutions

Acidified Sodium Chlorite (ASC)

- 21 CFR 173.325
- Approved use up to 1200 ppm on carcasses, parts, organs, and processed product including Ready-to-eat
- Low odor as compared to other chemicals

CL 21/80

- FSIS Directive 7120.1
- Lactic/citric blend that is effective reducing shiga-toxin producing E.Coli, and Salmonella
- Approved use up to 2.5% on beef carcasses, primal cuts and trimming

Peroxyacetic Acid (PAA)

- FCN No. 1911
- Approved use up to 2,000 ppm for washing, rinsing or cooling meat carcasses, parts, trim, and organs

BoviBrom®

- FCN No. 1122
- Broad-spectrum antimicrobial that reduces harmful foodborne pathogens
- Approved use up to 900 ppm on beef hides, heads, carcasses, and organs
- Effective hide, pre-evisceration, carcass and head wash, and spray chill intervention
- Non-corrosive to soft metals, steel and does not damage concrete floors

Lactic Acid

- FSIS Directive 7120.1
- Approved use up to 5% on beef carcasses, primal cuts, trimming and offal

Additional Products

- Tripe wash
- Denaturants
- Full line of sanitation chemicals and equipment

Crimson Chemicals' Equipment Solutions

Chemical Dosing Systems

- Crimson custom dosing systems are designed to fit a variety of antimicriborial intervention applications.
- Our systems are service-friendly, easy to install, operate, and maintain.

Custom Intervention Solutions

- Crimson provides spray cabinets, spray bars and antimicrobial dips to meat processors.
- Manual and PLC automated options are available.

To learn more about Crimson Chemicals or schedule a plant visit, contact:

Crimson Chemical, Inc. Phone: 817-246-7700
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