

# FOOD SAFETY MADE SIMPLE



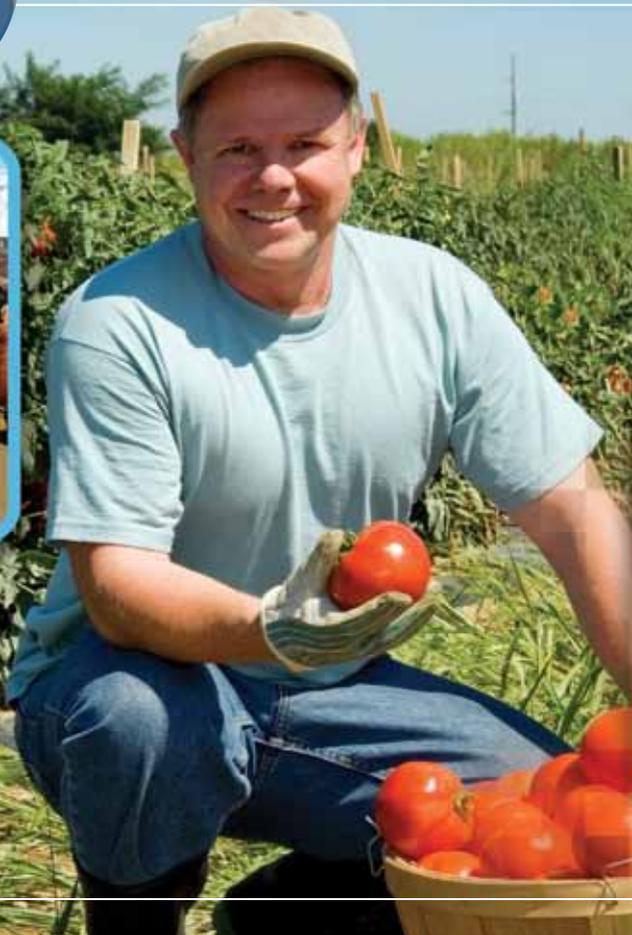
Tablet Chlorination Systems  
for the Food Industry

# Addressing Today's Food Safety Concerns

Recent outbreaks have brought more government and public scrutiny to food safety practices resulting in greater operational concerns for the food industry. **SES** (Southeastern Systems, Inc.) **Food Safety Specialists** provide custom-engineered systems that chlorinate wash water at multiple points in the food process to kill harmful bacteria. This proactive approach means less worry for you—now and in the future.

**SES** has developed highly-successful automated chlorination systems for the food industry. Some examples include:

- Poultry
- Red Meat
- Fresh Vegetables
- Tomatoes
- Potatoes
- Citrus Fruit Including Orange Juice
- Pecans
- Potable & Wastewater applications



## The Chemical Automation Solution

Since 1990, **SES** has been designing water chlorination systems using Accu-Tab® system technology from Axiall Corporation. The strength of the system is the state-of-the-art chemical automation that precisely controls chlorine levels for safe and effective water treatment. Utilizing *Accu-Tab* chlorinators and calcium hypochlorite tablets, **SES** water chlorination systems maintain a level of chlorine that kills bacteria yet is safe for use on food.

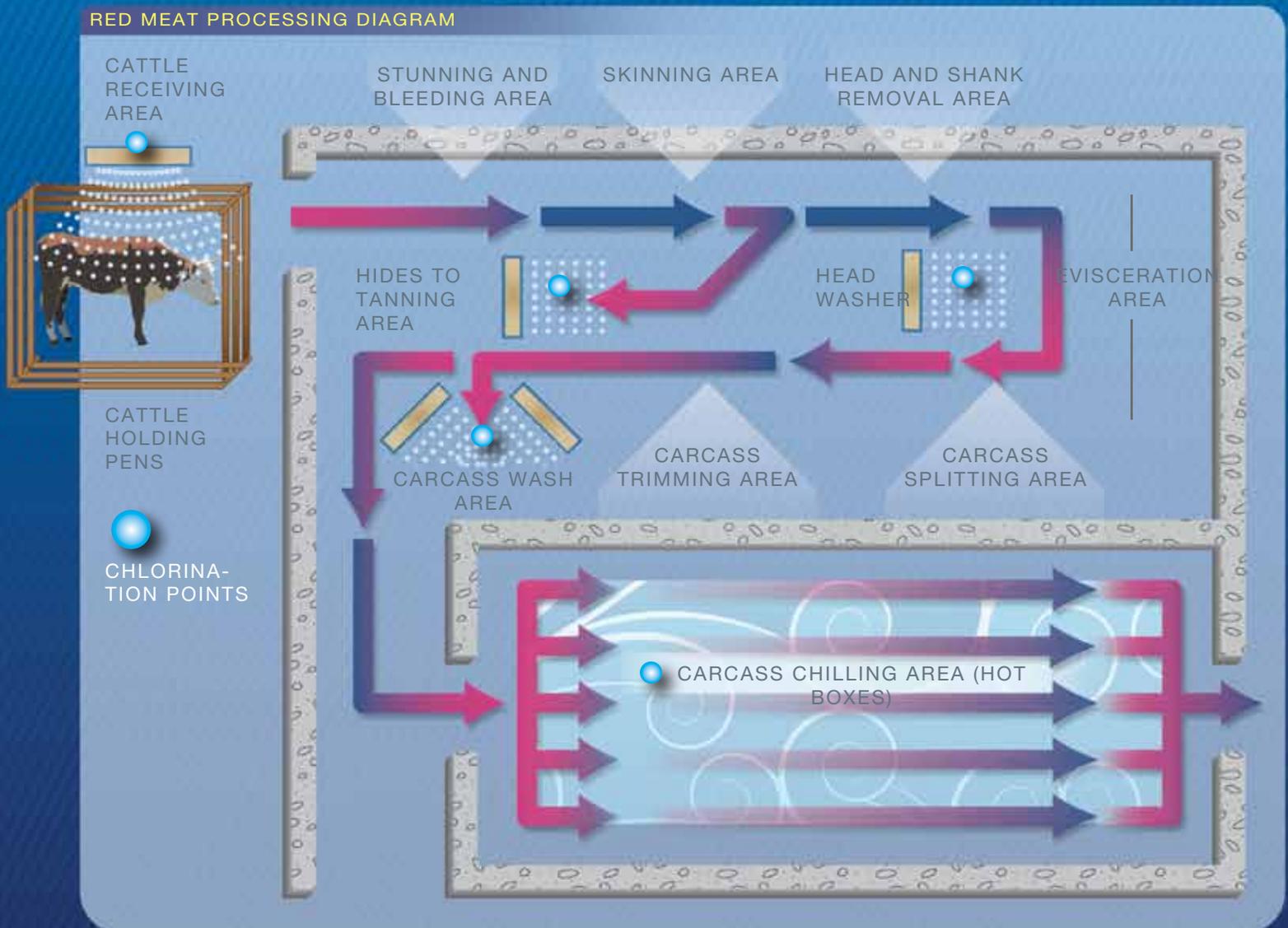
**SES** chlorination systems minimize the risk of spills and leaks associated with using bleach or chlorine gas. In addition, the self-buffering calcium is less corrosive on equipment. Custom-engineered systems have few moving parts to break or clog, resulting in low maintenance costs and minimal process safety management.

**SES operates more than 500 systems worldwide — including many in the highly-regulated poultry industry.**



# Simple Steps Yield Multiple Payoffs

The tablet chlorination system is easy to install and can be integrated into existing processing lines at multiple points with low capital investment. Once in place, the system runs simply and effectively with little to no maintenance. The diagrams below show examples of multiple chlorination points in Poultry and Red Meat processing plants.



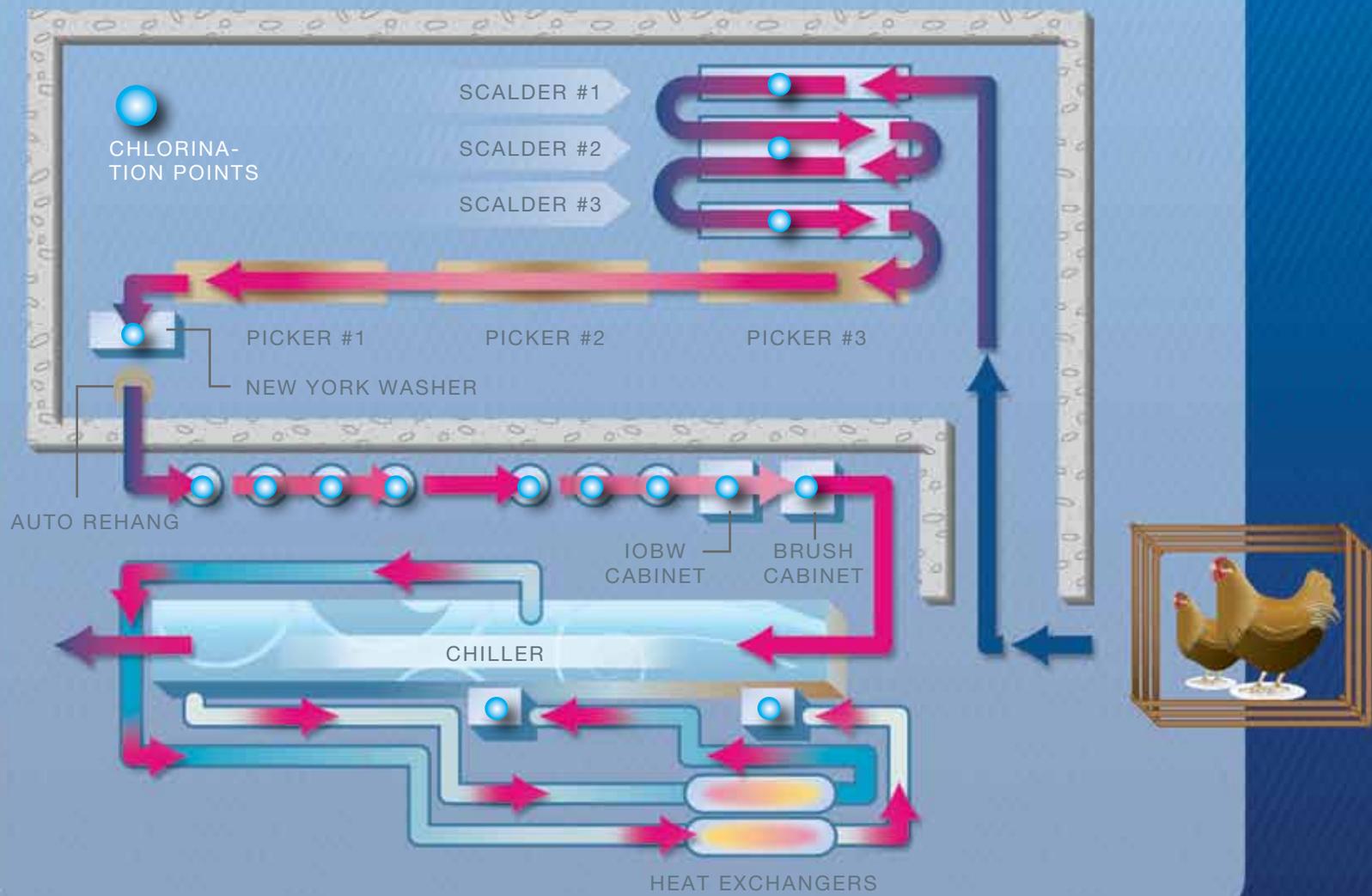
# How the System Works



- 1 A side stream of wash or spray water flows through chlorinator.
- 2 Accu-Tab three-inch tablets sit on top of a sieve plate inside chlorinator.
- 3 A control valve (available in manual or automatic) at the inlet allows for precise chlorine delivery.
- 4 Untreated water rises through the holes in the sieve plate and erodes the bottom of the tablets at a predictable rate.
- 5 Water is returned to the system with the appropriate amount of chlorine.
- 6 The chlorinated side stream water meets main water flow where the two mix into a concentrated chlorine solution that can be pumped back into the original mainline or fed into a holding tank or chiller.

The chlorinator automatically stops when water flow is shut off. When the system is not in use, excess water drains off the tablets and into the solution tank to prevent premature dissolving.

## POULTRY PROCESSING DIAGRAM



# Systems, Engineering and Support— the Complete SES Package

When partnering with SES Food Safety Specialists, you get the patented, trusted technology of the *Accu-Tab* system that is custom engineered for each of your facility's specific applications and supported by the knowledge and expertise of **SES** staff who remain accessible from installation and beyond.

With **SES** as your partner, support includes:

- Quality Installation
- Delivery System Performance Guarantee
- Comprehensive On-site Personnel Training
- Extensive Service Policy
- Worldwide Technical Support
- 24-Hour Emergency Response
- Automatic Reorders of Tablets with Guaranteed On-time Delivery



**SES** offers the industry's most complete Service Policy so that customers' chlorination systems are not only working, but are operating at peak efficiency at all times.

**SYSTEM KNOWLEDGE:** No less than two people from **SES**—usually the service technician assigned to your account and your sales associate—are familiar with each installation.

**START-UP REPORT:** After any new installation is commissioned, the installing technician will complete a Start-Up Report with a detailed description of the installation. This report is distributed to all **SES** personnel responsible for the system with a copy stored in an **SES** Operation & Maintenance manual at your plant.

**TECHNICAL SUPPORT:** The in-house **SES** technical staff is extremely knowledgeable about system design and installation and experienced in guiding customers' plant personnel over the phone.

**EMERGENCY SERVICE:** **SES** technicians are on call 24 hours a day, 365 days a year. In the event of an emergency situation that cannot be handled by phone, a technician can usually be onsite within 24 hours of your call.

**At SES, it goes  
beyond installation.  
We stay involved so  
that each system is  
operating at peak  
performance at  
all times.**



# The *Accu-Tab* System Advantage

The *Accu-Tab* system is a clear choice for **SES** custom-engineered systems because of its accuracy, safety and simplicity.

**SAFER.** The *Accu-Tab* system is safer than several alternatives as it:

- Minimizes the safety concerns typically associated with peroxyacetic acid (POAA), chlorine dioxide and bleach.
- Removes the risk of leaks associated with the use of chlorine cylinders.
- Reduces the need for an expensive safety system. Rubber gloves and safety goggles are needed to handle calcium hypochlorite tablets.

**SIMPLE.** It doesn't get much easier than the *Accu-Tab* system, which:

- Integrates easily with existing systems.
- Requires only one person to add tablets and maintain the system. The unique three-inch calcium hypochlorite tablets are shipped in convenient and easy-to-store 55-lb. pails.
- Has few moving parts, no metering pumps, and no small openings that can clog making for a trouble-free, low-maintenance solution to food safety.

**EFFECTIVE.** The *Accu-Tab* chlorination system:

- Is an accurate alternative to gas and more consistent than bleach.
- Offers a wide range of benefits that cannot be provided by any other system.
- Provides residual protection to kill bacteria.
- Works with manual testing programs or easily interfaces with most automatic control systems including flow proportion, ORP and chlorine analysis.



## Multiple Sizes To Fit Every Job



**SES** tablet delivery systems are made in a wide variety of sizes to meet any chlorination need or requirement. With few moving parts, the chlorinator systems offer low maintenance and minimize the possibility of spills or leaks.

*Accu-Tab* tablets offer a more neutral pH level and are less corrosive than other chlorination methods. Only three inches in diameter, the tablets are easily dropped into the chlorinator and allow for easy storage.

# The Power of *Accu-Tab* Over Other Systems

## GAS

## BLEACH

## CHLORINE DIOXIDE

## PEROXYACETIC ACID

## ACCU-TAB SYSTEM

## FACTORS

FACTORS	ACCU-TAB SYSTEM	PEROXYACETIC ACID	CHLORINE DIOXIDE	BLEACH	GAS
Safety	Easy to handle, no spills	Spill and leak concerns	Spill and leak concerns	Spill and leak concerns	Major gas leak concerns
Charging chemical	Easy to add tablets, only one person needed	Handling of hazardous liquid	Handling of multiple hazardous liquids	Hard to maneuver, heavy drums or lots of small carboys	Two trained persons needed, breathing protection required
Material compatibility	More neutral pH, less corrosive	Low pH, very corrosive to many metals	Low pH, very corrosive to many metals	High pH, corrosive	Low pH, very corrosive
Convenience	55-lb. pail of tablets is easy to handle	Hard to maneuver 500-lb. drums or totes	Need to purchase multiple precursor chemicals for ClO <sub>2</sub> generation	Bleach drums are awkward to handle	Hard to maneuver cylinders, special handling training needed
Maintains product strength	Small change over a year	Subject to rapid decomposition and off-gassing	Subject to rapid decomposition and off-gassing	Significant loss in a week	Consistently 100% chlorine
Chemical delivery control	Consistent strength makes for easy, reliable control	Loss of strength makes for control difficulty	Delicate balance between precursor chemicals needed for efficient generation	Ever-changing strength makes for control difficulty	Troublesome regulators needed, harder to automate
Storage convenience	55-lb. pails stacked three high, same space as 150-lb. cylinder, no separate room	Heavy drums or totes require large space and possible containment pad	Large space required for generation equipment and chemical storage	Drums or bulk tanks require space and possible containment pad	Separate room with special access needed, fans, scrubbers
Auxiliary equipment	No moving parts in chlorinator itself	Troublesome metering pumps required	High capital and maintenance costs associated with complex generation equipment	Troublesome metering pumps required	Eductors, regulators have small orifices prone to plugging

As easy to adjust as gas and more consistent than bleach, the *Accu-Tab* system automatically delivers the precise level of chlorine you need without special containment measures or elaborate safety equipment.



## **SES Food Safety Specialists**

provide custom-engineered tablet chlorination systems to kill harmful bacteria. The Complete **SES** Package includes patented **S**ystems, custom **E**ngineering and exceptional **S**upport.

Contact your sales associate today to learn how **SES** can work for you.

**SES installations featuring the *Accu-Tab* system are certified or approved according to the following:**

- NSF Standard 60 and 61 listed for drinking water
- USDA approved uses: 3D, D2, G4, G5, G7 and Q4 for SI tablets
- AWWA Standard B-300
- FDA Approval 21CFR178.1010
- EPA Registration #748-295
- Health Canada Registration Number 24052
- Canadian Food Inspection Agency
- Washington State Department of Agricultural Organic Food Program
- Organic Materials Review Institute



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