

BIOIONIX™
a more perfect solution

APPLICATION CASE STUDY

BIOIONIX offers a solution to recondition and disinfect RTE Meat Brine.

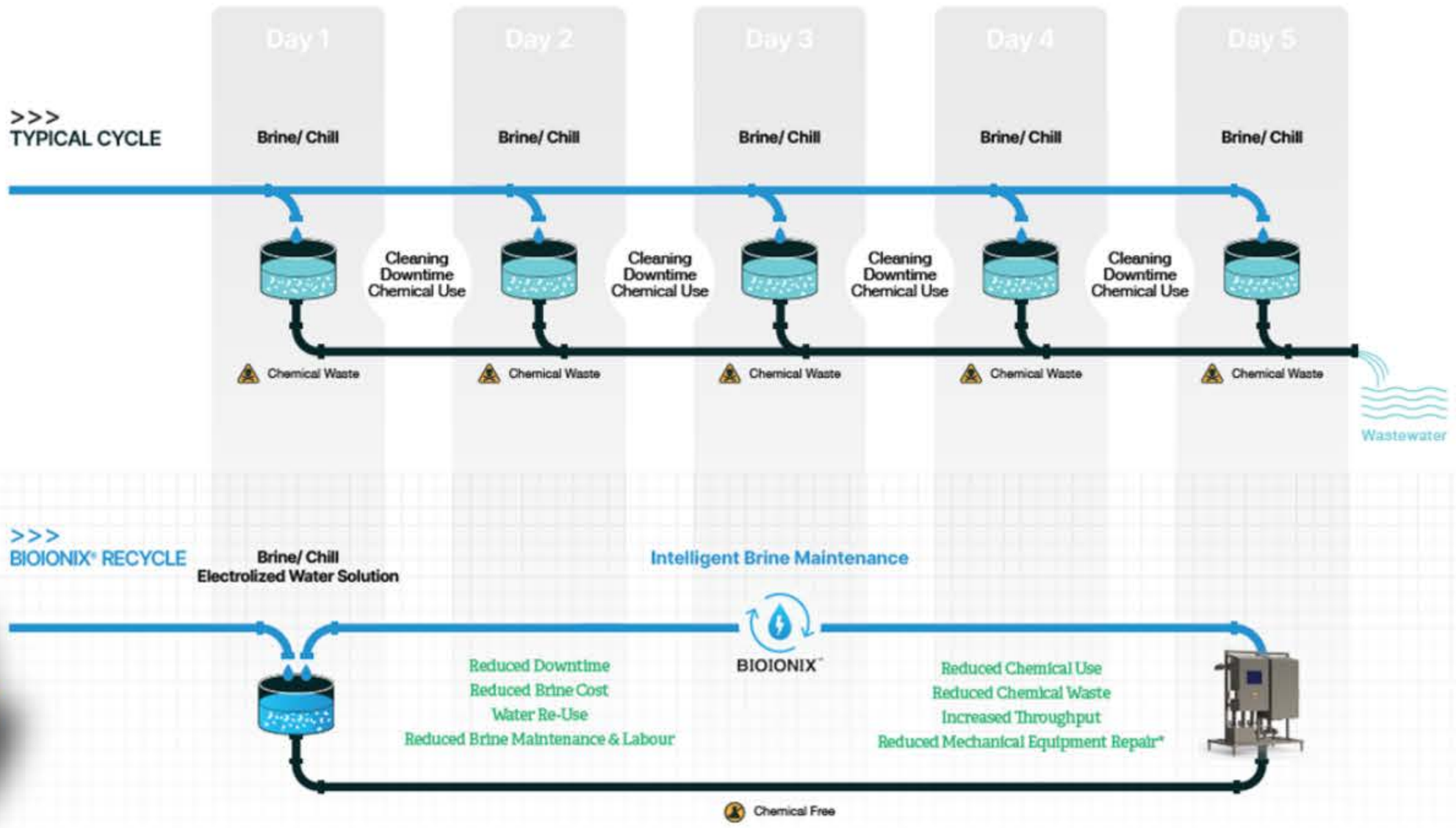
CHALLENGE

Traditional RTE meat brine chilling operations face costly challenges in treating discarded process water. The high chemical and chloride content leads to wastewater treatment surcharges or expensive transportation for outsourced treatment. Furthermore, the limited chemical options, such as citric acid or chlorine, may lack sufficient disinfection or damage equipment over time.

BENEFITS

- Enhance Productivity
- Improve Sanitation
- Sustainable
- Safe for Employees
- Non-corrosive

96.67%
reduction in discarded process water



CONCLUSION

BIOIONIX reconditions processing water, eliminating turbidity and microbial growth, allowing reuse for up to 30 days without harmful chemicals. This includes 24/7 monitoring, data recording, and treatment, resulting in a 96.67% reduction in discarded process water. By eliminating additives and surcharges, partners achieve an ROI in under 12 months and produce a higher-quality product.

SOLUTION

BIOIONIX optimizes RTE Meat Chiller operations with a three-tier disinfection technology. Process water passing through the generator undergoes bacterial/pathogen destruction via lysis from hydroxyl ions. Per FCN#2198, the water is converted to 1-4ppm hypochlorous acid, disinfecting various cased products without rinsing. Additionally, 1018 nanobubbles per milliliter are produced and recirculated, disinfecting equipment and cleaning contact surfaces of organics, biofilms, and solids, which are then flocculated for removal.

BIOIONIX 20 ANNIVERSARY