



ECO CARE
Design-Build-Protect

EcoCare Technologies Newsletter-H₂O₂ Vs PAA

You have been using or aware H₂O₂ as a disinfectant for various applications in food and beverage industries, however PAA (Peracetic Acid) also been welcome as strong disinfectant in last few years. Here is a study and comparison of H₂O₂ and PAA efficacy for your reference. We hope, it will help you to choose the right disinfectant.

Comparison of the Efficacy of Hydrogen Peroxide vs. Peracetic Acid

From: Seymour S. Block; *Disinfection, Sterilization and Preservation*; 4th Edition

Lethality of Hydrogen Peroxide (pH 6-7)

Organism	Conc. (ppm)	Lethality (min)	Temp
<i>Staphylococcus aureus</i>	1,000	60	24°C
<i>Staphylococcus aureus</i>	258,000	12 sec	24°C
<i>Escherichia coli</i>	1,000	60	24°C
<i>Escherichia coli</i>	500	30	24°C
<i>Streptococcus lactis</i>	500	150	37°C
<i>Streptococcus faecalis</i>	1,000	15	54°C
<i>Micrococcus spp.</i>	30	10	24°C
<i>Lactobacillus vulgaricus</i>	300	240	20°C
<i>Clostridium botulinum</i>	1,000	15	54°C

Lethality of Peracetic Acid (pH 6-7)*

Organism	Conc. (ppm)	Lethality (min)	Temp
<i>Staphylococcus aureus</i>	80	30 sec	20°C
<i>Escherichia coli</i>	80	30 sec	20°C
<i>Listeria monocytogenes</i>	80	30 sec	20°C
<i>Vibrio cholerae</i>	80	30 sec	20°C
<i>Klebsiella pneumoniae</i>	80	30 sec	20°C
<i>Lactobacillus spp.</i>	80	30 sec	20°C

*GLP Study; Gibraltar Laboratories; 2013, 2015

There are lots of applications of PAA- CIP, Fumigation, Meat, Poultry, Fisheries product washing, water treatment etc. Both the products are eco-friendly and decompose into water and oxygen.

Happy to help.

Feel free to ask more on PAA. We have NSF approved 15% PAA for Food and Beverage Industries.

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