

MEAT PROCESSING INDUSTRY

ChemTreat programs work to safeguard the integrity of protein products and help meet demanding regulatory standards with our comprehensive programs for meat processing. Our experts offer specialized solutions, including a total plant approach that improves sustainability while protecting meat, poultry, pork, and seafood quality.



COOLING WATER & CLOSED RECIRCULATING TREATMENTS

- USDA/FDA/NSF/EPA approved cooling water / closed loop scale, corrosion & biological growth inhibitors

WASTEWATER TREATMENTS

- Poly-Trace™ patented wastewater treatment optimization
- GRAS approved coagulants, nonionic, anionic & cationic polymers
- All-polymer programs
- Biological treatment

ODOR CONTROL

- Neutralization, modification, interference & masking agents
- Application equipment
- Point source elimination

CONVEYOR TREATMENTS

- USDA/FDA/NSF approved cleaning & lubrication compounds
- Liquid & dry lubricant programs
- CIP, shackle brush, spray booth & other application equipment

SPECIALTY FORMULATIONS

- Chemical & mechanical application development to meet unique requirements of a particular application

ChemTreat Products for Meat Processing Facilities

CLEANERS/SANITIZERS/DISINFECTANTS

- Acid, alkaline, and neutral cleaners for CIP, foam, soak, spray & manual applications
- Oxidizing & non-oxidizing compounds
- Rinse & no-rinse sanitizers
- Complete line of application & dispensing equipment

PROCESS WATER TREATMENTS

- USDA/FDA/NSF/EPA pathogen management programs & control equipment
- USDA/FDA/NSF approved chemicals for use in scald & pickling vats
- USDA/FDA/NSF approved products for improved system efficiencies

BOILER WATER TREATMENTS

- USDA/FDA/NSF approved boiler water, feedwater & steam treatments where steam produced may contact food

