Poultry processing facilities utilize chlorinated spray washes to reduce unwanted organic loading and minimize the cross contamination of foodborne pathogens.

Chlorinated Rinsing sprays

Low Contact time with the poultry

City water is usually close to pH 7.0. The addition of chlorine can further raise the pH above pH 8.0 leaving little or no ability to reduce microorganisms.

Room for Improvement?

HyperChlor™ is a high viscosity, slow release citric acid solution USDA Approved to be spray applied to eviceration lines, Pre-Chill directly to poultry. (All components are G.R.A.S. Approved)

When spray applied to poultry, HyperChlor™ forms a viscous coating of citric acid (pH 3-4). As the poultry progresses through the production process, the pH of the chlorinated rinses applied to the poultry are now lowered therefore increasing the performance of chlorine. HyperChlor reduces the pH of the small amount of chlorinated water in contact with the bird and not the entire spray wash volume.

HyperChlor™ slow release citric acid remains active after three chlorinated rinses. HyperChlor™ is completely rinsed away prior to the chillers and won't interfere with OLR.

Get the most out of your facilities chlorinated rinsing program with HyperChlor™

The Food Safety and Inspection Service (FSIS) has completed its review of the information submitted, and has no objection to the use of Hyperchlor as a pH reducer processing aid, at a pH range of 3-4 on poultry processing evisceration lines, delivered via an online spray system located before the chiller system.