



## Proven efficiency in preventing and combating diseases



### HIGHLY EFFICACY SANITIZER

- Disease control during fattening and harvesting
- Greater conservation for the final product
- Disinfection of propagation materials during handling
- Greater prevention in the transportation of live cargo

**DIOXI PLUS+** aims to maintain the quality of fish, shellfish, crustaceans and seafood in general and thereby increase the shelf life of these foods.

With stabilized sanitization technology, **DIOXI PLUS+** has proven efficiency in combating fungi, bacteria, spores and viruses present in aquatic environments in the treatment of fish.

Since it is non-corrosive and non-toxic to aquaculture production, it can be applied in different production systems, post-fishing conservation and water treatment.

In cold storage facilities, **DIOXI PLUS+** when in solution, can be applied to various surfaces, equipment and utensils so that they are not responsible for the inoculation of undesirable pathogens in the final product.





## Advantages

- Zero Waste**  
Does not generate waste and can be used immediately without risk of poisoning.
- Does not react with organic matter**  
Unlike conventional sanitizers, Dioxi Plus+ does not react with organic matter, ensuring longer efficiency.
- Disinfects at low concentrations**  
Dioxi Plus+, at the indicated concentrations, is colorless and odorless. More economical and efficient.
- Environmentally friendly**  
Ingredient approved for use in sanitizing organic products after fishing. Also approved for use in cleaning facilities.
- pH range**  
Works in a wide range of water pH, without the need for adjustment.
- Does not require rinsing**  
Since it does not generate waste or other types of agglomerates, after using Dioxi Plus+, food does not need to be washed again.

## Application:



Aquatic Production Systems



Handling Equipment



Water Treatment



Transport Boxes



Cold Chambers



Production Utensils



## Dosage:

### Production:

- Disinfection of Materials in Handling: 1.0mL per liter of water.

### Refrigerators:

- Environmental Disinfection: 1.0mL per liter of water.
- Water Treatment: 1.0 to 5.0 ppm
- Sanitization of Handling Utensils: 1.0mL per liter of water.

## Storage Conditions:

- Always keep in its original packaging and in a dry place protected from sunlight.
- After use, keep the packaging closed.
- Keep out of reach of children and animals.



**Dioxide**

Developing Sustainable Chemistry

Sanitizing Product Registered with ANVISA, No. 362940007  
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