

TRANSIT

A more reliable, consistent use pH conditioning product for poultry processing. Our unique seasonal blends keep pH high year-round, no matter the temperature.

During poultry processing, after feathers are removed in the scalding, the poultry is typically moved to a chiller using an antimicrobial to kill bacteria. Commonly, the antimicrobial used is peracetic acid.

Peracetic acid is used throughout the industry, but it is not without problems. Used in conjunction with TransIT pH Conditioning Solution, you are able to kill microbes and still maintain a consistent pH to avoid the risk of turning the poultry flesh black.

Poultry processors have been able to offset this issue by using caustic soda (sodium hydroxide) to increase pH. The problem with caustic soda is the fact that it is very temperature sensitive and can change in consistency in different climates, which in colder temperatures can bring production to a halt.

Sentinel Solutions solves this problem with TransIT by using seasonal blends that make our product the most versatile and consistent pH conditioner for the poultry industry. What makes TransIT special is:

Can be used in variable temperatures

This keeps production moving and constantly conditions pH, regardless of external temperatures. This is especially important for production factories in colder climates.

1-3% increase in yield by maintaining higher pH

A higher pH has been proven to increase yield. With TransIT, you can maintain a higher pH while using antimicrobials without ruining your product and decreasing production.

The original pH conditioner

We've been around for years and have developed an outstanding product. We know what works and we are committed to help you keep production moving at it's optimum.



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TRANSIT-pH Adjusting Solutions is a concentrated blend of alkaline components that allow for fast and Economical pH adjustment of effluent to acceptable discharge limits.

Directions for use:

- Sodium hydroxide and potassium hydroxide pH control agent in water used in poultry processing.
- Sufficient for purpose in accordance with 21 CFR 184.1763; 21CFR 184.1631

(CONTAINS SODIUM AND POTASSIUM HYDROXIDE)

May Cause burns to skin and eyes. Harmful or fatal if swallowed. If splashed in eyes, remove contact lenses if worn. Flush eyes with clean water for 15 minutes and get immediate medical attention. If skin contact occurs, remove contaminated clothing and wash skin thoroughly with water. If irritation occurs, get medical attention.

MINIMUM Personal Protection Equipment:
Gloves and Goggles Recommended

Health-3
Flammability-0
Reactivity-2
Special-X

KEEP OUT OF REACH OF CHILDREN

D.O.T. PROPER SHIPPING NAME:
UN3266, CORROSIVE LIQUID, BASIC, INORGANIC, N.O.S. (SODIUM HYDROXIDE, POTASSIUM HYDROXIDE) 8, PG II

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