

Red Meat Processing

The Accu-Tab® system by PPG Industries combines uniquely designed patented chlorinators with slow release 68% calcium hypochlorite to provide one complete system for tablet chlorination. With increased USDA control and proposed implementation of safety and HACCP requirements, now is the time to choose the Accu-Tab system for increased effectiveness of your plant's chlorination system.

Why choose the Accu-Tab system?

- More reliable chlorination control and delivery
- Improved bacteria reduction
- Chlorine assay integrity
- Reduced corrosive atmosphere
- No chlorine spills for improved personnel safety
- Enhanced food safety to meet HACCP requirements

Accu-Tab system applications:

- Carcass Washing
- Hot Water Sanitizers
- Air Scrubbers
- Hot Boxes
- Brine Chillers
- Well Water
- Wastewater

The Accu-Tab system is certified:

- NSF International White Book™ listed as NSF Registered Proprietary Substances and Non-Food Compounds for D2, G4, G5, G7 and Q4
- FDA acceptable for use as a sanitizing solution per 21CFR 178.1010
- Certified Kosher for Passover and year-round use by the Orthodox Union

The Accu-Tab chlorination systems for the red meat industry are customized for each location and installed by Southeastern Systems (SES). SES is the exclusive red meat specialist for PPG Industries.



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