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PRESS RELEASE



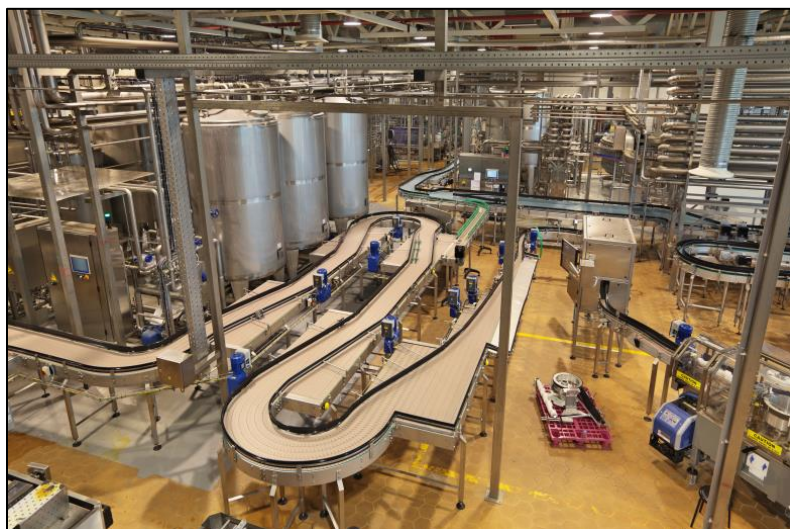
VpCI® Technology for Food and Beverage Industry:
Green Corrosion Inhibitor for Food Can Protection!

For companies involved in the food and beverage industries, corrosion prevention is crucial. Corroding equipment requires costly repairs and can contaminate the product it contains. Among other materials, aluminum, tin, copper and titanium are widely used in these industries. Processed food contains diverse aqueous solutions such as syrups and additives used to improve food appearance, quality, and preservation.



These foods have a wide pH range and varying salt, water and vinegar content that impacts food corrosivity. Cleaning and sanitation agents used in the industry include

alkaline, acidic and oxidizing chemicals to ensure a high hygiene level. This great variety of corrosive environments and aggressive chemical agents require great cautiousness when it comes to corrosion protection. It is extremely important to follow hygiene regulations and occupational health and safety guidelines



Cortec® VpCI® Technology is an efficient and safe solution for corrosion protection in food and beverage processing facilities. This technology helps prevent equipment damage and potential food contamination while complying to strict regulation standards. VpCI's can be applied to protect a wide range of equipment and surfaces in food processing facilities. This equipment including cans, water tanks, and the exteriors of structures made from materials like carbon and galvanized steel,

concrete or wood. Cortec® offers a broad spectrum of environmentally safe corrosion protection products that are USDA, FDA and NSF compliant. They prevent corrosion with a thin, mono-molecular protective barrier. The barrier re-heals and self-replenishes and can be combined with other functional properties for added protective capabilities

USDA Certified, Biobased Corrosion Inhibitor for Food Can Protection

Although cans spend most time sitting on shelves in dry environments, after their production they pass through a hot steam for the sterilisation and sometimes through a cold-water bath. The exposure of the metal to steam, water and air during these stages easily leads to corrosion. Cortec's S-8 Corrosion Inhibitor for Food Can Protection can be added at low dose and still provide excellent corrosion protection above and below the water level and at the air/water interface.





This inhibitor for food can protection is part of a wide range of Cortec®'s safe, USDA, FDA and NSF compliant corrosion protection products. S-8 is a unique, economical product, formulated only from FDA approved ingredients. Green, non-toxic inhibitor is especially useful for the corrosion protection of metallic cans with different food items during their washing or sterilization of the packed food. It is compatible with most products used in water treatment and is especially efficient against corrosion in the presence of disinfectants.

It will not hydrolyze during the application. **S-8 contains 71% USDA certified biobased content and is a qualified product under the mandatory federal purchasing initiative of the USDA BioPreferred® Program.**



Nonfood Compounds
(Category Code: AX)
(Registration #148017)

TOXICITY INFORMATION

Daphnia Magna	48 hr LC ₅₀	140.2 mg/L
	48 hr NOEC	100 mg/L
	48 hr LOEC	150 mg/L
Fathead Minnow	96 hr LC ₅₀	298.9 mg/L
	96 hr NOEC	200 mg/L
	96 hr LOEC	300 mg/L
	96 hr LC ₁ (Probit Method)	171.3 mg/L
Rainbow Trout	96 hr LC ₅₀	296.6 mg/L
	96 hr NOEC	200 mg/L
	96 hr LOEC	300 mg/L
	96 hr LC ₁ (Probit Method)	185.5 mg/L

Keywords: corrosion inhibitor, can protection, corrosion protection, food processing technology, food processing facility, VpCI, VCI, USDA, biobased, food industry , beverage industry, cortec corporation

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