



## Learn About the Many Applications for HOCl

The following applications for HOCl are supported by many years of documented research. Note: there may be applications that HOCl Inside has yet to discover. As more research is uncovered, HOCl Inside will update this list.

### **Disinfectant & Sanitizer**

Research papers have been published on the efficacy of HOCl to kill numerous types of microbes including various classes of bacteria, viruses, and fungi and molds.

### **Food Safety**

Research papers have been published on the use of HOCl for enhancing sensory quality of chicken breast meat, extending the shelf life of seafood, extending the shelf life of beef, and disinfecting germs on food contact surfaces including cutting boards, processing gloves, stainless steel, tiles, glass, and vitreous China.

### **Hospitals & Health Care**

Research papers have been published on the use of HOCl for hospital and health care applications including dental, dental office use, hospital equipment, and various eye care uses.

### **Livestock, Poultry, Seafood, Swine**

HOCl is used to manage various microbes at all stages of livestock, poultry, and seafood production. Research papers have been published on the use of HOCl for the following: abattoirs, animal feeding operations, animal housing, aquaculture, chickens, chicken eggs, poultry, and swine barns.

### **Produce & Crops – Early Development to Pre-Harvest**

HOCl is used to manage various microbes at all stages of produce and crop production. Research papers have been published on the use of HOCl for alfalfa, apples, avocados, bedding plants, bell peppers, blueberries, broccoli, brown rice, buckwheat sprouts, cabbage, carrots, celery grains, Chinese cabbage, Chinese yam, cilantro, cucumbers, date palm, greenhouse crops, radish sprouts, strawberries, wheat, and wheat kernels.

### **Produce & Crops – Post-Harvest Food Safety**

Once produce and crops are harvested, HOCl is used to mitigate food-borne disease. Research papers have been published on the use of HOCl for food safety for the following produce and crops: fresh fruits, fresh produce, grapes, green onions, kale, leafy greens, lettuce, minimally processed vegetables, mizuna baby leaves, mung bean seeds and sprouts, mushrooms, peaches, pineapple, potatoes, spinach, tangerines, and tomatoes.

### **Skin Care**

Research has been published on the use of HOCl for atopic eczema, dermatology, plastic surgery, scar prevention, skin antiseptic agents, skin lesions and scratching, UV exposure, and wound care.

### **Waste & Water Management**

Research papers have been published on the use of HOCl for drinking water, food waste, latrine odor reduction, textile wastewater, and waste sludge pre-treatment.