

AP MEAT & POULTRY WASH

(Antimicrobial for FDA Uses)

Applications	AP MEAT & POULTRY WASH is a concentrated food grade sanitizer for use directly in or on food products in accordance with 21 CFR 173.315 and 21 CFR 173.370. Algonquin's peracetic acid products are designed to decrease the incidence of pathogenic organisms in or on food, and help reduce the number of decay or food spoilage organisms normally present in the processing of meat, dairy, poultry, seafood and vegetable food items. AP products are custom manufactured and labeled specifically for our customers and are not available through other channels of distribution. Please inquire with your Algonquin Products' specialists to see how our highly sophisticated manufacturing and technical capabilities may help your company.														
Properties	AP MEAT & POULTRY WASH has a high oxidation potential and is very reactive. It exhibits excellent bactericidal and fungicidal activity against a wide range of microorganisms in cold or warm water. Product is stable for a minimum of 1 year under normal conditions. It ultimately degrades to oxygen, water, and acetic acid (vinegar).														
Chemical Composition	AP MEAT & POULTRY WASH is an equilibrium mixture of peracetic acid, hydrogen peroxide, acetic acid, proprietary ingredients, and water.														
Physical Properties	<table><tr><td>Peracetic acid (% wt.)</td><td>14.7-15.7</td></tr><tr><td>H₂O₂ (% wt.)</td><td>5.0-6.0</td></tr><tr><td>Acetic acid (% wt.)</td><td>40-50</td></tr><tr><td>Density 20°C (68°F), (g/ml)</td><td>1.11 (9.24 lbs/gal)</td></tr><tr><td>Vapor Pressure 20°C (68°F), (mbar)</td><td>25</td></tr><tr><td>pH (190 ppm as PAA, in tap water), 20°C (68 °F)</td><td>4.0-5.5</td></tr><tr><td>Flash Point (DIN 51584)</td><td>>93 °C (>200 °F)</td></tr></table>	Peracetic acid (% wt.)	14.7-15.7	H ₂ O ₂ (% wt.)	5.0-6.0	Acetic acid (% wt.)	40-50	Density 20°C (68°F), (g/ml)	1.11 (9.24 lbs/gal)	Vapor Pressure 20°C (68°F), (mbar)	25	pH (190 ppm as PAA, in tap water), 20°C (68 °F)	4.0-5.5	Flash Point (DIN 51584)	>93 °C (>200 °F)
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Appearance	Clear, colorless liquid (pungent vinegar-like odor)														
Storage	<u>The AP MEAT & POULTRY WASH container must be stored in an upright position.</u> The storage area should be well ventilated and <u>shaded from sunlight</u> as well as protected from sources of radiant heat. Contamination of the product, especially heavy metal ions and alkali, must be avoided.														
Shelf Life	At least one year without notable loss of active oxygen if stored properly.														
Packaging	5 gal (45 lb), 53 gal (490 lb), 220 gal (2035 lb), 300 gal (2775 lb). Available in HDPE plastic pails, drums, and totes.														
Transport (DOT)	Organic Peroxide, Type F, Liquid (peroxyacetic acid), 5.2, UN 3109, PGII														

Product #825

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