

PREVENTION: Wear protective gloves, protective clothing, and eye or face protection. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. Keep away from clothing and other combustible materials. Keep only in original packaging. Use only in a well-ventilated area. Avoid breathing vapor. Do not eat, drink or smoke when using this product. Wash hands thoroughly after handling.
Absorb spillage to prevent material damage.
FIRST AID / RESPONSE:
IF INHALED: Remove person to fresh air and keep comfortable for breathing. Immediately call a POISON CENTER or doctor/physician.
IF SWALLOWED: Immediately call a POISON CENTER or doctor/physician. Rinse mouth. Do NOT induce vomiting.
IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water or shower. Immediately call a POISON CENTER or doctor/ physician. Wash contaminated clothing before reuse.
IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or doctor/ physician.
STORAGE: Store locked up. Protect from sunlight. Store at temperatures not exceeding 30°C/ 86°F. Store in a well-ventilated place. Keep container tightly closed. Keep cool. Store separately.
DISPOSAL: Dispose of contents and container in a waste disposal facility, in accordance with all local, regional and national regulations.

EMERGENCY TELEPHONE NUMBER:
CareChem 24 1-215-207-0061
Toll Free 1-866-928-0789

DIRECTIONS:
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
Meat Applications:
AP MEAT & POULTRY WASH is used as an antimicrobial agent on whole or cut meat carcasses, parts, trim, and organs in accordance with current industry practice where the components of the FCS mixture will not exceed 2000 ppm PAA, in process water, ice, or brine used for washing, rinsing, scalding or cooling of whole or cut meat, including carcasses, parts, trim, and organs. Mix this product with no more than 9.15 fluid oz. per 10 gallons of water or ice. This will provide 2000 ppm as approved in FCN # 2036. The final amount necessary to accomplish the intended task will vary considerably for plant to plant; the recommended usage rate is between 150 - 600 ppm. (0.69 - 2.75 oz. per 10-gallon water). Apply use solutions to carcass or meat using spray or dip applications. Spray applications should be at pressure greater than 40psi. Make up water may be preheated up to 50°C (122°F) if desired. If used in cooling water or dip-tank application, make up water can be chilled to 1°C (33°F).
Note: 1oz per 10-gal of water yields 219 ppm PAA.

NET CONTENTS: 500 LBS
PN: 564_6223

LOT:
EXP:



AP MEAT & POULTRY WASH

(ANTIMICROBIAL SOLUTION)

For Meat, Poultry, Fish & Seafood, Fruits & Vegetables, and Marinades

AP MEAT & POULTRY WASH is a peroxyacetic acid-based microbicide developed for use in Federally Inspected meat, poultry and seafood processing locations. If used as directed, it will help to reduce contamination and cross-contamination of edible food products. Its use is acceptable for direct or indirect contact in or on food, including fruits, vegetables, meat, and poultry, fish & seafood, marinades & brines in accordance with 21 CFR 173.370 and 21 CFR 173.315. EPA labeling or approval is not required herein in accordance with ARTCA, 1998 under FFDCA #201(q)(1)(B)(i) if used as directed. For use on meat, poultry, fruits & vegetables, this product complies with FDA and FSIS regulations in accordance with FCN #2036. If used at the maximum label concentration of PAA, none of the ingredients will exceed the maximum limit threshold as established by the FDA as specified in FCN # 2036. Does not affect the look or flavor of the food, when used according to the label. When used according to label instructions, AP MEAT & POULTRY WASH is a processing aid, which under the provisions of 21 CFR 101.100 (a) (3), is exempt from the requirements of declaration on the food product label.

INGREDIENTS:
Peroxyacetic Acid (PAA), Hydrogen Peroxide, Acetic Acid, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)

Before Using This Product, Please Read This Entire Label Carefully.

KEEP OUT OF REACH OF CHILDREN
DANGER
COMBUSTIBLE LIQUID.
HEATING MAY CAUSE A FIRE.
MAY BE CORROSIVE TO METALS.
HARMFUL IF SWALLOWED.
CAUSES SEVERE SKIN BURNS AND EYE DAMAGE.
MAY CAUSE RESPIRATORY IRRITATION.

Manufactured For:
Algonquin Products Co.
29 Russels Mills Rd.
Dartmouth, MA 02748



UN3105

Organic Peroxide Type D, Liquid, (Peroxyacetic acid, type D, stabilized) 5.2, (8)

Poultry Applications:
AP MEAT & POULTRY WASH is used as an acidifier in poultry scald tanks and as an antimicrobial agent on whole or cut poultry carcasses, parts, trims and organs in accordance with current industry standards of good manufacturing practice (unless precluded by the U.S. Department of Agriculture's standards of identity in 9 CFR part 381, subpart P) where the use of peracetic acid is listed in FCN # 2036 and for OLR & OFLR applications. This product is also listed on The New Technology Table for use in OLR systems. The final components of the FCS mixture will not exceed 2000 ppm peroxyacetic acid (PAA), 1475 ppm hydrogen peroxide (HP) in spray, wash, rinse, dip, chiller water, low temperature (e.g., less than 40°F) immersion baths, or scald water for whole or cut poultry carcasses, parts, trim, and organs. Mix this product with no more than 9.15 fluid oz. per 10 gallons of water or ice to achieve 2000 ppm peracetic acid. A typical PAA usage rate will be between 150-600 ppm. (1.05 - 4.23 oz. per 10-gal water). **Note: 1oz per 10-gal of water yields 219 ppm PAA.**

Fruits and Vegetables:
AP MEAT & POULTRY WASH is used in process water or ice for washing, rinsing, chilling or processing fruits and vegetables in food processing facilities and/or to assist in the further processing and peeling of fruits and vegetables in accordance with current industry practice where the components of the FCS mixture will not exceed 500 ppm PAA. Mix this product with no more than 2.29 fluid oz. per 10 gallons of water. This will provide 500 ppm as approved in FCN # 2036. The recommended usage rate is between 30 – 300 ppm (0.14 - 1.37 oz per 10-gal water). The final concentration necessary to accomplish the intended task will vary from plant-to-plant. The product may be used in sprays, dip tanks, wash tanks, brush washers, etc. Adjust concentration accordingly to maintain desired concentration. A potable water rinse is not necessary. **Note: 1oz per 10-gal of water yields 219 ppm PAA.**

Ready-To-Eat:
AP MEAT & POULTRY WASH may be used in process water, ice or brine treatment in the preparation washing, rinsing or cooling of processed and pre formed Ready-To-Eat meat and poultry products. As approved in FCN 2036, the components of the FCS mixture will not exceed 495 ppm PAA. Mix this product with no more than 2.27 fluid oz. per 10 gallons of water. This will provide 495 ppm as approved in FCN # 2036. Adjust levels to maintain desired microbial control.

Fish and Seafood Applications:
AP MEAT & POULTRY WASH may be used as an antimicrobial agent in process water or ice used to commercially prepare or store fish and seafood intended for human consumption as per FCN # 2036. The components of the FCS mixture will not exceed 230 ppm peroxyacetic acid on fish and seafood. Mix this product with no more than 1.05 fluid oz. per 10 gallons of water. This will provide 230 ppm as approved in FCN # 2036.

Brines, Sauces & Marinades:
AP MEAT & POULTRY WASH may be used as an antimicrobial agent in brines, sauces, and marinades applied either on the surface or injected into processed or unprocessed, cooked or uncooked whole or cut poultry, and surface sauces and marinades applied on processed and preformed meat and poultry products as described in 21 CFR 170.3(n)(29) and (34). The components of the FCS mixture will not exceed 50 ppm peroxyacetic acid. Mix this product with no more than 0.23 fluid oz. per 10 gallons of water. This will provide 50 ppm as approved in FCN # 2036.