COMPONENTS
Peroxyacetic Acid.......................................................... 19.5–25.0%
Hydrogen Peroxide........................................................ 9.5–12.0%
Acetic Acid................................................................. 36–39%
1-hydroxyethylidene-1,1-diphosphonic acid (HEDP).............. <1%

BEFORE USING THIS PRODUCT, PLEASE READ THE ENTIRE LABEL CAREFULLY
KEEP OUT OF REACH OF CHILDREN

DANGER

HAZARD STATEMENTS: Heating may cause fire. May be corrosive to metals. Harmful if swallowed. Harmful in contact with skin. Causes severe skin burns and eye damage. Harmful if inhaled. May cause respiratory irritation.

FIRST AID

If swallowed
• Call a poison control center or doctor immediately for treatment advice.
• Rinse mouth with water.
• Do not induce vomiting unless told to do so by a poison control center or doctor.
• Do not give anything by mouth to an unconscious person.

If on skin or clothing
• Take off contaminated clothing.
• Rinse skin immediately with plenty of water for 15–20 minutes.
• Call a poison control center or doctor for treatment advice.

If in eyes
• Hold eye open and rinse slowly and gently with water for 15–20 minutes.
• Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
• Call a poison control center or doctor for treatment advice.

If inhaled
• Move person to fresh air.
• If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.
• Call a poison control center or doctor for treatment advice.

NOTE TO PHYSICIAN
Probable mucosal damage may contraindicate the use of gastric lavage.

SaniDateFD PLUS is a peroxyacetic acid–based microbiocide developed for use in federally inspected meat, poultry, and seafood processing facilities. When used as directed, it will help to reduce contamination and cross-contamination of edible food products. This product is intended to be used as an antimicrobial agent to control microorganisms in process water and ice used in the production and preparation of poultry, shell eggs, meat, processed meat, pre–formed meat, fish, seafood, fruits, and vegetables. SaniDateFD PLUS complies with FCN # 1501, FCN # 1810 and FCN # 1554. If used at the maximum concentrations of peroxyacetic acid, none of the other ingredients will exceed their maximum limits as established by the FDA.

DIRECTIONS FOR USE:
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

MEAT APPLICATIONS – FOR USE ON MEAT CARCASSES, PARTS, TRIM AND ORGANS:
For direct or indirect application to raw or further processed whole, half or quarter or meat parts, organs and trim. SaniDateFD PLUS may be applied in process water and/or ice used for washing, rinsing, storing or cooling of whole or cut meat including carcasses, parts, trim and organs. SaniDateFD PLUS can be used up to a rate of 1400 ppm of peroxyacetic acid (3.54 fl. oz. per 5 gallons of water) in accordance with FCN # 1810 and product composition. The final amount will be dependent on the intended application method(s) and usage. Contact BioSafe Systems for appropriate rate recommendations. Apply solution to carcass, parts, organs or trim using a spray application at pressures from 40–250 psi. Makeup water may be preheated up to 50°C (122°F) if desired. For best results, apply solution as a spray at 100–200 psi and 110–120°F and allow to remain on the meat surface for 1–2 minutes. If used in cooling water or dip–tank applications, makeup water may be chilled to 2°C (35°F). For best results, apply solution as a spray at 50–100 psi and allow the solution to remain on the meat surface for 1–2 minutes.

READY TO EAT FOODS:
Use SaniDateFD PLUS as an antimicrobial in process water, ice or brine for washing, rinsing, cooling or storing of processed and pre-formed meat as defined in 21 CFR 170.3(n)(29) and processed or pre-formed poultry as defined in 21 CFR 170.3(n)(34). In accordance with FCN # 1501, maintain levels necessary to achieve acceptable microbial count reduction, but do not exceed 230 ppm of peroxyacetic acid (0.6 fl. oz. per 5 gallons of water). Contact BioSafe Systems for appropriate rate recommendations.

FRUIT AND VEGETABLE WASHING:
For use as an antimicrobial to control microorganisms in process water and ice used in the production and preparation of fruits and vegetables in food processing and packing facilities. In accordance with FCN # 1554, SaniDateFD PLUS may be used at a concentration not exceeding 350 ppm peroxyacetic acid, 117 ppm hydrogen peroxide and 10 ppm HEDP in process water for washing or chilling fruits and vegetables. SaniDateFD PLUS may be used in spray cabinets, spray bars, flume tanks, dip tanks, wash tanks, and brush washers. In accordance with FCN # 1554, maintain levels necessary to achieve acceptable microbial count reduction, but do not exceed 350 ppm of peroxyacetic acid (0.9 fl. oz. per 5 gallons of water). A potable water rinse is not required. Contact BioSafe Systems for produce specific rate recommendations.

POULTRY APPLICATIONS:
For use as an antimicrobial agent for water or ice which may be applied by spray, rinse, dip, chiller water, immersion, or scald water for use on
whole or cut poultry carcasses, parts, trim, skin on and skin off, organs and shell egg washes in accordance with current industry standards of good manufacturing practices (unless precluded by the U.S. Department of Agriculture's standards of identity in 9 CFR part 381, subpart P) where the use of peroxyacids is listed in 21 CFR 173.370 and FCN # 1501. In accordance with FCN # 1501, maintain levels necessary to achieve acceptable microbial count reduction, but do not exceed 2,000 ppm of peroxyacetic acid (5.0 fl. oz. per 5 gallons of water). The final amount will be dependent on the intended application method(s) and usage. Contact BioSafe Systems for appropriate rate recommendations. This product is also listed on the New Technology Table for use in OLR systems.

**SEAFOOD APPLICATIONS:**
For use as an antimicrobial in process water or ice used to commercially prepare, process or store fish or seafood intended for human consumption. In accordance with FCN # 1501, maintain levels necessary to achieve acceptable microbial count reduction, but do not exceed 230 ppm of peroxyacetic acid (0.6 fl. oz. per 5 gallons of water). Contact BioSafe Systems for appropriate rate recommendations.

**STORAGE:** Keep away from heat and sources of ignition. Keep only in original container and never return product back to the original container. Protect from sunlight. Store at temperatures not exceeding 30°C (86°F) in a cool, ventilated area. Never use metal containers as these are incompatible with the product.

**DISPOSAL:** Rinse small amounts to drain when possible. Dike or dam large spills, pump to containers or soak in inert absorbent. Flush residue to sanitary sewer, rinse area thoroughly with clean water. Avoid materials that are incompatible with concentrate. Consult state and local authorities for restrictions on disposal of chemical wastes. Unused product (concentrate) is classified as a (D002) by RCRA criteria.