

PERASAFE FC-100

PERASAFE FC-100 is an FDA approved peracetic acid-based antimicrobial agent for use in federally inspected meat , poultry, and seafood processing facilities.

When used as directed in the process water, ice, or brine, PERASAFE FC-100 reduces bacterial contamination and cross-contamination that may cause product spoilage or decay of edible food products such as:

- (1) Poultry carcasses, parts, trim, and organs
- (2) Meat carcasses, parts, trim, and organs
- (3) Processed and pre-formed (ready-to-eat) meat and poultry
- (4) Seafood and fish
- (5) Fruits and vegetables in food processing facilities
- (6) Shell eggs

FOR COMMERCIAL USE ONLY

Contains: WATER
ACETIC ACID
PEROXYACETIC ACID
HYDROGEN PEROXIDE
1-HYDROXYETHYLIDENE-1, 1-DIPHOSPHONIC ACID (HEDP) AND/OR SULFURIC ACID

Storage and Disposal Instructions

NEVER RETURN PERASAFE FC-100 TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, douse container with cool water and dilute with large volumes of water.

Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F. Do not store on wooden pallets.

Procedure for Leak or Spill

Stop leak if this can be done without risk. Shut off ignition sources; no flames, smoking, flares, or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

In all applications always prepare a new solution daily to ensure effectiveness. Do not re-use solutions. Dispose of unused solution.

**FOR CHEMICAL EMERGENCY
SPILL, LEAK, FIRE, EXPOSURE OR ACCIDENT
CALL CHEM TREC DAY OR NIGHT
800-424-9300
OTHER: 800-345-1329**

For more information see Safety Data Sheet



**MANUFACTURED BY:
AFCO
800 DEVELOPMENT AVENUE
CHAMBERSBURG, PA 17201
TEL: 1-800-345-1329**

#4360

DANGER- Heating may cause a fire. May cause fire or explosion; strong oxidizer. Causes severe skin burns and eye damage. Causes serious eye damage. Causes damage to organs. Toxic to aquatic life with long lasting effects. Keep away from heat, hot surfaces, sparks, open flames, and other ignition sources.

- No smoking. Keep/store away from clothing, combustible materials, incompatible materials. Keep only in original container. Do not breathe vapors, mist, spray. Wash hands, forearms, and other exposed areas thoroughly after handling. Do not eat, drink or smoke when using this product. Avoid release to the environment. Wear protective gloves, protective clothing, eye protection, face protection, respiratory protection. Wear fire/flamm resistant/retardant clothing.

IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.

IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.

IF INHALED: Remove person to fresh air and keep at rest in a position comfortable for breathing.

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

If on clothing: Rinse immediately contaminated clothing and skin with plenty of water before removing clothes. If exposed: Call a poison center/doctor. Immediately call a poison center or doctor. Wash contaminated clothing before reuse. In case of fire: Use appropriate media to extinguish. In case of major fire and large quantities: Evacuate area. Fight fire remotely due to the risk of explosion. Collect spillage. Store locked up. Protect from sunlight. Store at temperatures not exceeding storage and handling temperatures. Keep cool. Store away from other materials.

DIRECTIONS FOR USE:

Under FCN No. 1389

POULTRY CARCASSES, PARTS, TRIM AND ORGANS:

PERASAFE FC-100 may be used as an antimicrobial agent for application on whole or cut poultry carcasses, parts, trim, and organs. Apply PERASAFE FC-100 by adding to spray, wash, rinse, dip, chiller water, scald water, low-temperature (less than 40°F) immersion baths or other poultry processing water. PERASAFE FC-100 is authorized/permitted for use in the processing of organic poultry in accordance with 7 CFR 205.605.

This product reduces contamination of the pathogenic bacteria *Salmonella spp.*, *Listeria monocytogenes*, *Escherichia coli* 0157:H7 and *Campylobacter spp.* on poultry carcasses, parts, trim, and organs.

When used in poultry processing water, mix PERASAFE FC-100 with water to achieve no more than 2000 ppm peracetic acid in solution. This may be accomplished by adding 77 fluid ounces of PERASAFE FC-100 per 50 gallons of water.

MEAT CARCASSES, PARTS, TRIM AND ORGANS:

PERASAFE FC-100 is an antimicrobial agent for application on whole or cut meat carcasses, parts, trim, and organs. PERASAFE FC-100 can be used in process water or ice for washing, rinsing, storing, or cooling of whole or cut meat carcasses, parts, trim, and organs.

When used in meat processing water or ice, mix PERASAFE FC-100 with water to achieve no more than 388 ppm peracetic acid in solution. This may be accomplished by adding 15 fluid ounces of PERASAFE FC-100 per 50 gallons of water.

PROCESSED AND PRE-FORMED (READY-TO-EAT) MEAT AND POULTRY:

PERASAFE FC-100 may be used as antimicrobial agent for application on processed and pre-formed (ready-to-eat) meat as defined in 21CFR 170.3(n) (29) and poultry as defined in 21 CFR170.3(n) (34). PERASAFE FC-100 can be used in process water, ice, or brine for washing, rinsing, storing, or cooling of processed and pre-formed meat as defined in 21CFR170.3(n) (29) and poultry as defined in 21CFR170.3(n)(34).

When used in ready-to-eat meat and poultry processing water, ice, or brine, mix PERASAFE FC-100 with water to achieve no more than 230 ppm peracetic acid in solution. This may be accomplished by adding 8.8 fluid ounces of PERASAFE FC-100 per 50 gallons of water.

SEAFOOD AND FISH:

PERASAFE FC-100 may be used as an antimicrobial agent for use in process water or ice that is used to commercially prepare, process, or store fish and seafood intended for human consumption.

When used in seafood or fish process water or ice, mix PERASAFE FC-100 with water to achieve no more than 230 ppm peracetic acid in solution. This may be accomplished by adding 8.8 fluid ounces of PERASAFE FC-100 per 50 gallons of water.

Under FCN No. 2099

FRUITS AND VEGETABLES:

PERASAFE FC-100 may be used as an antimicrobial agent for use in process water or ice used for washing, rinsing, chilling, or processing fruits and vegetables in food processing facilities.

When used in fruit or vegetable process water, mix PERASAFE FC-100 with water to achieve no more than 500 ppm peracetic acid in solution. This may be accomplished by adding 19.2 fluid ounces of PERASAFE FC-100 per 50 gallons of water.

Under FCN No. 1650

SHELL EGGS:

PERASAFE FC-100 may be used as an antimicrobial agent in process water and wash water in the production and preparation of shell eggs.

When used in shell eggs process water or wash water, mix PERASAFE FC-100 with water to achieve no more than 2000 ppm peracetic acid in solution. This may be accomplished by adding 77 fluid ounces of PERASAFE FC-100 per 50 gallons of water.

Under FCN No. 2224

HARD-BOILED, PEELED EGGS:

PERASAFE FC-100 may be used as an antimicrobial agent in processing water or ice used for washing, rinsing, storing, cooling and otherwise processing of peeled, hard-boiled eggs.

When used in hard-boiled, peeled egg process water, mix PERASAFE FC-100 with water to achieve no more than 2000 ppm peracetic acid in solution. This may be accomplished by adding 77 fluid ounces of PERASAFE FC-100 per 50 gallons of water.

Additional Information

PERASAFE FC-100 may be used for static or continuous washing, rinsing or flushing of food contact surfaces including but not limited to conveyors, peelers, slicers, saws, knives and other food processing equipment to remove gross contamination during production.

Concentrations of PERASAFE FC-100 in rinse, wash and flush water on food contact surfaces may not exceed the maximum allowable levels listed on this label for the food products being processed.

At the end of production or at intervals sufficient to maintain sanitary conditions, clean food contact surfaces with an acceptable detergent followed by a potable water rinse and application of an EPA approved food contact sanitizer.

PERASAFE FC-100 is not for use to sanitize food contact surfaces.

Net Contents: 55 Gallons