



Perasafe FC-100 (AFCO 4360)

GENERAL DESCRIPTION

Perasafe FC-100 (AFCO 4360) is an FDA approved (FCN №. 1389, 1650, 2099 & 2224) peracetic acid-based antimicrobial agent for use in federally inspected meat, poultry, seafood, shell egg & hard-boiled peeled egg processing facilities.

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

- ✓ Poultry carcasses, parts, trim, and organs,
- ✓ Meat carcasses, parts, trim, and organs,
- ✓ Processed and pre-formed (ready-to-eat) meat and poultry,
- ✓ Seafood and fish,
- ✓ Fruits and vegetables,
- ✓ Shell eggs & hard-boiled peeled eggs in food processing facilities.

CHEMICAL AND PHYSICAL PROPERTIES

CHEMICAL PROPERTIES	% BY WEIGHT	PHYSICAL PROPERTIES	
Peroxyacetic acid	15% min.	Melting Point	-49°C (-56°F)
Hydrogen peroxide	5.5-6.0%	Vapor pressure 77°F (25°C)	22mm Hg
Acetic Acid	46%	Odor	Strong pungent vinegar-like
Water (free)	31%	Appearance	Colorless liquid
Sulfuric Acid	0%	Solubility in water 20°C (68°F)	100%
Stabilizer	<1.0%	Specific gravity @ 20°C (68°F)	1.10 g/ml
pH (1% solution)	2.8	Boiling point	109°C (228°F)

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Total active oxygen active Oxygen from	6.0%	Flash point (closed cup)	80°C(175°F)
peracid	3.2%		
Active oxygen from H ₂ O ₂	2.8%		
Other organics	Not detectable	Autoignition temperature	305°C (581°F)
Iron	<0.5 ppm		

DIRECTIONS FOR USE

UNDER FCN No. 1389

Poultry Carcasses, Parts, Trim & 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/4.4°C) 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 (601.5mL/50L) of water.

Meat Carcasses, Parts, Trim & 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 (117mL/50L) of water.

<u>Processed & Pre-Formed (READY-TO-EAT) Meat & Poultry:</u>

PERASAFE FC-100 may be used as an antimicrobial agent for application on processed and pre-formed (ready-to-eat) meat as defined in 21 CFR 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 21 CFR170.3 (n) (29) and poultry as defined in 21 CFR170.3 (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 (68.8mL/50L) of water.

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Seafood & 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 (68.8mL/50L) 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 (601.5mL/50L) of water.

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

UNDER FCN No. 2099

Fruits & Vegetables:

PERASAFE FC-100 may be used as an antimicrobial agent 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 (150mL/50L) 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 (601.5mL/50L) 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.

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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.

DANGER

This product is corrosive and causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield, or safety glasses), clothing and chemical resistant gloves. Harmful if swallowed. May be fatal if absorbed through the skin. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove clothing if contaminated and wash before wearing again. Consult the product's Safety Data Sheet (SDS) for complete safety information.

CHEMICAL HAZARDS

Strong oxidizing agent. Mix only with water. Although not combustible; at temperatures exceeding 156°F (69°C), decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

STORAGE AND DISPOSAL

NEVER RETURN Perasafe FC-100 (AFCO 4360) 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 (30°C). 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.

APPROVALS

Perasafe FC-100 is OMRI listed. It may be used in Certified Organic production or food processing and handling according to the USDA National Organic Program (NOP) rule. FCN Nº. 1389, 1650, 2099 & 2224