## UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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MAY 0 8 1998

Ann M. Oxford Ecolab Inc. 370 N. Wabasha Street St. Paul, MN 55102

**RE: OXY-15** 

EPA Reg. No. 1677-164

Your Amendment Dated 10/27/97

The amendment referred to above, submitted in connection with registration under section 3 (c) (7) (A) of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable provided that you comply with the item listed below. The subject of this amendment is for the use of this product on raw agricultural commodities. The added new use for raw agricultural commodities is allowed by the publication of two EPA final rules (Federal Register - 5/6/98) granting an exemption from the requirement of a tolerance for the two active ingredients, hydrogen peroxide and peroxyacetic acid, and by authorization on the date of this letter, and subsequent publication of the EPA final rule granting an exemption from the requirement of a tolerance for the inert ingredient 1-hydroxyethylidene-1, 1-diphosphonic acid.

Submit/cite all data required for registration and/or reregistration of your product under FIFRA section 3 (c) (5) and section 4 when the Agency requires all registrants of similar products to submit such data.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the approved label is enclosed for your records.

If you have any questions about the comments in this letter, please feel free to contact Tony Kish at 703-308-9443.

Marshall Swindell,
Product Manager Team 33,
Regulatory Management Brand

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EPA Form 1320-1A (1/90)

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# ACCEPTED with COMMENTS in EPA Letter Dated: MAY 0 8 1998



Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Rog. No.

1677-164.

Water Additive for Microbial Growth Control on Fresh Cut, Post Harvest, and Further Processed Fruits and Vegetables in transport, storage and processing

#### **ACTIVE INGREDIENTS:**

Peroxyacetic acid	15.0%
Hydrogen peroxide	11,0%
INERT INGREDIENTS:	74.0%
TOTAL	100.0%

# DANGER

#### PRECAUTIONARY STATEMENTS - HAZARDS TO HUMAN AND DOMESTIC ANIMALS

CORROSIVE: Causes severe eye damage and skin burns. Harmful or fatal if swallowed. Do not get in eyes, on skin, or on clothing. Wear chemical goggles, rubber gloves, and protective clothing if handling concentrate. Wash thoroughly with soap and water after handling. Remove any contaminated clothing and wash before re-use.

#### STATEMENT OF PRACTICAL TREATMENT

IF ON SKIN: Immediately wash with plenty of soap and water, Get medical attention.

IF IN EYES: Flush Immediately with cold water, Remove contact tenses, Hold eyelids open and flush with water for 15 minutes. Get medical attention immediately.

IF SWALLOWED: DO NOT induce vomiting. Immediately drink large quantities of water. Avoid alcohol. Never give anything by mouth to an unconscious person. CALL A POISON CONTROL CENTER OR PHYSICIAN IMMEDIATELY.

#### FOR EMERGENCY MEDICAL INFORMATION CALL TOLL FREE: 1-800-328-0026

NOTE TO PHYSICIAN; Probable mucosal damage may contraindicate the use of gastric lavage. PHYSICAL AND CHEMICAL HAZARDS:

Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to the label instructions. Never bring concentrate in contact with other sanitizers, cleaners, or organic substances,

ENVIRONMENTAL HAZARDS: This product is toxic to birds, fish, and aquatic invertebrates. Do not discharge effluent containing this product into lakes, steams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge eliment containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Broad or Regional Office of the EPA.

FOR COMMERCIAL OR INSTITUTIONAL USE ONLY STRONG OXIDIZING AGENT

Manufactured by:



#### U.S. Patent No. 5,409,713 Other Patents Pending

OXY-15 is recommended for use in the control of microbial growth in the process water and on the surface of fresh cut and post-harvest fruits and vegetables as well as processed fruits and vegetables. The product also reduces biofilm formation on the processing equipment of fruits and vegetables. OXY-15 may also be used as a wash to control growth of microorganisms which cause decay on fruits or vegetables. Examples of process water streams are flumes, chill tanks and wash water systems.

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. FOR TREATMENT OF PROCESS WATER STREAMS:

- A. Batch systems with no makeup water added:
  - 1. Fill vessel containing fruits or vegetables with known amount of water.
  - 2. Ensure that water is recirculating in vessel.
  - Add OXY-15 to no more than 533 ppm (wt/wt) total product (80 ppm residual peroxyacetic acid) in use solution. This can be accomplished by initially adding 53.3 grams (47.8 mls) OXY-15 per 100 liters of water, or 1.0 fluid ounces OXY-15 per 16.4 gallons of water.
- 4. Contact time of 45 seconds minimum is recommended,
- B. Continuous systems with constant addition of makeup water:
  - Initial dose; (this brings the recirculating process water up to an initial properly dosed level of OXY-15).
  - 1. Ensure that system is recirculating with known amount of water in vessels and plping.
  - Add initial dose of OXY-15 to no more 533 ppm (wt/wt) total product (80 ppm residual peroxyacetic acid) in use solution. This
    can be accomplished by adding 53.3 grams (47,8 mts) OXY-15 per 100 liters of water, or 1,0 fluid ounces OXY-15 per 16,4
    gallons of water.
  - 3. Contact time of 45 seconds minimum is recommended:

Continuous dose: (ensures steady state dosing of OXY-15 is maintained). Meter no more than 533 ppm (wt/wt) OXY-15 total product (80 ppn residual peroxyacetic acid) in proportion to the fresh makeup water added to the system. For example, makeup water flow rates of 16.4 gallons per minute would require a maximum of 1 fluid ounce (29.6 mls) per minute of OXY-15. Makeup water flow rates of 100 liters per minute would require a maximum of 53.3 grams (47.8 mls) per minute of OXY-15. Contact time of 45 seconds minimum is recommended.

Fruits and vegetables which are to be further processed must be rinsed with potable water.

### FOR TREATMENT OF FRUIT AND VEGETABLE SURFACES:

Mix OXY-15 with water either batchwise or continuously to no more than 533 ppm (w/wl) total product (80 ppm residual peroxyacetic acid) in use solution. This can be accomplished by initially adding 53.3 grams (47.8 mls) OXY-15 per 100 liters of water, or 1.0 fluid ounces OXY-15 per 16.4 gallons of water. The fruits and vegetables can be sprayed or submerged in the resulting solution for a minimum contact time of 45 seconds, followed by adequate draining. Fruits and vegetables which are to be further processed must be rinsed with potable water.

# STORAGE AND DISPOSAL: DO NOT CONTAMINATE WATER OR FOOD BY STORAGE OR DISPOSAL

STORAGE: Product should be kept cool and in vented container to avoid any explosion hazard.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsale is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: [50 gallon drum] Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke. [300 gallon tote] Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.

NET CONTENTS: 50 U.S. Gals. (189 liters) or 300 U.S.

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Oxy -15 can be used on the following types of fresh, post harvest and further processed fruits and vegetables: Vegetables

- · Root and tuber vegetables: Carrot, potato, radish, rutabaga, sweet potato, yam, sugar beet
- . Leaves of root and tuber vegetables. Turnip greens, and sugar beet
- . Bulb vegetables: Onion (dry bulb and green), leek, garlic,
- . Leafy vegetables: Lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchlo, rhubarb, spinach
- . Brassica leafy vegetables: Broccoll, Brussel sprouts, cabbage, cauliflower, mustard greens
- . Legumes (succulent or dried), bean (green, kidney, Ilma, mung, navy, pinto, snap, wax), pea (chickpea, lentil, dwarf, garden, English, field, odiklo pea pod) and soybean
- . Fruiting vegetables: Popper (bell, pimento, hot, sweet), tomato, tomalillo, eggplant
- + Cucurbits: Cucumber, melon (cantaloupe, crenshaw melon, honeydew, honey ball melon, mango melon, muskmelon, pincapple melon, watermelon), summer squash, pumpkins. winter squash

#### Fruits

- . Citrus (mits: Sweet and sour orange, lemon, lime, tangelo, tangerine, mandarin, clinis citron, kumquats, grapelruit
- . Pome fruits: Apples and pears
- + Stone fruits: Sour or sweet cherry, peach, nectarine, plum,
- . Small fruits and berries: Blackberries, blueberries, red and black raspberries

Tree nuts: Almond, Brazil, filbert, cashew, pecan, walnut (black & English), macadamia, chestnut

Cereal grains: Corn, barley, otas, rice, wheat, triticale, wild rice Herbs and Spices; Basil, chives, conlander, dill, lemongrass marjoram, sage, savory, tarragon, thyme Miscellaneous: Asparagus, avocado, artichoke, banana,

cranberry, fig, grape, kiwitrult, mango, mushroom, okra, peanut, persimmon, pineapple, strawberry, water chestnut, watercress

Gals. (tote)