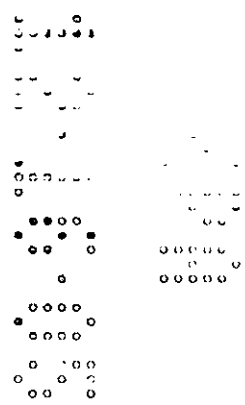


KX-6176

SANITIZER

Active Ingredients:

Hydrogen Peroxide	7.52%
Peroxyoctanoic Acid	0.94%
Octanoic Acid	2.72%
Other Ingredients:	88.82%
Total:	100.00%



KEEP OUT OF REACH OF CHILDREN DANGER

PRECAUTIONARY STATEMENTS:

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. Harmful if swallowed or inhaled. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and rubber gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

FIRST AID

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 SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the 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 INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

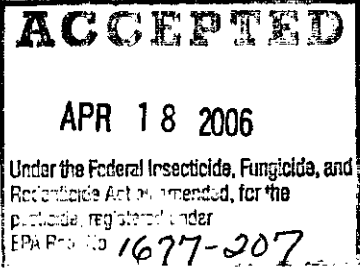
Have the product container or label with you when calling a poison control center or going for treatment.

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 label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

ENVIRONMENTAL HAZARDS (containers greater than 5 gallons): This pesticide is toxic to birds, fish, and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.



2 8 3
APR 18 2006**DIRECTIONS FOR USE**

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

SANITIZATION

KX-6176 acid sanitizer is recommended for use on pre-cleaned, hard, non-porous surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, dairy farms, breweries, wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as CaCO₃.

SANITIZING FOOD CONTACT SURFACES

Prior to sanitizing, remove gross food particles, and then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.0 ounce **KX-6176** concentrate per 4.50 – 6.00 gallons of water (0.130-0.174% v/v or 1580 ppm – 2110 ppm product). At this dilution **KX-6176** is effective as a food contact surface sanitizer against *Staphylococcus aureus* and *Escherichia coli*, as well as food pathogens *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhimurium*, *Campylobacter jejuni*, *Candida albicans*, *Enterobacter sakazakii*, and *Vibrio cholerae*. At the same dilution **KX-6176** is effective at reducing common spoilage microorganisms such as *Saccharomyces cerevisiae*, *Pediococcus damnosus*, and *Lactobacillus buchneri*. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitizing solution for a period of not less than one minute unless a longer time is specified by the governing sanitary code. Drain thoroughly and allow to air dry. Do not rinse. Surface is not required to be completely dry prior to use.

FINAL SANITIZING BOTTLE RINSE

KX-6176 may be used as a final sanitizing rinse for returnable and non-returnable bottles (e.g. glass or PET) at a 0.13% dilution (1 oz to 6 gallons). At this dilution **KX-6176** is effective against *Staphylococcus aureus* and *Escherichia coli*, as well as food pathogens *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhimurium*, *Campylobacter jejuni*, *Candida albicans*, *Enterobacter sakazakii*, and *Vibrio cholerae*. At the same dilution **KX-6176** is effective at reducing common spoilage microorganisms such as *Saccharomyces cerevisiae*, *Pediococcus damnosus*, and *Lactobacillus buchneri*. All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary.

CONTINUOUS TREATMENT OF CONVEYORS

Wash, rinse and sanitize conveyor equipment. During processing, apply **KX-6176** at a concentration of 0.13% - 0.174% v/v (1 oz. per 4.50 – 6 gallons of water) to a conveyor with Mikro Master or other suitable feeding equipment. At this dilution **KX-6176** is effective against *Staphylococcus aureus* and *Escherichia coli*, as well as food pathogens *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhimurium*, *Campylobacter jejuni*, *Candida albicans*, *Enterobacter sakazakii*, and *Vibrio cholerae*. At the same dilution **KX-6176** is effective at reducing common spoilage microorganisms such as *Saccharomyces cerevisiae*, *Pediococcus damnosus*, and *Lactobacillus buchneri*. Controlled volumes of **KX-6176** are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of **KX-6176** from equipment and to prevent puddles on top of belt. During interruptions in operations, coarse spray the processing equipment with **KX-6176** solution at not more than 0.174% v/v concentration. Conveyor equipment must be free of product when applying coarse spray. Conveyor surface should be exposed to the sanitizing solution for a period of not less than 60 seconds.

BACTERIOPHAGE CONTROL

When applied to pre-cleaned surfaces, **KX-6176** will reduce the incidence of *Lactococcus lactis*, *Lactobacillus bulgaricus* and *Streptococcus thermophilus* bacteriophage in cheese manufacturing establishments by spraying or immersion of equipment at concentrations of 0.13% - 0.174% v/v (1 oz. per 4.50 – 6 gallons of water). All surfaces should be exposed to the solution for a period of not less than one minute. Drain thoroughly. Do not rinse.

DIRECTIONS FOR FOGGING

To sanitize hard surfaces as an adjunct to acceptable manual cleaning and disinfecting of room surfaces: Prior to fogging, food products and packaging materials must be removed from the room or carefully protected. Fog desired areas using one quart of a 0.39% - 0.78% v/v **KX-6176** solution (1 - 2 oz. per 2 gallons of water) per 1000 cu. ft. of room volume. Vacate the area of all personnel during fogging and until the hydrogen peroxide air concentration is below 0.5 ppm. Allow surfaces to drain thoroughly before operations are resumed. Solutions above 0.5% may be corrosive and are not to be used on all surfaces. Test solutions on surfaces prior to use. All hard non-porous food contact surfaces treated with the fog must be rinsed thoroughly with a potable water rinse.

3 7 3

KX-6176 DIRECTIONS FOR USE AS A HARD SURFACE CLEANER

For hard surface cleaning applications, use KX-6176 at a concentration of 1.0 – 2.7 ounces per gallon of detergent use solution (0.8-2.1% v/v or 9736 ppm – 25,557 ppm product) in water in conjunction with an alkaline pH modifier, such as KOH or NaOH to adjust cleaning solution to a pH >8.8. All hard food contact surfaces treated with this cleaning system must be rinsed thoroughly with potable water followed by sanitizing with an approved food contact surface sanitizer.

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

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

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate 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:

(1 gallon) Do not reuse empty containers. Wrap container and put in trash.

(4, 15, 30, 50 gallon plastic) Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by incineration or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(2.5 gallon bladder in box) Remove empty bladder from outer corrugated box. Triple rinse bladder (or equivalent). Offer box and bladder for recycling or dispose of in a sanitary landfill or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(Totes) Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.

**FOR COMMERCIAL USE ONLY
STRONG OXIDIZING AGENT**

EPA Reg. No. 1677-207
EPA Est. 1677-MN-1 (P), 60156-IL-1 (SI), 1677-CA-2(R),
1677-TX-1(D), 1677-OH-1(H), 1677-IL-1(J), 1677-GA-1(M),
1677-PR-1(B), 1677-CA-1(S), 1677-WV-1(V)
Superscript refers to first letter of date code

Net Contents:	1 U.S. Gallon (3.78 L)
	4 U.S. Gallons (15.1 L)
	2.5 U.S. Gallons (9.45 L)
	15 U.S. Gallons (56.8 L)
	30 U.S. Gallons (113.5 L)
	50 U.S. Gallons (189 L)
	300 U.S. Gallons (tote)

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

