6/12/2012



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

> OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

June 12, 2012

James P Ringo Director of Regulatory Affairs Bio Cide International Inc Post Office Box 722170 Norman OK 73070 8644

Subject ProOxine ® EPA Registration Number 9804 9 Application Date May 23 2012 EPA Receipt Date May 25 2012

Dear Mr Ringo

This acknowledges receipt of the above notification application submitted under the provision of PR Notice 98 10 FIFRA 3(c)9

Proposed Notifications

Label Revision Per EPA Letter Dated December 8 2011

General Comments

Based on a review of the material submitted the following comment applies

The notification application is acceptable A copy of the notification has been inserted in your file for future reference

Should you have any questions or comments concerning this letter please contact Adam Heyward via email at <u>heyward adam@epa gov</u> or by telephone at (703) 347 0274 during the hours of 6 00 am to 2 30 pm EST

Sincerelly usha Harris

Product Manager (32) Regulatory Management Branch II Antimicrobials Division (7510P)

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Please reed instructions on reverse before com. ng form	Form Appro	ved No20	70-0060	Print Form
United States Environmental Protection / Washington DC 20460	Agency	Registrat Amendrr X Other		OPP Identifier Number
Application	for Pesticide Sect	ion I		
Company/Product Number 0804/9804 9	2 EPA Product Mena Monisha Harris	ger	3 Pro	posed Classification
Company/Product (Name) Bio Cide International Inc / ProOxine	PM# PM 32			None Restricted
Name and Address of Applicant (Include ZIP Code) BIO Cide International Inc P O Box 722170 Norman OK 73070 8644		similar or identi	cal in cor	FIFRA Section 3(c)(3) nposition and labeling
Check if this is a new address	Product Name			
Amendment Explain below Resubmission in response to Agency letter dated	Section - II Final printed Agency letter Me Too A		to	
X Notification Explain below	Other Expl	ain below		
Material This Product Will Be Packaged In	Section III			
	Water Soluble Packaging	2 Type of	Container	<u></u>
Yes Yes X No Yos X	Yes X No	×	Metal Plasuc Glass	
	lf Yes No per Package wgt container		Paper Other (S	Specify)
3 Location of Net Contents Information 4 Size(s) Retail X Label 5 30 55 330 g 1	Container	5 Location of Lab		ons openying product
6 Manner in Which Label is Affixed to Product Lithograp Paper glu Stenciled	h Other ed			
	Section IV			
Contact Point [Complete items directly below for identification o	of individual to be contacted	if necessary to pr	ocess this	epolication)
Name Tit James P Ringo Di	tie Ir of Regulatory Affairs		Telephon 405 329	e No (Include Area Code) 5556
Certificatio I certify that the statements I have made on this form and all I acknowledge that any knowingly false or misleading statem both under applicable law	attachments thereto are true			6 Deto Applicatiuí Received (Stamped)
	Title Irector of Regulatory Affair	·s		
	Date			4
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EPA Form 8570-1 (Rev 8-94) Previous editions are obsolete

May 23 2012



Document Processing Desk (NOTIF) Office of Pesticide Programs (7504P) U S Environmental Protection Agency Room S 4900 One Potomac Yard 2777 South Crystal Drive Arlington VA 22202 4501

Subject ProOxine® EPA Reg No 9804 9 Notification of label changes

Dear Ms Harris

The enclosed EPA Form 8570 1 is submitted for label changes by notification The label changes are made in accordance with the conditions of acceptance for the ProOxine® label dated December 8 2011

The following changes have been made

 <u>Condition</u> Remove the following information from the Hazards to Humans & Domestic Animals section of the label Restricted Entry Intervals and Fruits and Vegetables instructions and place under appropriate directions for use

<u>Change</u> The statement People must vacate the premises during fogging treatments a one hour restricted entry interval (REI) is required has been removed from the Hazards to Humans & Domestic Animals section and has been added under the To Disinfect Walls Ceilings and Floors section on Page 5 of the revised label

<u>Change</u> The statement Fruits and vegetables treated with chlorine dioxide must be blanched cooked or canned before consumption or distribution in commerce has been removed from the Hazards to Humans & Domestic Animals section and has been added to the Pre Treatment for Uncut Unpeeled Fruits and Vegetables section on Page 4 of the revised label

2 <u>Condition</u> The use site/pattern for Fuel Ethanol Fermentors which falls under the Food and Drug Administration s (FDA) jurisdiction is not acceptable and has been removed from the label

<u>Change</u> References to use in fuel ethanol fermentors under section For Sanitizing Beverage Industrial and Associated Transfer Lines Tanks H_a Exchangers and Other Processing Equipment have been removed as shown on Page 11 of the revised label

Condition Fogging as a method of application for disinfection of walls 3 ceilings and floors must be corrected to reflect that it is an adjunct to acceptable manual cleaning and disinfecting of room surfaces

Change Under the section To Disinfect Walls Ceilings and Floors the statement reading as Fogging is to be used as an adjunct to acceptable manual cleaning and disinfecting for room and environmental surfaces has been added as shown on Page 5 of the revised label

4 Condition Revise the Hazards to Humans & Domestic Animals statement as follows

CAUTION Harmful if swallowed Harmful if inhaled Avoid breathing vapor or spray mist Causes moderate eye irritation Remove contaminated clothing and wash before reuse Wash thoroughly with soap and water after handling and before eating drinking and chewing gum using tobacco or going to restroom

Change Under the Hazards to Humans & Domestic Animals section the wording was revised to reflect the required statement as shown on Page 13 of the revised label

Enclosed are the following

EPA Form 8570 1 with attachment

One (1) copy of the revised label with changes high lighted in yellow

One (1) copy of the revised label

If you have any questions or need additional information on this subject please call me at 405 329 5556 or email me at JRingo@bio cide com

Sincerely

James P Rengo

James P Ringo Director of Regulatory Affairs

Enclosures	1 EPA Form 8570 1 dated May 23 2012
	2 High lighted Copy of Revised Label
	3 Copy of Revised Label

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Active ProOxine[®]

DISINFECTANT

FUNGICIDAL BACTERICIDAL

FOOD PROCESSING PLANTS BOTTLING PLANTS INDUSTRIAL USE

THIS PRODUCT CAN BE USED IN FEDERALLY INSPECTED MEAT AND POULTRY FACILITIES

KEEP OUT OF REACH OF CHILDREN CAUTION

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

Active Ingredient	
Chlorine Dioxide	5%
Other Ingredients	95%
Total	100%

STORE IN COOL DARK PLACEKEEP FROM FREEZINGE P A Reg No 9804 9E P A Est No 9804 OK 1

Bio-Cide International, Inc P O Box 722170 Norman, Oklahoma 73070

Net Contents 5 Gal 30 Gal 55 Gal 330 Gal



Active ProOxine[®]

DISINFECTANT FUNGICIDAL BACTERICIDAL

FOOD PROCESSING PLANTS

BOTTLING PLANTS INDUSTRIAL USE

THIS PRODUCT CAN BE USED IN FEDERALLY INSPECTED MEAT AND POULTRY FACILITIES

Active Ingredient	Chlorine Dioxide	57
Other Ingredients		95,
TOTAL		100/

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KEEP OUT OF REACH OF CHILDREN CAUTION

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

STORE IN COOL DARK PLACE KEEP FROM FREEZING E P A Reg No 9804 9 EPA Est No 9804 OK 1

Bio-Cide International, Inc PO Box 722170 Norman, Oklahoma 73070

Net Contents 5 Gal 30 Gal 55 Gal 330 Gal

PROPER ACTIVATION OF ProOxine®

The active biocidal component of the ProOxine[®] system is free chlorine dioxide Unactivated ProOxine[®] in the neutral to mildly alkaline pH range is bacteriostatic. For higher level microbial control such as disinfection and sanitation activation of ProOxine[®] is required to generate free chlorine dioxide. The use of citric acid as an activator is specified in most ProOxine[®] label applications. Alternatives to citric acid for activation include organic acids such as acetic acid and inorganic acids such as phosphoric hydrochloric and sulfuric acids. Activation equivalent to that of citric acid may be achieved by adjusting the ProOxine[®] solution to pH 2.3 with an alternative acid. The activated ProOxine[®] is then diluted to the required use concentration in accordance with label instructions. For food processing applications only food grade activator acids may be used. Bio Cide International. Inc. or your ProOxine^O distributor can guide you in proper activation techniques.

Activation and Dilution of ProOxine^O Sanitizing Solutions

For each five (5) gallons of sanitizing solution measure the required volume of ProOxine^O into a clean vessel in a well ventilated area Add the required amount of activator acid stir and allow to dissolve for five (5) minutes activation time for citric acid or two (2) minutes for phosphoric acid Avoid breathing any fumes that may be produced After the appropriate activation time dilute with five (5) gallons of potable water

Conce	ntration	Fluid Ounces of ProOxine ^O <u>Per Five (5) gallons</u>	Citric Acid Activator
50	ppm	²/₃ fl oz	1 0 tsp/5 0 grams
100	ppm	1 1/3 fl oz	2 0 tsp/10 grams
200	ppm	2 ²/₃ fl oz	4 0 tsp/20 grams

Concer	ntration	Fluid Ounces of ProOxine [®] Per Five (5) gallons	33% Phosphoric Activator
50	ppm	²/₃ fl oz	¼ fi_oz/7 5 ml
100	ppm	1 ¹ / ₃ fl oz	½ fl_oz/15 ml
200	ppm	2 ²/₃ fl oz	1 0 fl oz/30 ml

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING

IN FOOD PROCESSING PLANTS SUCH AS FISH POULTRY MEAT AND IN RESTAURANTS DAIRIES BOTTLING PLANTS AND BREWERIES

AS A TERMINAL SANITIZING RINSE FOR STAINLESS STEEL AND OTHER HARD NONPOROUS FOOD CONTACT SURFACES SUCH AS TANKS TRANSFER LINES RECIRCULATION AND CLEAN IN PLACE (CIP) SYSTEMS AND OTHER FOOD PROCESSING EQUIPMENT IN ACCORDANCE WITH 40 CFR 180 940 (b) (c)

1) All gross food particles and soil should be removed prior to sanitizing by use of a pre flush pre scrape or pre soak treatment

2) Clean tank line or surface thoroughly using a suitable detergent and rinse with clean potable water before sanitizing

3) Preparation of Sanitizing Solution Prepare an activated working solution containing 50 to 200 ppm available chlorine dioxide according to the activation and dilution chart or by using automated activation equipment

4) To apply Fill flush immerse or spray tank line equipment or food contact surface with active solution making sure surface area is thoroughly wet for at least one (1) minute After sanitizing drain tank line or equipment and allow to air dry Fresh sanitizing solution should be made up daily or more often if solution becomes diluted or soiled

FOR USE AS A SANITIZING SOLUTION ON FOOD BEVERAGE CONTAINERS

1) Preparation of Sanitizing Solution Prepare an activated working solution containing 50 to 200 ppm available chlorine dioxide according to the activation and dilution chart or by using automated activation equipment

2) To Apply fill flush immerse circulate or spray sanitizing solution into the container and adequately drain before filling

TO CONTROL THE BUILDUP OF ODOR AND SLIME FORMING BACTERIA IN PROCESS WATERS FOR VEGETABLE AND FRUIT RINSES AND ASSOCIATED TANKS FLUMES AND LINES

1) All tanks flumes and lines etc should be thoroughly cleaned when possible with a suitable detergent and completely rinsed using clean potable water prior to treatment

2) Preparation of solution Chill tanks rinse tanks flumes and lines may be batch loaded at start up process waters should be treated by adding ProOxine[®] at five (5) ppm available chlorine

dioxide to potable water (0 013 fl oz per gallon of process water) In order to insure accurate delivery a 1 25 dilution of the ProOxine^O concentrate should be made and injected via a chemical feed pump or other injector at the feed rate of three and one quarter (3 ¼) fluid ounces per ten (10) gallons of process water maintained Make up fresh solutions daily

3) Optional activated solutions If heavy use of process water is expected or if slime buildup is extreme an activated solution of ProOxine^o at five (5) ppm is recommended Using Bio Cide Activation Equipment activate ProOxine^o to a dilute solution of less than 4000 ppm available chlorine dioxide and inject via a chemical feed pump or other injector at the feed rate of five (5) ppm per gallon of process water maintained Make up fresh solution daily

4) After treatment of fruits and vegetable follow with a potable water rinse

NOTE Chemical feed pumps and injectors must be chlorine dioxide resistant for best operation Available chlorine dioxide levels should be confirmed using a Bio Cide test kit or test strips available from your local ProOxine[®] distributor

FOR USE IN THE PREPARATION OF FRUITS AND VEGETABLES TO EXTEND FRESHNESS AND SHELF LIFE

PRE TREATMENT FOR UNCUT UNPEELED FRUITS AND VEGETABLES

1) Before treatment whole fruits and vegetables should be washed and thoroughly rinsed with clean potable water

2) Preparation of solution Chill tanks rinse tanks flumes and lines may be batch loaded at start up process waters should be treated by adding ProOxine[®] at five (5) ppm available chlorine dioxide to potable water (0 013 fl oz per gallon of process water) In order to insure accurate delivery a 1 25 dilution of the ProOxine[®] concentrate should be made and injected via a chemical feed pump or other injector at the feed rate of three and one quarter (3 ¼) fluid ounces per ten (10) gallons of process water maintained Make up fresh solutions daily

3) Dip product in treatment solution for about ten (10) to twenty (20) seconds then follow with a potable water rinse

4) Fruits and vegetables treated with chlorine dioxide must be blanched cooked or canned before consumption or distribution in commerce

FOR USE AS A LUBE ADDITIVE TO CONTROL BACTERIAL SLIME AND ODOR ON MOVING CONVEYORS AND CHAINS IN FOOD PROCESSING FACILITIES

1) Prior to beginning application of ProOxine[®] to the diluted lube mixture all conveyors lube lines spray nozzle heads conveyor surfaces and other associated structures should be thoroughly cleaned and sanitized

2) ProOxine[®] should be added to the water dilution step of the lube system just prior to its injection into the distribution system Addition of ProOxine[®] into the lube/water mixture should

be at the rate of 0 25 fl oz to 0 50 fl oz per 10 gallons of diluted lube This will result in a final ProOxine[®] concentration of between 10 and 20 ppm in the lube solution

3) For best results use with natural (fatty acid soap based) lubricant products For advice on lube compatibility contact your BCI distributor

TO DISINFECT WALLS CEILINGS AND FLOORS

1) Before disinfection all gross filth must be removed from areas to be disinfected and thoroughly cleaned with a suitable detergent followed by a clean potable water rinse

2) Preparation of active disinfecting solution (500 ppm ClO₂) Place 1 1/3 fl oz of ProOxine[®] concentrate per gallon of working solution into a clean plastic pail and add 10 grams (2 teaspoons) of Bio Cide Activator Crystals or food grade citric acid of no less than 99% purity Prepare in a well ventilated area avoid breathing any fumes which may be produced while crystals are dissolving Allow five (5) minutes reaction time for crystals to dissolve completely To this solution add one (1) gallon of clean potable water This will yield a working solution containing 500 ppm of available chlorine dioxide

3) To apply Spray or fog disinfectant solution onto surface to be disinfected using a suitable spraying device and making sure that the area is thoroughly wet for at least ten (10) minutes Active solutions may be irritating when breathed therefore always use an applicable NIOSH/MSHA approved respirator appropriate for chlorine dioxide when spraying or fogging these solutions People must vacate the premises during fogging treatments a one hour restricted entry interval (REI) is required After application allow to air dry Treat as required Always apply freshly made solutions Never reuse activated solutions

Fogging is to be used as an adjunct to acceptable manual cleaning and disinfecting for room and environmental surfaces

TO DISINFECT WALLS CEILINGS AND FLOORS OF POULTRY PROCESSING PLANTS

SPECIAL INSTRUCTIONS FOR INACTIVATING AVIAN INFLUENZA A

KILLS AVIAN INFLUENZA A ON PRE CLEANED ENVIRONMENTAL SURFACES

1) Before disinfection all gross filth must be removed from areas to be disinfected and thoroughly cleaned with a suitable detergent followed by a clean potable water rinse

2) Preparation of active disinfecting solution (500 ppm ClO₂) Place 1 1/3 fl oz of ProOxine [®] concentrate per gallon of working solution into a clean plastic pail and add ten (10) grams (2 teaspoons) of Bio Cide Activator Crystals or food grade citric acid of no less than 99% purity Prepare in a well ventilated area avoid breathing any fumes which may be produced while crystals are dissolving Allow five (5) minutes reaction time for crystals to dissolve completely To this solution add one (1) gallon of clean potable water This will yield a working solution containing 500 ppm of available chlorine dioxide

3) To apply Spray disinfectant solution onto surface to be disinfected using a suitable spraying device and making sure that the area is thoroughly wet for at least ten (10) minutes Active solutions may be irritating when breathed therefore always use an applicable NIOSH/MSHA approved respirator appropriate for chlorine dioxide when spraying these solutions After application allow to air dry Treat as required Never reuse activated solutions

To sanitize clean shell eggs intended for food or food products

1) Preparation of sanitizing solution Prepare an activated working solution containing 100 200 ppm available chlorine dioxide according to the activation chart

2) Spray eggs thoroughly with activated solution making sure surface area is thoroughly wet for at least one (1) minute and allow to drain Solution must be equal to or warmer than the eggs but not to exceed 130°F

3) Eggs that have been sanitized with this chlorine dioxide compound may be broken in the manufacture of egg products without a prior potable water rinse Eggs must be reasonably dry before casing or breaking Never reuse activated solutions

TO CONTROL THE BUILD UP OF ODOR AND SLIME FORMING BACTERIA IN ICE MAKING PLANTS AND MACHINERY

1) Ice making machinery should be disassembled and thoroughly cleaned using a suitable detergent followed by a potable water rinse

2) Preparation and application of solution The ProOxine[®] solution should be applied to the incoming water line of the ice machine via a chemical feed pump or injector system and proportioned at the rate of 6 fl oz per 100 gallons of potable water (20 ppm available CIO₂)

TO CONTROL ODOR AND SLIME FORMING BACTERIA IN COOLING AND WARMING WATERS SUCH AS CANNING RETORT AND PASTEURIZER COOLING WATERS USED TO DECREASE OR INCREASE PACKAGED PRODUCT TEMPERATURE BY IMMERSION IN OR BY SPRAYING WITH THE TREATED PROCESS WATERS

1) All tanks tunnels conveyor chains heat exchangers heat exchange towers lines spray bars and nozzles should be thoroughly cleaned when possible and completely rinsed using clean potable water prior to treatment

2) Preparation of solution Water systems including the cooling or warming tanks or spray systems towers lines and all water containing parts of the system may be batch loaded at start up with 12 8 fl oz $ProOxine^{\$}$ per one thousand (1000) gallons of potable water (5 0 ppm available CIO_2) To maintain the 5 0 ppm available CIO_2 in the water system a timed or electronically controlled chemical feed pump or injector system can be used for additions to the system or for treating the make up water. Make up new $ProOxine^{\$}$ solutions daily Optional activated solution. If heavy use of cooling or warming water or introduction of additional bacteria loads is expected or if slime buildup is heavy an additional activation step may be used in preparation of solution.

3) Preparation of activated solution Prepare in a well ventilated area avoid breathing any fumes which may be produced while crystals are dissolving For each one thousand (1000) gallons of system water to be treated measure out 12.8 fl oz of $ProOxine^{\ensuremetremath{\mathbb{R}}}$ and pour into a clean plastic container pail or drum To this $ProOxine^{\ensuremath{\mathbb{R}}}$ amount add Bio Cide Activator Crystals or food grade citric acid of no less than 99% purity at the rate of 3.3 ounce (95 grams) crystals per 12.8 fl oz of $ProOxine^{\ensuremath{\mathbb{R}}}$ Allow five (5) minutes reaction time for crystals to dissolve Cooling or warming water systems may be batch loaded at start up using 12.8 fl oz of the prepared solution per one thousand (1000) gallons of potable water (5.0 ppm available CIO_2) Batch or timed additions of the prepared solution can be made or an electronically controlled chemical feed pump or injector system can be used for additions of the prepared solution to the process water to maintain 5.0 ppm available CIO_2 Make up new $ProOxine^{\ensuremath{\mathbb{R}}}$ solutions daily

TO CONTROL ODOR AND SLIME FORMING BACTERIA BUILD UP IN COMMERCIAL WATER FILTRATION SYSTEMS SAND BEDS GRAVEL BEDS AND CHARCOAL FILTERS WITH ACCESSIBLE SERVICE HATCHES

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1) Drain all existing water from sand and carbon filters and rinse once with clean potable water Fill sand filter with potable water and adjust pH of water to 6 0 using citric acid or equivalent pH adjuster

2) To prepare solution Measure out eight (8) fl oz of $ProOxine^{\mathbb{R}}$ concentrate for each ten (10) gallons of filter system volume (300 PPM available CIO_2) and add to the sand filter through access hatch Fill system with clean potable water and circulate system 30 minutes Allow system to soak two (2) to three (3) hours After treatment drain system and rinse with clean potable water until residue is no longer detectable using the Bio Cide test kit and when pH is normal

TO CONTROL THE BUILD UP OF ODOR AND SLIME FORMING BACTERIA IN STAINLESS STEEL TRANSFER LINES AND ON LINE EQUIPMENT SUCH AS HYDRO COOLERS PASTEURIZERS AND THE LIKE OVERNIGHT AND OVER WEEKENDS

1) Clean equipment or line thoroughly using a suitable detergent followed by a clean potable water rinse before treatment

2) Preparation and application of solution For each ten (10) gallons of volume in lines and/or equipment add 1/2 oz of $ProOxine^{(0)}$ (20 PPM available CIO_2) to potable make up water Mix and fill lines and equipment overnight Drain and allow to air dry just prior to next run start up

FOR USE AS A SLIMICIDE IN PULP AND PAPER WHITEWATER SYSTEMS

1) For initial start up or for severe slime contamination ProOxine[®] should be prepared by the addition of one pound of citric acid activator per 50 gallons of ProOxine[®] or by addition of other suitable acid to adjust the ProOxine[®] solution to approximately pH 7 0

2) The activated ProOxine[®] solution should then be proportioned into the whitewater system by means of a suitable metering pump at a continuous rate to produce an in stream concentration of 1 25 5 0 ppm. This concentration is obtained by proportioning the

ProOxine[®] into the system at a rate of 3 2 12 8 fluid ounces per 1 000 gallons of process water The system should be monitored by use of a Bio Cide International Inc Test Kit or other suitable means and feed rate adjustments made accordingly After slime control is established the ProOxine[®] feed rates may be lowered to maintain the desired level of slime control

FOR ENCLOSED AND RECIRCULATING COOLING WATER SYSTEMS

1) Severely fouled systems should be cleaned prior to treatment

2) For initial start up or heavy microbial contamination ProOxine[®] should be added to the cooling water system at a rate of one gallon of ProOxine[®] per 10 000 gallons of system water This is equivalent to 5 0 ppm as available chlorine dioxide Dosage should be repeated daily until microbial control is achieved

3) When microbial contamination is under control the concentration and frequency of treatment may be reduced to levels adequate to maintain the desired level of microbial control

FOR MICROBIAL CONTROL IN SWEETWATER COOLING SYSTEMS

1) ProOxine[®] may be batch loaded or metered into sweetwater cooling systems at the rate of 13 fluid ounces per 1 000 gallons of sweetwater to produce an in stream concentration of 5 0 ppm

2) ProOxine[®] concentrations should be monitored using a Bio Cide test kit to maintain a 5.0 ppm concentration

IN ANIMAL REARING AND CONFINEMENT FACILITIES

TO DISINFECT COMMERCIAL ANIMAL CONFINEMENT FACILITIES SUCH AS POULTRY HOUSES SWINE PENS CALF BARNS AND KENNELS

1) Remove all animals and feed from premises vehicles enclosures coops and crates

2) Remove all litter and manure from floors walls and surfaces of barns pens stalls chutes and other facilities and fixtures occupied or traversed by animals

3) Empty all troughs racks and other feeding and watering appliances

4) Thoroughly clean all surfaces with soap or detergent and rinse with water

5) Preparation of active disinfecting solution (500 ppm CIO_2) Place 1 1/3 fl oz of ProOxine[®] concentrate per gallon of working solution into a clean plastic pail and add ten (10) grams (2 teaspoons) of Bio Cide Activator Crystals or food grade citric acid of no less than 99% purity

Prepare in a well ventilated area avoid breathing any fumes which may be produced while crystals are dissolving Allow five (5) minutes reaction time for crystals to dissolve completely To this solution add one (1) gallon of clean potable water This will yield a working solution containing 500 ppm of available chlorine dioxide

6) To apply Using commercial sprayer saturate all surfaces with the activated ProOxine[®] solution for a period of ten (10) minutes Active solutions may be irritating when breathed therefore always use an applicable NIOSH/MSHA approved respirator appropriate for chlorine dioxide when spraying these solutions Immerse all halters ropes and other types of equipment used in handling and restraining animals as well as forks shovels and scrapers used for removing litter and manure After treatment ventilate buildings coops or other enclosed spaces and allow to air dry Repopulate only when solution has dried Thoroughly scrub treated feed racks troughs automatic feeders fountains and waterers with soap or detergent and rinse with potable water before use

TO DISINFECT POULTRY HOUSES

Special Instructions for Inactivating Avian Influenza A

Kills Avian Influenza A on pre cleaned environmental surfaces

1) Remove all poultry and feed from premises vehicles enclosures coops and crates

2) Remove all litter and droppings from floors walls and surfaces of facilities and fixtures occupied or traversed by poultry

3) Empty all troughs racks and other feeding and watering appliances

4) Thoroughly clean all surfaces with soap or detergent and rinse with water

5) Preparation of active disinfecting solution (500 ppm ClO_2) Place 1 1/3 fl oz of ProOxine[®] concentrate per gallon of working solution into a clean plastic pail and add ten (10) grams (2 teaspoons) of Bio Cide Activator Crystals or food grade citric acid of no less than 99% purity Prepare in a well ventilated area avoid breathing any fumes which may be produced while crystals are dissolving Allow five (5) minutes reaction time for crystals to dissolve completely To this solution add one (1) gallon of clean potable water This will yield a working solution containing 500 ppm of available chlorine dioxide

6) To apply Using commercial sprayer saturate all surfaces with the activated ProOxine[®] solution for a period of ten (10) minutes Active solutions may be irritating when breathed therefore always use an applicable NIOSH/MSHA approved respirator appropriate for chlorine dioxide when spraying these solutions Immerse all equipment used in handling and restraining animals as well as forks shovels and scrapers used for removing litter and droppings After treatment ventilate buildings coops or other enclosed spaces and allow to air dry Repopulate only when solution has dried Thoroughly scrub treated feed racks troughs automatic feeders fountains and waterers with soap or detergent and rinse with potable water before use

TO CONTROL THE BUILD UP OF ODOR AND SLIME FORMING BACTERIA IN ANIMAL CONFINEMENT AREAS

1) Remove all litter and manure from floors walls and surfaces of barns pens stalls chutes cases and other facilities and fixtures occupied or traversed by animals Thoroughly clean all surfaces with soap or detergent and rinse with clean water

2) Preparation of solution Place 2 6 fl oz ProOxine [®] concentrate into a clean plastic container Dilute concentrate with one (1) gallon clean potable water

3) To apply Using a commercial sprayer saturate all surfaces with the ProOxine[®] solution

TO CONTROL THE BUILD UP OF SLIME AND ODOR CAUSING BACTERIA IN FEED WATERS

1) Feed water should be treated at the rate of 0.4 fl oz ProOxine[®] per 30 gallons of water (5 ppm available chlorine dioxide) and may be injected or batch loaded

2) Feed water storage tanks should be sufficiently sealed to prevent outside contamination and direct sunlight

TO DISINFECT DRINKING WATER SUPPLY FOR POULTRY SWINE CATTLE AND OTHER LIVESTOCK

I) Use Bio Cide International Inc automated activation equipment to generate an aqueous chlorine dioxide solution. Alternatively ProOxine[®] may be manually activated to generate an aqueous chlorine dioxide solution. The activated ProOxine[®] solution can be either batch loaded or metered into the poultry and drinking water supply at a point in the system which insures uniform mixing and distribution of up to 5 ppm chlorine dioxide.

II) Automated Activation Equipment Method Bio Cide International Inc automated activation equipment may be used to generate an aqueous chlorine dioxide solution for metering into the water supply to treat at 3 to 5 ppm activated ProOxine[®] concentration

III) **Manual Activation Method** Activated ProOxine^O concentrate may be prepared by manual mixing and subsequent dilution for treatment of the water supply at 3 to 5 ppm according to the activation and dilution charts

For example to manually prepare activated ProOxine[®] to treat 1 000 gallons of water at 3 ppm activated ProOxine[®]

- 1 Preparation of active solution Place 8 fl oz of ProOxine[®] concentrate into a plastic container and add 60 grams of citric acid Prepare in a well ventilated area Avoid breathing any fumes while crystals are dissolving Gently stir until citric acid crystals are completely dissolved Allow five minutes reaction time
- 2 The activated concentrate may then be added to 1 000 gallons of water Allow ten minutes before delivery to livestock water lines

FOR SANITIZING BEVERAGE INDUSTRIAL AND FUEL ETHANOL FERMENTERS AND ASSOCIATED TRANSFER LINES TANKS HEAT EXCHANGERS AND OTHER PROCESSING EQUIPMENT

1) All equipment surfaces should be pre cleaned prior to sanitizing

2) Preparation of sanitizing solution Prepare an activated working solution containing 50 to 250 ppm available chlorine dioxide according to the activation and dilution chart or by using automated activation equipment

3) To apply Fill flush immerse or spray the formenter associated lines and equipment with active solution making sure that surface is thoroughly wet for at least one (1) minute After sanitizing the equipment should be drained prior to use

TO CONTROL BACTERIA AND SLIME IN OIL WELLS AND PETROLEUM PRODUCING SYSTEMS

Prepare $ProOxine^{\ensuremath{\mathbb{R}}}$ in a well ventilated area and avoid breathing any fumes which may be produced during activation

1) Prepare a working solution of 5 000 ppm by diluting each gallon of ProOxine[®] to be used with nine (9) gallons of fresh water

2) Reduce the pH of the working solutions to pH 2 3 with an inorganic acid such as phosphoric hydrochloric sulfuric or other equivalent acid to activate

3) Proportion one (1) part of the above activated solution into each 150 parts of injection water

4) Monitor microbial content of the water and increase or decrease the addition rate of the working solution as necessary

TO CONTROL THE SPREAD OF LATE BLIGHT SOFT ROT DRY ROT SILVER SCURF RING ROT PINK ROT BLACK SCURF AND OTHER TUBER DISEASE CAUSING ORGANISMS IN POTATO STORAGE SHEDS DO NOT DILUTE IF USING BIO CIDE S AUTOMATIC ACTIVATION NON ELECTRIC (AANE) SYSTEM

Dilution of ProOxine[®] to 2% Solution

For all potato applications the 5% $ProOxine^{\circ}$ solution must be diluted to 2% solution prior to activation Dilute 2 parts of $ProOxine^{\circ}$ with 3 parts of water to obtain a 2% solution 2 gallons of $ProOxine^{\circ}$ + 3 gallons of water = 2% solution

Activation of 2% Solution

Prior to application the 2% solution must be activated by addition of a food grade acid in order to generate free chlorine dioxide. See below for directions on activation

FOR THE TREATMENT OF WATER USED TO SPRAY OR RINSE POTATOES PRIOR TO STORAGE

1) Activation

For piling applications activate 5 gallons of 2% solution with 25 oz (1 6 lbs) of citric acid (99% fine granular) or 7 5 fl oz of 75% phosphoric acid Wait 30 minutes

2) Dilution

Dilute activated 2% solution to 400 ppm 5 gallons of 2% solution + 250 gallons of water = 400 ppm solution

 Apply 400 ppm solution directly on tubers going into storage using any appropriate means such as spraying or misting For small volume applications refer to the Technical Data Sheet

FOR THE TREATMENT OF HUMIDIFICATION WATER TO CONTROL TUBER DISEASE CAUSING ORGANISMS ON STORED POTATOES

1) Activation

For humidification applications activate 5 gallons of 2% solution with 7 5 oz (0 47 lbs) of citric acid (99% fine granular) or 2 5 fl oz of 75% phosphoric acid Wait 30 minutes

2) Dilution

Dilute activated 2% solution to 200 ppm 5 gallons of 2% solution + 500 gallons of water = 200 ppm solution

3) For continual treatment of high risk storage an initial treatment up to 200 ppm may be added to the humidification as either a mist into the air stream or as a fog directly into the plenums

4) For the periodic treatment of storage with unknown risk a treatment up to 200 ppm may be applied as either a mist into the air stream or as a fog directly into the plenums

5) To reduce the amount of water added to the storage during fogging treatments concentrations of up to 400 ppm of activated product may be applied to the air streams

<u>Owners/operators of potato storage facilities must ensure adequate protection of</u> workers and handlers, according to the following guidance

PERSONAL PROTECTIVE EQUIPMENT

Personal protective equipment (PPE) that must be worn during mixer/loader task associated with pre storage applications of ProOxine[®] includes chemical resistant gloves goggles/face shield and NIOSH approved canister/cartridge respirator rated for chlorine/acid gas vapors or specified for chlorine dioxide

Chemical resistant gloves must be worn for all other handler activities in which the worker is placed in direct contact with either the wet treated potatoes (e.g. during inspection/disease monitoring in the storage shed) or the humidification water system/process water tank (during equipment cleaning/maintenance)

RESTRICTIONS

Do not allow unprotected workers in the area to be exposed above the permissible exposure limit (PEL) of 0.1 ppm for an 8 hour time weighted average (TWA) or 0.3 ppm for any 15 minute short term exposure limit (STEL)

Avoid storing product under conditions in which it could evaporate to a crystalline salt

All potatoes treated must have a potable rinse applied before further processing

Avoid accidental contact with acids chlorine compounds hypochlorite (bleach) sulfur and sulfite compounds phosphorus organic solvents and combustible/flammable materials Exposure to acids or chlorine compounds can produce uncontrolled generation of chlorine dioxide. Do not allow chlorine dioxide to accumulate in confined spaces

Waste water containing residual chlorine dioxide and its breakdown products like chlorite chlorate or chloride ions will not be transferred to public water ways but kept in an open pond or reservoir to go through aeration (which helps in the dissociation of chlorine dioxide) in the confines of the treatment facility and only discarded after the levels of these pesticides are equal to or lower than the ones recommended by EPA's Office of Water

PRECAUTIONARY STATEMENTS

Hazards to Humans & Domestic Animals CAUTION Harmful if swallowed Harmful if inhaled Avoid breathing vapor or spray mist Causes moderate eye irritation Remove contaminated clothing and wash clothing before reuse Avoid contact with eyes and clothing. Wash thoroughly with soap and water after handling and before eating drinking and chewing gum using tobacco or going to the restroom Handlers applying chlorine dioxide in an occupational setting must wear gloves

People must-vacate the premises during fogging treatements a one-hour restricted entry interval (REI) is required. Fruits and vegetables treated with chlorine dioxide must be blanchedcooked or canned before consumption or distribution in commerce-

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic invertebrates oysters and shrimp Do not discharge effluent containing this product into lakes streams ponds estuaries oceans or public 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 effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA

NOTE Chemical feed pumps and injectors must be chlorine resistant for best operation Available CIO₂ levels should be confirmed using a Bio Cide Test Kit available from your local ProOxine[®] distributor

STORAGE AND DISPOSAL

Do not contaminate water food or feed by storage or disposal

Storage Store in a cool dark area in original container Avoid storage in direct sunlight. In case of spill flood with water before discarding to drain

Pesticide Disposal Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility

CONTAINER DISPOSAL Nonrefillable Container

{Text for nonrefillable containers that are 5 gallons or smaller}

Do not reuse or refill this container Offer for recycling if available Offer for reconditioning if appropriate Triple rinse container or equivalent promptly after emptying

<u>Triple rinse as follows</u> Empty the remaining contents into applications equipment or a mix tank and drain for ten seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this process two more times

CONTAINER DISPOSAL Nonrefillable Container

{Text for nonrefillable containers that are larger than 5 gallons }

Do not reuse or refill this container Offer for recycling if available Offer for reconditioning if appropriate Triple rinse container or equivalent promptly after emptying

<u>Triple rinse as follows</u> Empty remaining contents into application equipment or mix tank Fill the container ¼ full with water Replace and tighten closures. Tip the container on its side and roll it back and forth ensuring at least one complete revolution for 30 seconds. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this process two more times.

CONTAINER DISPOSAL Refulable Container

{Text for refillable liquid containers}

Refill this container with [ProOxine®] [Supplemental distributor brand name] only Do not reuse this container for any other purpose

Cleaning the container before final disposal is the responsibility of the person disposing of the container Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container into the application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this procedure two more times.



********************************	FIRST AID	
lf 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	
lf 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	
lf eyes	Hold eye open and rinse slowly and gently with water for 15 20 minutes Remove contact lens 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 a poison control center or doctor Do not give anything by mouth to an unconscious person	
	Have the product container or label with you when calling a poison control center or doctor or going for treatment For 24 hour emergency information on this product call NPIC at 1 800 858 7378 For 24 hour transportation emergency information on this product call Chemtrec at 1 800 424 9300 (U S Canada Puerto Rico Virgin Islands) 1 703 527 3887 (all other areas)	

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