



OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

March 13, 2024

Elaine Money
Principal Regulatory Specialist
ECOLAB
Electronic Transmittal: Elaine.Money@ecolab.com

Subject: Notification per PRN 98-10 – Add optional statement to potable water rinse step under use direction to meet the USDA National Organic Program
Product Name: Producemaxx
EPA Registration Number: 46597-4
Received Date: 02/14/2022
Action Case Number: 00339015

Dear Elaine Money:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6) you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the

Page 2 of 2
EPA Reg. No. 46597-4
Action Case No. 00339015

website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Casscius Colbert via email at colbert.casscius@epa.gov.

Sincerely,
Luisa C. Samalot-Freire, Product Manager (31)



Regulatory Management Branch I
Antimicrobials Division (7510M)
Office of Pesticide Programs

Enclosure – Stamped Label (notification)

ProduceMaxx®

**[Alternate Brand Names:
ProduceMaxx® Produce Quality Treatment Solution
ProduceMaxx® Antimicrobial Produce Wash]**

Active Ingredient:

Hypochlorous Acid* 0.45%

Inert Ingredients 99.55%

Total 100.00%

*Contains 6000 ppm (0.6%) Free Available Chlorine (FAC)

KEEP OUT OF REACH OF CHILDREN CAUTION

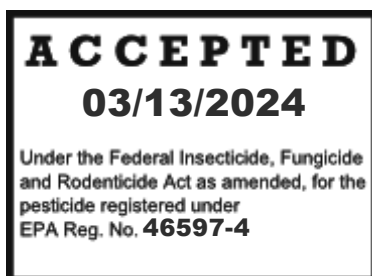
FIRST AID	
If in eyes:	<ul style="list-style-type: none">• Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing.• Call a poison control center or doctor for treatment advice.
If on skin or clothing:	<ul style="list-style-type: none">• 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.
Have the product container or label with you when calling a poison control center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. For emergencies, call the poison control center 1-833-972-1097.	

(See (side)(back) panel for additional precautionary statements.)

Manufactured for:
CHEMSTAR CORP
8300 Capital Drive
Greensboro, NC 27409
Ph: 1-800-327-0777

EPA Reg. No.: 46597-4
EPA Est. No.: [Enter EPA Estab #]

Net Contents: (1.5)(2.5) gallon(s)



Produce Quality Treatment Solution

Antimicrobial Fruit and Vegetable Wash

For use in retail establishments and commercial or institutional settings, such as grocery stores, convenience stores, kitchens, and food service operations.

Water additive for bacterial pathogen[†] reduction in fruit and vegetable wash or process waters

Controls bacterial pathogens, *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes*, in hydrating and crisping water for fruits and vegetables

Controls spoilage and decay-causing bacteria in fruit and vegetable wash or process waters

Controls spoilage and decay-causing non-public health (microorganisms)(bacteria) on processed fruit or vegetable surfaces and wash or process waters

Reduces bacterial pathogens[†] on processed fruit and vegetable surfaces

[Note to reviewer: One of the two following phrases will appear as a footnote:

† listed on this label

† *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica*]

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION: Causes moderate eye irritation. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

DIRECTIONS FOR USE

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

When used as directed under EPA regulations, ProduceMaxx[®] will:

- (Reduce) (Kill) 99.999% of *Escherichia coli* O157:H7 (ATCC 43895, 35150, 43890), *Salmonella enterica* (ATCC 10721, 6962, 13311), and *Listeria monocytogenes* (ATCC 49594, 19114, 19116) in (hydrating and crisping water) (and) (wash or process water) for fruits and vegetables
- (Controls) (Kills) spoilage and decay causing non-public health (microorganisms)(bacteria) present in the wash or process water for fruit and vegetable raw agricultural commodities (RACs)
- Control spoilage and decay causing non-public health bacteria in fruit or vegetable wash or process waters
- Control the growth of spoilage and decay causing non-public health bacteria in wash or process water for fruits and vegetables

- Reduces cross contamination of fruits and vegetables treated in the same wash or process water
- Reduces cross contamination of fruits and vegetables treated in the same produce wash water

To treat the surface of processed fruits and vegetables (FDA Regulations):

This product may be used in wash water to reduce the pathogens *Escherichia coli O157:H7* (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116), and *Salmonella enterica* (ATCC 10721, 6962, 13311) on the surface of processed fruits and vegetables introduced during handling or processing

- ProduceMaxx® will control the growth of spoilage and decay-causing non-public health (microorganisms)(bacteria) on processed fruits and vegetables
- Reduce the level of pathogens, *Escherichia coli O157:H7*, *Listeria monocytogenes*, *Salmonella enterica*, on the surfaces of processed fruits and vegetables
- Reduces cross contamination of pathogens and spoilage organisms
- Reduces surface residues of organic matter and bacteria†
- Reduces the potential for cross contamination and increases the freshness of store-prepared (whole) (and) (cut) fruit and vegetable programs

This use must comply with all applicable FDA regulations, including, but not limited to 21 CFR 173.405, 21 CFR 184.1061, and 21 CFR 170.3.

[Note to reviewer: One of the two following phrases will appear as a footnote:

† listed on this label

† *Escherichia coli O157:H7*, *Listeria monocytogenes*, *Salmonella enterica*]

[Begin Application Directions – OPTION 1]

Use Instructions:

- 1) Add ProduceMaxx® into processing sink using nozzle connected to the wall-mount dilution system. The wall-mounted diluter provides a solution of ProduceMaxx® containing approximately 30 - 60 parts per million (ppm) of free available chlorine (FAC).
- 2) Place desired fruits or vegetables (cut or whole) into sink containing ProduceMaxx®. Soak for a minimum of 90 seconds. Remove produce from the solution and set aside to drain.
- 3) Alternatively, ProduceMaxx® may be introduced onto fruits and vegetables (cut or whole) by rinsing or spraying the solution for a minimum of 90 seconds onto the produce using the supplied nozzle and allowing the solution to drain.

- 4) The ProduceMaxx® treatment process is continued until all produce requiring treatment (hydration or crisping) is complete.
- 5) Produce may be used for display or consumed after 10 minutes of draining. No rinse is required. (A potable water rinse is required to meet the USDA National Organic Program §205.605(b).)

Use Controls:

- The concentration of free available chlorine (FAC) shall range from 30 - 60 ppm. If the concentration of the solution falls below 30 ppm, the sink is drained and re-filled with fresh ProduceMaxx® using the wall-mount dilution system.
- Test strips are supplied to ensure that the FAC of the treatment solution is maintained above 30 ppm. Use a test strip to ensure the treatment solution is above 30 ppm prior to use.

[End Application Directions – OPTION 1]

[Begin Application Directions – OPTION 2]

(Use Instructions and Controls)/(General User Guidelines)

Step 1

- Remove cap on bottle of ProduceMaxx®.
- Screw on cap adapter connected to dispensing system until tight.

Step 2

- Place bottle of ProduceMaxx® concentrate in bottle rack.
- Be sure to monitor bottle fill level and replace bottle as needed.

Step 3

- Push in and turn black button on the delivery system.
- ProduceMaxx® (solution) will flow to the sink.
- Push button again to turn off.

Step 4 [Test Strip Method]

- Test solution concentration (should be 30 – 60 ppm) with test strips.
- Do **quick dip** into water in sink, remove and wait **up to 30-60 sec.** and compare strip to indicator pad; do not spray dispense hose directly on the strip.
- If in specification, go to Step 5; if out of specification, drain, refill and retest.
- If remains out of specification, call for service 1-800-838-9542.
- If out of test strips, replace through store ordering process.
- Only use **Test Strips** when testing Produce Maxx; store with the lid on **tightly** and **avoid moisture** when not in use.

Step 5

- Trim product before soaking.
- Load produce into crisping sink.
- Soak product for 3 – 5 minutes.

- Remove product and drain for 10 minutes; place in cooler to achieve desired crisping.
- Periodically test the solution for concentration (30 – 60 ppm); if below 30 ppm, drain and refill sink.
- Follow same soaking process for washing bulk fruit; follow in-store fruit cutting guidelines when processing.

Reminder: When you attach your last cap adapter, call 800-838-9542 for replacement caps.

[End Application Directions – OPTION 2]

(To Clean and Deodorize)

(Misting Lines:)

- (Can be used in misting lines to keep them clean and free of odor-causing bacteria)
- (Maintains the cleanliness and freshness of water used to mist fresh produce)
- (Maintains the cleanliness of lines used to mist fresh produce)
- (Cleans spray nozzles to improve coverage of produce displayed at retail)

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal, or cleaning of equipment.

Pesticide Storage: Store the product upright and away from sunlight. Keep container tightly closed and store in a cool, well-ventilated area.

Pesticide Disposal: Wastes from use of this product must be disposed of on site or at an approved waste disposal facility.

Container Handling: Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

Batch (Code) (Number) XXXXXXXX

[To be printed on bottle] (Expiration Date) (Exp Date): [Six months from date of production]

(This product is covered by US Patent #9,006,140; US Patent # 9,126,874)

[Optional Marketing Language]

Using ProduceMaxx® as directed can (extend shelf life of produce versus washing with water alone) (and) (reduce wilting) (and) (improve texture of produce) (and) (crisp texture of produce).

Using ProduceMaxx® as directed (after refrigeration) (can crisp) (can improve crisping of) (has a crisping benefit for) (encourages rehydration of) processed fruits and vegetables and fruit and vegetable raw agricultural commodities.

(Cleans) (Removes) (waxes) (and) (residue) from produce (from handling or processing) (and can improve crisp texture of produce) (and can crisp produce).

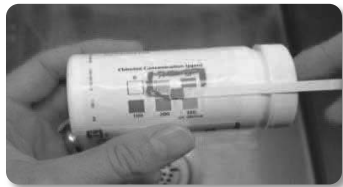
Can extend produce shelf life (and reduce waste).

Can reduce waste (and extend produce shelf life).

(For use with the following items) (ProduceMaxx® can be applied to the following types of fresh fruits and vegetables) (ProduceMaxx® can be applied to fresh fruits and vegetables including, but not limited to the following):

<p>Leaf Lettuces Green Leaf Lettuce Red Leaf Lettuce Boston Lettuce Romaine Lettuce Endive Escarole Radicchio Arugula Spring Mix Spinach</p> <p>Bunched Items Carrots Beets Radishes Parsley Cilantro Mint Basil Green Onions Swiss Chard Rhubarb</p>	<p>Cooking Greens Mustard Greens Collard Greens Turnip Greens</p> <p>Other Broccoli Asparagus Artichokes Bok Choy Kale Beans Potatoes</p> <p>Fruit Cantaloupe Honeydew Pineapple Watermelon Oranges Strawberries Mango Lemons/Limes Apples Kiwi</p>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

[Optional Marketing Graphics]



In-store Applications



Crisping



Cut Fruit Prep



©2021 Chemstar Corp. All rights reserved. Chemstar Corp is a registered trademark and ProduceMaxx is a trademark of Chemstar Corp, Inc. All other trademarks are property of their respective owners.