

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

WASHINGTON, D.C. 20460

AUG 17 2006

OFFICE OF PREVENTION, PESTICIDES AND TOXIC SUBSTANCES

Mr. Matthew Talley Registration Agent for, FMC Corporation 1735 Market Street Philadelphia, PA 19103

Mail to: Attn: Matthew Talley
Keller and Heckman LLP
1001 G Street, N.W.,
Suite 500 W,
Washington, D.C. 20001

Subject: VigorOx SP-15 Antimicrobial Agent EPA Registration Number 65402-3 Your Amendment Dated July 18th, 2006 EPA Received Date July 19th, 2006

The amendment referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, FIFRA, as amended, to add advisory statements to the product labeling as per PR Notice 2000-5, is acceptable.

A stamped copy of the labeling is enclosed for your records.

If you have any questions concerning this letter, please contact Karen M. Leavy-Munk at (703)-308-6237.

Sincerely.

Marshall Swindell Product Manager 33

Regulatory Management Branch I Antimicrobial Division(7509C)

VigorOx® SP-15 Antimicrobial Agent

EPA Registration No. 65402-3 EPA Est. No. 00279-NY-003

For Industrial Use Only

Active Ingredients:	Peroxyacetic Acid	15%
· · · •	Hydrogen Peroxide	
Inert Ingredients:		75%
Total:		00%

KEEP OUT OF REACH OF CHILDREN DANGER

VigorOx® SP-15 Antimicrobial Agent is for biofouling and slime control in:

- · Pulp and paper mill systems
- Recirculating process and cooling water systems
- Coating preservation
- · Dispersed pigment preservation

VigorOx® SP-15 Antimicrobial Agent is for institutional/industrial sanitizing of previously cleaned non-porous food contact surfaces in:

- Dairies, Wineries, Brewerles and Beverage Plants
- Meat and Poultry Processing/Packaging Plants
- Milk and Dairy Products Processing/Packing Plants
- Seafood and Produce Processing/Packing Plants
- Food Processing/Packing Plants
- Egg Processing/Packing Equipment Surfaces
- Eating Establishments

VigorOx® SP-15 Antimicrobial Agent is for Institutional/ industrial sanitizing of previously cleaned non-porous food contact surfaces such

- · Eating, Drinking, and Food Preparation Utensils
- Tableware
- Plastic, Glass and Metal Bottles (rinse)

VigorOx® SP-15 Antimicrobial Agent is for use as a coarse spray for surfaces to be sanitized.

VigorOx® SP-15 Antimicrobial Agent is for sanitizing surfaces such as packinghouse conveyers and harvesting equipment and containers. It is effective against plant pathogens such as Xanthomonas campestris (axonopodis) pathovars citrumelo (citrus canker surrogate).

VigorOx[®] SP-15 Antimicrobial Agent is for sanitization of hatching eggs

VigorOx® SP-15 Antimicrobial Agent is for use in fogging applications as an adjunct to acceptable manual cleaning and sanitizing room surfaces.

VigorOx® SP-15 Antimicrobial Agent is for use in the disinfection of hard surfaces in general commercial and medical environments and as an antimicrobial rinse of Precleaned or New Returnable or Non-Returnable Containers

VigorOx® SP-15 Antimicrobial Agent is for use as a dip or spray wash to control the growth of non-public health microorganisims that may cause decay and/or spoilage on raw, post-harvest and fresh cut, fruits and vegetables.

ACCEPTED with COMMENTS EPA Letter Dated:

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Under in rederal Insecticide,

Fungiciae. and Rogenticide Act as 102-3

amended for the posticide, registered sale of the posticide sa

Hazards to Humans and Domestic Animals

DANGER

Corrosive, causes eye and skin damage. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Do not breathe vapor or spray mist. Do not enter an enclosed area without proper respiratory protection.

Physical or Chemical Hazards

Strong oxidizing agent. Mix only with water. VigorOx® SP-15 Antimicrobial Agent is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

Environmental Hazards

This pesticide is toxic to birds, mammals, fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with 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 local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

Any solution released from the system should be diluted with water and tested for residuals to ensure that there is less than 3 ppm peroxygen remaining.

First Aid

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

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 on skin or clothing

- · Take off contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20
- 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 by mouth-to-mouth if possible.
- Call a poison control center or doctor for further treatment advice.

If swallowed

- Call poison control center or doctor immediately for treatment advice.
- Have 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.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

ACCEPTED FMC and VigorOx® are trademarks of FMC Compression MINENTS

EPA Letter Dated: FMC Corporation

Active Oxidants Peroxygens Division 1735 Market Street

er the Federal Insecticide, Philadelphia Pennsylvania 19103 rungicide and Rodenticide Act as amended, for the pesticide, 4

Storage and Disposal

Storage and Disposal registered under EPA Reg. No. 102-3

NEVER RETURN VigorOx® SP-15 Antimicrobial Agent 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. 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.

Disposal

Pesticide Disposal

If material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state, and Federal environmental laws, rules, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by ocation, regulatory agencies should be contacted prior to disposal.

VigorOx® SP-15 Antimicrobial Agent which is to be discarded should be disposed of as hazardous waste after contacting the appropriate local, state, or Federal agency to determine proper procedures.

Container Disposal

Empty drums are not returnable to FMC unless special arrangements have been made. Triple rinse drums with water. Dispose of drums in accordance with local, state, and Federal regulations. DO NOT REUSE.

Directions for Use

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

Biofouling Control in Pulp and Paper Mill Systems

For use in the manufacture of paper and paperboard intended for food and non-food contact.

VigorOx® SP-15 Antimicrobial Agent can be used to control bacterial. fungal and yeast growth in pulp, paper and paperboard mills.

- Severely fouled systems should be cleaned before initial treatment with VigorOx® SP-15 Antimicrobial Agent. Refer to the plant operations manual for directions for cleaning severely fouled systems. The product should be added directly to the system and not mixed with any other chemicals or additives. Other chemicals can be added separately. Contamination with other chemicals could result in product decomposition.
- Add the VigorOx® SP-15 Antimicrobial Agent at a point in the system where it can be mixed uniformly with the pulp, e.g., the beater, hydropulper, fan pump, broke pump etc.
- Intermittent feed method: Apply 0.5 lb to 1.2 lb (7 to 16 fluid ounces) of VigorOx® SP-15 Antimicrobial Agent per ton (dry basis) of pulp or paper produced for two to three hours every eight-hour shift. Maintain a concentration that provides adequate control. Daily rate could change depending on the severity of the biofouling.

Continuous feed method: Initially, use the intermittent feed method to achieve control. When control is accomplished, apply VigorOx® SP-15 Antimicrobial Agent continuously at the rate determined adequate for intermittent control. Then reduce the rate of addition to the lowest level sufficient to maintain control. Depending on the severity of the biofouling, control usually can be maintained using a continuous rate of 0.2 to 1.2 lb (2.6 to 16 fluid ounces) of VigorOx® SP-15 Antimicrobial Agent solution per ton (dry basis) of pulp or paper produced on a continuous basis. This will provide 15 to 90 ppm of peroxyacetic acid and 10 to 60 ppm of hydrogen peroxide.

Control of Bacteria and Fungi in Dispersed Pigments

VigorOx® SP-15 Antimicrobial Agent can be used to control bacteria and fungi in the manufacture and storage of dispersed pigments used in paint and paper production such as kaolin clay, titanium dioxide, calcium carbonate, calcium sulfate, barium sulfate, magnesium silicate and kieselguhr.

Apply 0.2 to 1.2 lb (2.6 to 16 fluid ounces) (90 to 545 grams) of VigorOx® SP-15 Antimicrobial Agent solution to each 1,000 lb (454 Kg) of fluid. This will provide 200 to 1200 ppm of product (30 to 180 ppm of peroxyacetic acid and 20 to 120 ppm of hydrogen peroxide).

Control of Slime Forming Bacteria in Recirculating Cooling Water Systems (Cooling Towers, Evaporative Condensers) and Non-Food Contact Water Systems (Pulp and Paper Mill Water Systems).

VigorOx® SP-15 Antimicrobial Agent is for use in treating raw (make-up) and process waters, closed and opened loop systems such as heat exchanges, wet scrubbers, cooling towers, evaporative condensers and recirculating industrial process waters, such as pulp and paper mill water systems.

- Severely fouled systems should be cleaned before adding the VigorOx® SP-15 Antimicrobial Agent solution. Refer to the system operation manual for directions to clean severely fouled systems. The product should be added directly to the system and not mixed with any other chemicals or additives. Other chemicals should be added separately. Contamination with other chemicals could result in product decomposition.
- Add the VigorOx® SP-15 Antimicrobial Agent solution at a point in the system where uniform mixing and even distribution will occur.
- Intermittent feed method: When the system is noticeably fouled, apply 0.8 to 1.2 lb (10 to 16 fluid ounces) of VigorOx® SP-15 Antimicrobial Agent solution per 1000 gallons of water in the system. Repeat until control is achieved. When microbial control is evident, add 1.0 lb (14 fluid ounces) of the solution per 1000 gallons of water in the system every day, or as needed, to maintain control. The daily dose rate could vary depending upon the severity of the biofouling.
- Continuous feed method: Initial dose When the system is just noticeably fouled, apply 0.8 to 1.2 lb (10 to 16 fluid ounces) of VigorOx® SP-15 Antimicrobial Agent solution per 1000 gallons of water in the system. When microbial control is achieved, start adding VigorOx[™] SP-15 Antimicrobial Agent solution continuously at a rate of 1.0 lb (14 fluid ounces) per 1000 gallons of water (provides 17 ppm peroxyacetic acid and 12 ppm of hydrogen peroxide). Then reduce the rate of addition to a level sufficient to maintain control. The dose rate may have to be adjusted to account for losses due to blowdown and evaporation, Add 1.4 fluid ounces of VigorOx™ SP-15 Antimicrobial Agent for every 100 gals of make-up water.

Control of Bacteria and Fungi in Coating Preservation

Do not use for coatings preservation applications involving direct or indirect food contact.

'gorOx® SP-15 Antimicrobial Agent can be used as an in-container eservative for the control of bacteria and fungi in water-based coatings such as paper coatings.

Add 0.2 to 1.2 lb (2.6 to 16 fluid ounces) (90 to 545 grams) of VigorOx® SP-15 Antimicrobial Agent solution to each 1,000 lbs (454 Kg) of water (provides 200 to 1200 ppm of product or 30 to 180 ppm peroxyacetic acid and 20 to 120 ppm of hydrogen peroxide).

Sanitization of Non-porous Food Contact Surfaces

For use in circulation cleaning and institutional/industrial sanitizing of previously cleaned non-porous food contact surfaces and estioners TED such as pipelines, tanks, vats, fillers, evaporators, pasteuto with COMMENTS ydrogen peroxide. aseptic equipment in:

Dairies, Wineries, Breweries and Beverage Plants

Meat and Poultry Processing/Packaging Plants

Milk and Dairy Products Processing/Packing Plants Seafood and Produce Processing/Packing Plants

Food Processing/Packing Plants

Egg Processing/Packing Equipment Surfaces

Eating Establishments, and in

Final Sanitizing Bottle Rinse

amended for the pesticities monocytogenes.

For use in the washing, rinsing and sanitizing of conveyor equipment,

For use in the washing, rinsing and sanitizing of conveyor equipment,

For use in the washing, rinsing and sanitizing of conveyor equipment, VigorOx³ SP-15 Antimicrobial Agent is an effective sanitizer against Staphylococcus aureus, Escherichia coli, Listeria monocytogenes and Salmonella typhimurium

Clean equipment immediately after use:

- Remove gross particulate matter with a warm water flush.
- Wash equipment with detergent or cleaning solution.
- Rinse equipment with potable water.
- Prepare VigorOx® SP-15 Antimicrobial Agent solution by adding 0.31 to 0.45 fluid ounces to 5 gallons potable water. This provides 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of hydrogen peroxide.
- Fill closed systems with diluted sanitizer solution for a contact time of one (1) minute.
- If sanitizing against Listeria monocytogenes use 0.4 to 0.45 fluid ounces (109 to 123 ppm peroxyacetic acid and 73 to 82 ppm hydrogen peroxide) of product to 5 gallons of potable water.
- For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply the solution to the surface for a contact time of at least one (1) minute. Allow surfaces to drain thoroughly before resuming operation.

Eating Establishment Sanitizing

VigorOx® SP-15 Antimicrobial Agent is an effective sanitizer against Staphylococcus aureus, Escherichia coli, Listeria monocytogenes and Salmonella typhimurium.

- Scrape/prewash plates, utensils, cups, glasses, etc. whenever possible.
- Wash all items with a detergent. 2.
- Rinse thoroughly with potable water. 3.
- Prepare VigorOx® SP-15 Antimicrobial Agent solution as follows: Add 0.31 to 0.45 fluid ounces of the product to 5 gallons of potable water. This will provide 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of hydrogen peroxide.
- Immerse all items for at least one (1) minute or for a longer contact time if specified by the local governing sanitizing code.
- If sanitizing against Listeria monocytogenes use 0.4 to 0.45 fluid ounces (109 to 123 ppm peroxyacetic acid and 73 to 82 ppm hydrogen peroxide) of product to 5 gallons of potable water.
- Place all sanitized Items on a rack or drainboard to drain adequately. Air dry if items will not be reused immediately.

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature warewashing machines, inject the diluted VigorOx® SP-15 Antimicrobial Agent solution (0.31 to 0.45 fluid ounces of the product to 5 gallons of potable water) into the final rinse water. This provides 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of hydrogen peroxide. Allow treated materials to drain adequately. Air dry if items will not be reused immediately.

Final Sanitizing Bottle Rinse

VigorOx® SP-15 Antimicobial Agent may be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles /

- Wash bottles with detergent or cleaning solution and rinse with potable water.
- Rinse bottles/cans with a solution prepared by mixing 0.31 to 0.45 fluid ounces of VigorOx™ SP-15 Antimicrobial Agent to 5 gallons of potable water. This provides 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of hydrogen peroxide. Allow to drain dry.

Sanitization of Hatching Eggs

Prepare a dilute solution by adding 0.31 to 0.45 fluid ounces of VigorOx® SP-15 Antimicrobial Agent to 5 gallons of potable water. This provides 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of

EPA Letter Date Apply dilute solution as eggs are gathered or prior to setting as a constant of the contract Allow to drain dry.

Sanitization of Conveyors, Peelers, Slicers, and Saws for

- 1. Remove all products from equipment unless treating only the return portion of a conveyor.
- Prepare VigorOx® SP-15 Antimicrobial Agent solution by adding 0.31 to 0.45 fluid ounces to 5 gallons of potable water. This provides 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of hydrogen peroxide.
- 3. Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray or other means of wetting the surfaces. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor suface may still be damp when food contact occurs.
- If sanitizing against Listeria monocytogenes use 0.4 to 0.45 fluid ounces (109 to 123 ppm peroxyacetic acid and 73 to 82 ppm hydrogen peroxide) of product to 5 gallons of potable
- Allow equipment to drain adequately before reusing; a dry surface is not required.

Surfaces Treated to Control the Spread of Citrus Canker

VigorOx® SP-15 Amtimicrobial Agent can be used to control the spread of citrus canker between inanimate surfaces and inanimate surfaces to plants. This product is for sanitizing surfaces such as packinghouse conveyers and harvesting equipment and containers. This product is not for treatment of infected plants.

Packinghouse Sanitization

VigorOx® SP-15 Amtimicrobial Agent is an effective sanitizer against microorganisms such as Xanthomonas campestris (axonopodis) pathovars citrumelo (citrus canker surrogate) and Aspergillus versicolor, as well as Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium.

- Remove gross contamination with a cleaner or other suitable detergent and rinse with potable water.
- Use VigorOx® SP-15 Antimicrobial Agent at a dilution of 3.1 fluid oz. per 50 gallons of water (85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide) as a general sanitizing coarse spray to reduce bacterial and fungal contamination of walls, floors, conveyers and harvesting containers.
- Allow sanitizer to contact surface for at least one (1) minute.
- Allow to air dry, do not rinse.

Field Equipment Sanitization

VigorOx® SP-15 Antimicrobial Agent may be used to sanitize harvest equipment such as pickers, trailers, trucks (including truck body parts and tires), bins, packing crates, ladders, power tools, hand tools, gloves, rubber boots, pruning shears or other equipment that may transfer

Xanthomonas campestris (axonopodis) pathovars citrumelo (citrus canker surrogate). This product can also be used to sanitize surfaces contaminated with E. coli, Salmonella typhimurium, and S. aureus.

- Before sanitization, move the field equipment into an area with an impervious surface and with controlled drainage. Ensure that no sanitization solution will be released into the environment.
- Remove gross contamination with a cleaner or other suitable detergent and rinse with water.
- Use VigorOx® SP-15 Antimicrobial Agent at a dilution of 3.1 to 5.0 fluid oz per 50 gallons of water (85 to 135 ppm peroxyacetic acid and 57 to 90 ppm hydrogen peroxide) as a general sanitizing coarse
- 4 Allow sanitizer to contact surface for at least one (1) minute.
- Allow to air dry, do not rinse. 5.

Fogging

VigorOx® SP-15 Antimicrobial Agent is for sanitizing hard room surfaces as an adjunct to acceptable manual cleaning and disinfecting of room surfaces.

- Prior to fogging, remove or carefully protect all food products and packaging materials.
- Ensure room is properly ventilated. Vacate all personnel from the room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odor, characteristic of acetic acid, before having personnel return to work area.
- Fog areas using one quart per 1000 cu. ft. of room area with a 0.1% VigorOx® SP-15 Antimicrobial Agent solution.
- Allow surfaces to drain thoroughly before operations are resumed.

For Treatment of Processing Waters to Control Growth of Non-Public Health Microorganisms That Can Cause Spoilage of Fresh-Cut or Post-Harvest Fruits and Vegetables.

- Ensure that the water is recirculating or mixing 1.
- Add VigorOx® SP-15 Antimicrobial Agent at a dilution of 1 fluid oz per 16 gallons of water. This provides 85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide.
- Allow the solution to circulate at least 45 seconds before adding or treating raw or fresh cut fruits and vegetables.
- Add concentrate as needed to maintain a concentration of at least 85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide.
- Prepare fresh process water daily. Do not reuse water that is badly fouled.

Surface Disinfection

VigorOx® SP-15 Antimicrobial Agent is an effective disinfectant against gram positive and negative bacteria (vegetative forms) such as Staphylococcus aureus, Salmonella choleraesuis, Pseudomonas aeruginosa, and may be used in general commercial and medical environments to clean, disinfect, and deodorize inanimate surfaces, such

- · Floors, walls, and other non-porous surfaces such as tables, chairs, counter tops, garbage cans/bins, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, coolers, tile, linoleum, vinyl, asphalt, porcelain, plastic (such as polypropylene and polyethylene), stainless steel or glass.
- · Areas of use in hospitals, surgical and obstetrical suites; operating tables, housekeeping services; physical therapy departments; nursing homes, health care facilities, autopsy facilities, pharmaceutical and chemical processing facilities and equipment.
- · Schools, colleges, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments.
- · Animal hospitals, veterinary clinics, animal life science laboratories, kennels, kennel runs, cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries, and live stock quarters.

Prepare VigorOx® SP-15 Antimicrobial Agent disinfecting solution by adding 1.1 to 9.5 oz. of the product to 5 gallons of potable water. This will provide 300 to 2600 ppm peroxyacetic acid and 200 to 1730 ppm hydrogen peroxide. Remove gross filth from surfaces to be disinfected by cleaning with a detergent or suitable cleaning product. Rinse with clean water. Apply VigorOx® SP-15 Antimicrobial Agent by wiping, mopping, or as a coarse spray. Allow to soak for at least 10 minutes, then air dry.

DRAFT Master SP-15 Antimicrobial Agent - Revision-July 2006

Antimicrobial Rinse of Precleaned or New Returnable or Non-Returnable Containers

If non-pathogenic beverage spoilage microorganisms (for example Byssochlamys fulva and Aspergillus versicolor) are present, use up to 10 fluid oz. of product per 5 gallons of water. This provides 2700 ppm peroxyacetic acid and 1800 ppm hydrogen peroxide. After applying antimicrobial rinse, allow containers to drain thoroughly, then rinse with sterile or potable water.

For Treatment of Raw, Unprocessed Fruit and Vegetable

VigorOx® SP-15 Antimicrobial Agent can be applied as a dip or spray to control the growth of non-public health microorganisms such as Xanthomonas campestris (axonopodis) pathovars citrumelo (citrus canker surrogate) and Aspergillus versicolor, blue mold (Penicillium species), green mold (Penicillium species) and stem-end rot (Geotrichium) that may cause decay and/or spoilage on raw, postharvest fruits and vegetables during the washing process. This product can be applied during physical cleaning processes, including at the roller spreader, washer manifold, dip tank, on the brushes or elsewhere in the washing process prior to, simultaneously with or after detergent wash.

- Prepare treating solution by diluting 1 fluid oz. per 16 gallons of potable water. This will provide 85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide.
- Apply the diluted sanitizer solution using a coarse spray directed at the fruits or vegetables, or by soaking the fruits or vegetables in the solution. Allow a contact time of at least 45 seconds.
- The treated produce can be drain dried without a potable water
- Do not reuse solution after treatment.

VigorOx® SP-15 Antimicrobial Agent can be used on the following raw and post-harvest fruits and vegetables.

- Root and tuber vegetables such as carrots and potatoes
- Bulb vegetables such as onions, gartic and shallots
- Leafy vegetables such as lettuce and spinach
- Brassica leafy vegetables such as broccoli, cabbage and cauliflower
- Legumes such as beans, peas and lentils
- Fruiting vegetables such peppers, tomato, and eggplant
- Cucurbits such cucumbers, melons, squash, and pumpkins
- Citrus fruits such oranges, lemons, limes, and grapefruit
- Pome fruits, apples and pears
- Stone Fruits such as cherries, peaches, nectarine, and plum
- Small fruits and berries such as blackberries, blueberries, red and black raspberries
- Tree nuts such almond, brazil, filbert, cashew, and pecan
- Cereal grains such corn, barley, oats, rice, and wheat
- Herbs and spices such basil, chives, coriander, and dill
- Miscellaneous fruits and vegetables such as asparagus, avocado, artichoke, banana, cranberry, fig, grapes, kiwifruit, mango, mushroom, okra, papaya, peanut, pineapple, strawberry and water chestnut

Note: VigorOx® SP-15 Antimicrobial Agent may not be used in direct food contact on agricultural products labeled as "Organic".

Note: May cause bleaching of treated surfaces; test commodity if unsure.

Note: Before using VigorOx® SP-15 Antimicrobial Agent to sanitize metal surfaces, it is recommended that the diluted solution be tested on a small compatibility.

In all applications always prepare a new solution daily to ensure effectiveness. Do hoter lease diutions. Dispose of unused solution.

Under the Federal Insecticide,

Function the strength

registered under Early 19, No. 66402-3

EMERGENCY TELEPHONE NUMBERS (24 HOURS)

MEDICAL: COLLECT 303-595-9048 TRANSPORTATION: 800-424-9300 OTHER: COLLECT 716-879-9499

For more information see Material Safety Data Sheet Label Effective Date: July 2006

ACCEPTED with COMMENTS EPA Letter Dated:

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Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 65402-3