UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

MAR - 7 2000

Gary E. Gaumer Preserve International 2524 Industrial Rowe Turlock, CA 95380

Subject:

Mycocide

EPA Registration No. 66171-8

Resubmission Dated November 5, 1999

Dear Mr. Gaumer:

The labeling referred to above submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable subject to the comment listed below.

In order to minimize the amount of iodine ingested all surfaces should be drained thoroughly before use.

A stamped copy of your labeling is enclosed for your records. One copy of the finished labeling must be submitted prior to releasing the product for shipment bearing the amended label.

Sincerely,

Robert S. Brennis
Product Manager 32

Regulatory Managment Branch II Antimicrobials Division (7504C)

CONCURRENCES							
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DIRECTIONS FOR USE

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

FOOD AND BEVERAGE SANITIZATION PROCEDURES

Prior to sanitizing, remove gross fifth by either flushing, scraping or soaking the desired area to be sanitized. Wash surfaces or objects with detergent or cleaner and rinse with potable water.

Soft Drink Plants: Thoroughly rinse bottling and pre-mix dispensers with water. Drain thoroughly and fill equipment with 25 ppm solution (refer to use solution chart). Just before resuming operation flush 25 ppm solution from equipment with potable water. When changing over between soft drink flavors, rinse system well with water, flush with 25 ppm solution. Drain Throughly before use.

Sanitizing Storage Tanks: After cleaning, use a 25 ppm solution for sanitizing beer fermentation and holding tanks. Use solution can be applied by using a coarse spray or can be used in conjunction with automated clean-in-place systems. No water rinse is required after sanitizing. Drawn thoroughly betwee use.

Equipment in Poultry, Meat, Rabbit, Egg Processing Plants, Frozen and Fresh Pack Processing Plants: To clean equipment, scrub surfaces with a mop, brush, sponge or cloth using 50 ppm solution. Rinse with potable water, For sanitizing previously cleaned surfaces, apply 25 ppm solution by using a coarse spray, flushing, or with a clean sponge. Thoroughly wet surfaces and allow to thoroughly drain, No final water rinse is required.

Sanitizing Poultry Drinking Water: For sanitizing poultry drinking water use one ounce of mycocide for every 52 gallons of water providing 6 ppm titratable iodine, continuously proportioned in the water line.

Milk, Citrus and Ice Cream Processing Plants: Applied routinely as a sanitizing coarse spray (12 1/2 ppm to 25 ppm titratable iodine) on walls, conveyers, equipment and floors. Mycocide will reduce or eliminate odors in the processing area. Use on filling equipment. Regular use as a sanitizer at 25 ppm helps prevent milk stone formation on equipment.

4 U	USE SOLUTION CHART	
Titratable lodine	Mycocide	Water
50 ppm solution	1 02.	6 1/2 gals.
25 ppm solution	1 oz.	13 gals.
12 1/2 ppm solution	1 oz.	26 gals.
10 ppm solution	1 oz.	32 gais.
8 ppm solution	1 oz.	40 gals.

Refer to use solution chart when preparing dilutions recommended in the following directions.

Always prepare fresh sanitizing solutions and use them the same day prepared. All sanitizing solutions should contact surfaces at least two minutes. When circulating sanitizer solutions thorough CIP systems, allow at least 5 minutes contact.



*Active Ingredient Inert Ingredients 96.5%

*from polyoxyethylene-polyoxypropylene block polymer-iodine complex

*Provides 3.5% titratable iodine (w/w) or 4.2% titratable iodine (v/v). Specific

KEEP OUT OF REACH OF CHILDREN DANGER

STATEMENT OF PRACTICAL TREATMENT: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly large quantities of water. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

> SEE LEFT PANEL FOR ADDITIONALCEPTED PRECAUTIONARY STATEMENTS COMMENTS in EPA Letter Dated: MAR - 7 2000

EPA Registration No. 66171-8

EPA Establishment No. 66171-CA-001

Net Contents:

Fungicide, and Rodenticide Act as

Manufactured by

amended, for the pesticide,
registered under EPA Reg. No.

PRESERVE INTERNATIONAL ZEPHYR COVE, NV 89448, USA Telephone (800) 995-1607

MYCOCIDE

GERMICIDAL DETERGENT SANITIZER For Industrial Use Only

A low-foaming sanitizer for food: meat and beverage industries

Gravity 1.2.

Under the Federal Insecticide

sanitary landfill or by other proce Plastic containers may be disposed by local authorities, by burning. If t

PRECAUTIO

STORAG

HAZARDS TO HUN

Corrosive, C. uses eye damage and sion imitatio

Wear goggles or face shield and rubber gloves

dling. Avoid contamination of food and foodstuffs

ENVIRONMENTAL HAZARDS: This product is t

inate water by cleaning of equipment or disposal

takes, streams, ponds, estuaries, oceans or othe

Pollutant Discharge Elimination System (NPDES)

to discharge. Do not discharge effluent containing sewage treatment plant authority. For guidance of

PHYSICAL AND CHEMICAL HAZARDS: Do no

1. Storage: Store only in tightly

inaccessible to children. Do not o

2. Pesticide Disposal: Pesticide was

excess pesticide, spray mixture, o

wastes cannot be disposed of by

State Pesticide or Environmenta

representative at the nearest EPA

with water. Return metal drums to

3. Container Disposal: Do not reus

4. General: Consult Federal, State alternative procedures.

NFPA HAZARD CLASSIFICATIO

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