



OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

July 21, 2025

SENT BY EMAIL

Katie Woodall
kwoodall@scireg.com
PRONATURAL BRANDS, INC.

Subject: Labeling Notification per Pesticide Registration Notice (PRN) 98-10 - Adding additional optional company logos and revising typographical errors
Product Name: LEXX RTU Liquid Food Contact Surface Sanitizer & Cleaner
Admin Number: 91452-5
EPA Receipt Date: 03/25/2025
Action Case Number: 00650084

Dear Katie Woodall:

The U.S. Environmental Protection Agency is in receipt of your application for notification under Pesticide Registration Notice 98-10 for the above referenced product. The EPA has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The labeling submitted with this application has been stamped "Notification" and will be placed in our records.

Should you wish to add/retain a reference to your company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide, Fungicide, and Rodenticide Act and is subject to review by the EPA. If the website is false or misleading, the product will be considered to be misbranded and sale or distribution of the product is unlawful under FIFRA section 12(a)(1)(E). 40 CFR § 156.10(a)(5) lists examples of statements the EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the EPA find or if it is brought to our attention that a website contains statements or claims substantially differing from statements or claims made in connection with obtaining a FIFRA section 3 registration, the website will be referred to the EPA's Office of Enforcement and Compliance Assurance.

If you have questions, please contact Linda Amar via email at amar.linda@epa.gov.

Sincerely,

Linda Amar, Risk Manager, Team 33
RMB 2, AD
Office of Pesticide Programs

NOTIFICATION

91452-5

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

07/21/2025

91452-5.20250325.V1

{Note to reviewer: [Text] in brackets denotes optional text.} Notes to reviewer are bracketed {}

LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner

Notification to add additional company logos and

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LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner

{Alternate Brand Name:} [LEXX® Food Contact Surface Sanitizer & Cleaner]



{The following company logos will be optionally included on the label} (ProNatural Brands)

Formatted: Indent: Left: 0.7 mm, Right: 0.8 mm

KEEP OUT OF REACH OF CHILDREN CAUTION

{Store in cool, dry } {well-ventilated area} {or } {place.}}
{Eye and Skin Irritant} {See side {back} panel[s] for additional precautionary statements.}

For Household, Institutional and Commercial Use

ACTIVE INGREDIENTS:

Citric Acid.....0.20%

OTHER INGREDIENTS:.....99.80%

TOTAL: 100.00%

EPA REG. NO. 91452-5

EPA EST. NO. {as indicated on container / label}

{Beginning of} {batch} {lot} code indicates EPA {Est.} {Establishment} {#} {No.} {Number}

{U.S. Patent xxxxx}

MANUFACTURED FOR [BY]:

PRONATURAL BRANDS, INC.

7870 LEHIGH CROSSING

VICTOR, NY 14564

{SDS} {and} {ingredients} {is} {are} {available at {www.} pronaturalbrands.com}

{Made in the USA}

{For general information and questions} {call: {1.800.635.8816844.836.3856} {or} {and} {email:} {customer@pronaturalbrands.com}}

{For emergency information contact a poison control center or {1.800.635.8816844.836.3856} and have the product container or label on hand}

Net Contents: {4.0 ounces} {5.0 ounces} {16 ounces} {22 ounces} {24 ounces} {28 ounces} {32 ounces} {33.8 ounces} {48 ounces} {1/2 gallon} {64 ounces} {67.6 ounces} {1 gallon} {128 ounces}

{When necessary, the following will be added to the final printed label, depending on container type/size.}

{Read Additional Precautionary Statements on {side} {back} {panel{s}} {outer carton}} {Read outer carton label for

additional Precautionary Statements and complete Directions for Use}}
{See carton for more info}} {See {side}} {back}} {panel{{s}} for additional Precautionary Statements}}
[For Outer Carton] {Read precautionary statements on side panel.}} [For Bottle] {Read additional Precautionary Statements on side panel.}}
{Batch Code}} {{To appear on front or back panel of label or immediate container, depending on container type/size.}}
{Note to Reviewer: The following may be used to identify both the producer, supplemental distributor and a specific retailer (who is not the registrant or a supplemental distributor). Brand graphics for the company or retailer may be added to accompany identified parties} {Manufactured by}} {Made by}} {Produced by}} {insert producer only}
{Distributed by}} {sold by}} {Packed for}} {insert supplemental distributor only}
{Made for}} {marketed by}} {sold (exclusively) by}} {insert supplemental distributor or retailer that is not also a supplemental distributor}

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 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 minutes. Call poison control center or doctor for treatment advice.
FOR MEDICAL EMERGENCY INFORMATION CALL A POISON CONTROL CENTER OR 1-844800-836635-38568816.	
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.	

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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

PHYSICAL AND CHEMICALS HAZARDS

Do not use in combinations with soaps, other detergents or chemicals. Do not use on electrical equipment.

{Note to reviewer: All areas where Brand Name, Additional Brand Name, Product name is used to refer to the action to be taken, can be replaced throughout label to be referred as {This}} {this}} {Product}} {product}}.}{Optional Marketing Statements}

{Formulated with (natural) ingredients}
{No Rinse required!} {Multi-purpose cleaner} {Botanical Formulation}
{Contains ingredients listed as full green circle, on the Safer Choice list} {Naturally occurring raw ingredients} {naturally derived formulation}
{Using (Lexx® RTU Liquid Food Contact Surface Sanitizer & Cleaner (- or -) (this product) will leave all areas in your home, office, and schools, smelling fresh & clean}
{No more concerns when using (Lexx® RTU Liquid Food Contact Surface Sanitizer & Cleaner) (- or -) (this product) in your daily cleaning} {Cleans with the power of Citric Acid, naturally}
{Cleans and Sanitizes without (any) (odors) (or) Bleach}
{Kills 99.99(9)% of bacteria, when used according to directions for Sanitization^{**}} {**see back (- or -) (side) panel for more information^{1,2,3}} {Sustainable Cleaning = Sustainable living}
{Citric Acid! The Power of Clean} {Don't Just Rinse...Clean with Lexx®}
{** See back (- or -) (side) panel for all organisms that Lexx® Kills in its contact time, when used as directed^{1,2}} {No more chemical fumes} (- and/or - bleach odors)
{Bactericide}{Bactericidal}{Antimicrobial}
{Suitable for walls and floors use in (homes,)(schools,)(offices,)(hotels,)(food preparation facilities) (restaurants,)(kitchens,)(cafeterias,)(food storage areas)(-and/or- fitness gyms) (Kills odor-causing bacteria) (Cleaner and Sanitizer)
{Cleans, Sanitizes and deodorizes}
{Kills tested bacteria on hard non-porous surfaces^{1,2}}
{Sanitizes non-food contact surfaces in (two) (- or -) (2-) minutes for the following organisms^{2,*}} {Sanitizes food contact surfaces in

~~(one) (– or –) (1 –) minutes for the following organisms^{1**}) (**see back (– or –) (side) panel for more information^{1,2,3})~~
~~(For terminal cleaning) (Kills and Cleans)~~
~~(Use – or – cleans and sanitizes on hard non-porous surfaces) (Cleaner)~~
~~(Detergent) (Deodorizer)~~
~~(Cleans with the power of Citric Acid)~~
~~(Kills 99.99% of bacteria on hard non-porous surfaces^{1**}) (**when used according to the use direction¹) (Kills 99.9% of bacteria on hard non-porous surfaces^{2**}) (**when used according to the use direction²) (Kills 99.99(9)% of bacteria on hard non-porous surfaces within 1 (–) minute¹ (or) 60 (–) seconds¹)~~
~~(Kills 99.9% of bacteria on hard non-porous surfaces within 2 (–) minutes²) (Food Contact Surface Sanitizer and Cleaner)~~
~~(Detergent/ Food Contact on Hard non-porous Surface Sanitizer) (Milkstone Remover) (Milkstone Preventer)~~
~~(Prevents and Removes Milkstone) (Coffee/Tea Brewer Cleaner & Sanitizer)~~
~~(Coffee/Tea Brewer Dispenser Cleaner and Sanitizer)~~
~~(Food Contact Surface Sanitizer)~~
~~(Food Contact on Hard non-porous Surface Sanitizer for Frozen Dessert Machines³)~~
~~(Food Contact on Hard non-porous Surface Sanitizer for Frozen and Non-Frozen Dessert Machines³) (Food Contact on Hard non-porous Surface Sanitizer/Cleaner)~~
~~(Food Contact on Hard non-porous Surface Sanitizer/Cleaner for Frozen Dessert Machines³)~~
~~(Food contact on Hard non-porous surface sanitizer for frozen and non-frozen dessert machines³) (Food Contact Surface Sanitizer and Cleaner for Frozen Dessert Machines³)~~
~~(RTU Food Contact on Hard non-porous Surface Sanitizer and Cleaner for Frozen and Non-Frozen Dessert Machines³) (Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Frozen Dessert and Beverage Machines³)~~
~~(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Frozen and Non-Frozen Dessert and Beverage Machines³) (Kills tested bacteria on hard non-porous surfaces^{1, 2})~~
~~(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for (Draught)(Draft)(Craft) Beer Lines) (Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Wineries)~~
~~(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Winery Equipment and Wine Lines)~~
~~(General Purpose Cleaner Food Contact on Hard non-porous Surface Sanitizer for Utensils, Dishes, and Glassware) (Contact Machine Parts, Floors, Countertops & Stationary Equipment Surfaces)~~
~~(General Purpose Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Hard, Non-Porous Surfaces)~~

[Optional Marketing Statements, continued]

~~(Cleaner and Food Contact Surface Sanitizer for Ice Machine Bins and Evaporators²)~~
~~(Food Contact Surface Sanitizer and Cleaner)~~
~~(Cleaner and food contact surface sanitizer for hard, non-porous surfaces) (Cleans and sanitizes without bleach)~~
~~(Cleans and sanitizes with no (harsh fumes) (– and/or – bleach)~~
~~(Suitable for use in (homes) (schools) (offices) (hotels) (food preparation facilities) (restaurants) (kitchens) (cafeterias) (food storage areas) (– and/or – fitness gyms)~~
~~(Kills and cleans) (Cleaner) (Detergent) (Deodorizer)~~
~~(Food Contact Surface Sanitizer and Cleaner)~~

DIRECTIONS FOR USE

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

[AND/OR]

[Directions for LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner]

MANUAL CLEANING AND SANITIZING FROZEN AND NON-FROZEN DESSERT AND BEVERAGE MACHINES³
[Soft-serve ice cream & shake freezers,] [batch freezers,] [frozen yogurt machines,] [frozen custard machines,] [frozen carbonated beverages machines,] [smoothie machines,] [shaved iced machines,] [slush machines,] [Fruit and vegetable

juice squeezers and dispensers,] [and/or] [Other frozen and non-frozen dessert and beverage machines]

MANUAL MACHINE CLEANING AND DISASSEMBLY INSTRUCTIONS³

1. Machines should be turned off and be at room temperature before applying the product.
2. Refer to the machine manufacturer's directions for detailed cleaning and sanitizing instructions.
3. Drain food product from hopper (or ~~(dispenser)~~ and freezing or cooling cylinder.
4. Rinse with water until water is clear. Use LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner and pour into hopper/dispenser.
5. Follow the manufacturer's wash instructions to circulate the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution to clean the machine. Alternatively, following the manufacturer's instructions, manually brush clean the machine using the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution. Ensure that the sanitizing and cleaning solution is applied to all surfaces and stays wet for at least one minute.
6. Drain the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner completely.
7. Following the manufacturer's directions, place all removable parts in a sink. Clean and sanitize by soaking for at least one minute using this entire container LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner. Allow removable parts to dry. Follow local health codes.
8. Repeat procedures for each hopper or dispenser and freezing or cooling cylinder, but DO NOT REUSE SOLUTION.

MACHINE ASSEMBLY AND SANITIZING INSTRUCTIONS³

1. Following the operator's manual, assemble the machine and lubricate all required parts
2. Use of LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution. Pour into hopper (or dispenser) of assembled machine that has surfaces to be sanitized at room temperature.
3. Follow the manufacturer's wash instructions to circulate the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner and sanitize the machine for at least one minute.
4. Drain solution completely. DO NOT RINSE. Follow local health codes.
5. Repeat procedures for each hopper or dispenser and freezing or cooling cylinder, but DO NOT REUSE SOLUTION.

[AND/OR]

MAINTENANCE PROCEDURES FOR [COFFEE] / [ICED TEA] BREWERS/DISPENSERS

1. Drain [coffee]/ [tea] from brewer, dispenser or liquid from reservoir and discard contents.
2. Use LEXX® RTU Liquid Food Contact Sanitizer & Cleaner. Pour sanitizing and cleaning solution into brewer, dispenser, or reservoir.
3. Place the brew funnel into the sanitizing and cleaning solution and allow the solution to soak for at least one minute.
4. Remove brew funnel and drain approximately one half of the sanitizing and cleaning solution through the spigot. Drain the remainder by taking the brewer/dispenser to the sink, swirling the solution to suspend any particulates, and pouring the cleaning and sanitizing solution out from the top of the brewer, dispenser or reservoir. Rinse out any remaining particulates with water, if needed.
5. Use of LEXX® RTU Liquid Food Contact Sanitizer & Cleaner as a cleaning solution into brewer, dispenser, or reservoir.
6. Drain a small amount of sanitizing solution into a container and retain solution for soaking the spigot.
7. Place brew funnel into sanitizing solution for at least 1 minute, remove, and allow to air dry. DO NOT RINSE.
8. Drain LEXX® RTU Liquid Food Contact Sanitizer & Cleaner solution through the spigot and dump any residual solution out from the top of the brewer, dispenser, or reservoir. Allow to air dry. DO NOT RINSE. Follow local health codes. Dismantle spigot and soak in retained sanitizing solution for at least 1 minute. Remove spigot and allow to air dry. DO NOT RINSE.
9. Before brewing tea, reassemble the brewer/dispenser, spigot, brew funnel, and lid.

[AND/OR]

MANUAL CLEANING AND SANITIZING ICE MACHINES³

Cleaning and Sanitizing the Ice Machine Evaporator³

1. Machines should be turned off and be at room temperature before applying the product.
2. Follow the ice machine manufacturer's instructions to clean and sanitize the evaporator.
3. Use LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution.
4. Following the ice machine manufacturer's instructions, pour the cleaning solution into the unit per manufacturer's instructions and allow to circulate for at least 30 minutes.

5. For areas that require cleaning but are not contacted by the cleaning solution, manually brush clean those areas using the cleaning solution.
6. Ice machine drums can be cleaned by soaking in this LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution.
7. Drain the unit and rinse with fresh water.
8. Now use this Prepared LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner
9. Sanitize the ice machine evaporator, at room temperature, by pouring the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner into the unit per the manufacturer's instructions. Ensure that the sanitizing solution completely contacts all required evaporator surfaces for at least 1 minute.
10. Drain sanitizing solution. DO NOT RINSE.

Cleaning and Sanitizing the Ice Machine Bin³

1. Machines should be turned off and be at room temperature before applying the product.
2. Follow the ice machine manufacturer's instructions to clean and sanitize the ice bin.
3. Remove ice from bin and discard.
4. Use LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution.
5. Following the ice machine manufacturer's instructions, pour the cleaning solution into the ice bin.
6. Brush clean the ice bin.
7. For any removable parts that require cleaning, soak in another clean solution with LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner.
8. Have on hand another clean solution of LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner Follow steps 5 – 7 above using the reserved container of sanitizing solution, making sure the solution completely covers the whole surface, at room temperature, for at least 1 minute. Drain solution. DO NOT RINSE. Follow local health codes.

[AND/OR]

MANUAL CLEANING AND SANITIZING BEER AND WINE LINES AND EQUIPMENT

Cleaning Beer and Wine Lines and Equipment

1. Follow the beer or wine dispensing equipment manufacturer's directions for disassembling the lines and associated dispensing equipment such as valves.
2. Thoroughly drain lines of any fluid.
3. Use this one bottle as a cleaning solution.
4. Clean removed parts, such as valves, using LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner.
5. Follow the beer or wine dispensing equipment manufacturer's directions for cleaning the lines with diluted LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution.
6. After initial cleaning, let the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution soak the lines for at least 2 minutes.
7. Drain the lines of the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution and remove any parts from the diluted LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution.

Sanitizing Beer and Wine Lines and Equipment

1. Use the whole bottle of this LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner. To Sanitize removed parts by spraying or dipping them with the LEXX sanitizing solution and letting
2. the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution contact the parts for at least 1 minute. Drain excess liquid but DO NOT RINSE. Follow local health codes.
3. Sanitize the lines using LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution and let the LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution sit in the lines for at least 1 minute. Drain excess liquid but DO NOT RINSE. Follow local health codes.
4. Reassemble the beer or wine dispensing equipment.
5. Run a small amount of beer or wine through the dispensing equipment to flush any excess LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner solution and discard.

[AND/OR]

FOR FOOD PROCESSING EQUIPMENT SURFACES

COUNTERTOPS & STATIONARY FOOD PROCESSING EQUIPMENT SURFACES

1. For cleaning or sanitizing surfaces using LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner.

2. Rinse surfaces with potable water.

3. Have ready another clean solution of LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner. Sanitize surfaces by applying solution with a clean cloth, sponge, spray, or completely flood surface making sure the solution completely covers the whole surface for at least 1 minute. Let air dry. DO NOT RINSE. Follow local health codes.

[AND/OR]

GENERAL PURPOSE CLEANING AND SANITIZING

(Hard, non-porous surfaces, such as sinks, non-wooden cutting boards, counter tops, salad preparation surfaces, utensils, dishes, glasses, and miscellaneous food contact machine parts in kitchens, restaurants, and other eating establishments, dairies, and food processing plants)

1. Rinse and remove all loose food soil substances.

2. Use LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution.

3. Clean surfaces by applying solution to surface via various means such as low-pressure spray, wiping, brushing, or dipping.

4. Rinse with potable water.

5. Have in place a clean solution of LEXX® RTU Liquid Food Contact Surface Sanitizer & Cleaner following step 4 above.

6. Apply sanitizer via various means such as low-pressure spray, wiping, brushing, or dipping.

7. Allow sanitizer to completely wet surfaces for at least one minute or for a contact time specified by local health codes.

8. Drain and allow sanitized surfaces to air dry. DO NOT RINSE. Follow local health codes.

[Use Sites:] [M]ay be listed on product label

- [Airplanes]

[Bathroom]

[Blood bank]

[Boats]

[Buses and automobiles]

[Clinic]

[Day care center]

[Dental office]

[Doctor's office]

[Gymnasium]

[Health care facility]

[Health club]

[Hospital]

[Hotel/motel]

[Kennel]

[Laboratories]

[Laundry rooms]

[Locker rooms]
- [Office building]

[Patient room]

[Pharmacy]

[Physician's office]

[Public eating places]

[Public facility]

[Recreational center]

[Restrooms]

[School bus/vehicle]

[Schools]

[Shelters]

[Sports care and athletic facilities]

[Trains]

[Trucks]

[Vehicles]

[Veterinary office]

[Waiting room]

[Weight rooms]

[Weight rooms]

[Additional Hard, Non-Porous Surfaces:] [M]ay be listed on product label

- [Bathroom surfaces]

[Bathtub]

[Bidet]

[Brass]

[Cabinets]

[Car, boat, airplane, and train surfaces and cavities]

[Ceramic floor]

[Chairs]

[Chrome]

[Desk]

[Door knob]

[Examination tables]
- [Plastic]

[Polypropylene]

[Portable pet carriers]

[Portable toilet]

[Prostheses and orthotics]

[PVC]

[Recycling bins]

[Sealed granite]

[Sealed marble]

[Sealed quartz]

[Sealed stone]

[Shower curtain [plastic]]

- {[Fiberglass]}

{[Fixtures]}

{[Floors]}

{[Furniture]}

{[Garbage [cans] [pails] [bins]]}

{[Glass]}

{[Glazed ceramic [tile]]}

{[Glazed porcelain [tile]]}

{[E61:E81 Lamine [surfaces]]}

{[Linoleum]}

{[Metal]}

{[Mirror]}

{[Outdoor [patio] furniture]}

{[Parquet]}

{[Patient chairs]}

{[Pens]}
- {[Sinks]}

{[Sports equipment]}

{[Stainless steel]}

{[Stretchers]}

{[Table tops]}

{[Telephones]}

{[Toilet seats]}

{[Tools]}

{[External surfaces of Urinals only]}

{[Veterinary care surfaces]}

{[Vinyl]}

{[Vinyl [tile]]}

{[Walls]}

{[Washable walls]}

{[Wheelchairs]}

{[Whirlpool interiors]}

{

Food contact surface list of microorganisms for sanitization applications	ATCC #	Kill Rate
Salmonella enterica ¹	10708	99.999% in 1 minute
Escherichia coli (E. coli) ¹	11229	99.999% in 1 minute
Campylobacter jejuni ¹	29428	99.999% in 1 minute
Listeria Monocytogenes (Listeria) ¹	15313	99.999% in 1 minute
Staphylococcus aureus (Staph) ¹	6538	99.999% in 1 minute

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Non-Food contact surface list of microorganisms for sanitization applications	ATCC #	Kill Rate
Enterobacter aerogenes ²	13048	99.9% in 2 minutes
Staphylococcus aureus (Staph) ²	6538	99.9% in 2 minutes

[Footnotes

¹ Sanitizes 99.999% of tested bacteria on food contact surfaces in 1-minute

² Sanitizes 99.9% of tested bacteria on non-food contact surfaces in 2-minutes

³ Allow surfaces to come to room temperature prior to treatment]

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE: Do not use or store near heat or open flame. Store in cool, dry {-well-ventilated area} {-or-} {place}. Keep product container closed and tightly capped when not in use.

PESTICIDE DISPOSAL: Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER HANDLING: [Outside carton] {-Carton:-} Offer for recycling, if available, or discard in trash. [1 gal. plastic bottle] {-Bottle:-} Nonrefillable container. Do not reuse or refill this container. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinse disposal. Repeat this procedure two more times. Offer for recycling, if available, or discard in trash.

- {Optional Marketing Statements}**

[Formulated with (natural) ingredients]

[No Rinse required!]

[Multi-purpose cleaner]

[Botanical Formulation]





[Contains ingredients listed as full green circle, on the Safer Choice list]

[Naturally occurring raw ingredients] [naturally derived formulation]
 [Using [Lexx® RTU Liquid Food Contact Surface Sanitizer & Cleaner] [-or-] [this product] will leave all areas in your home, office, and schools, smelling fresh & clean]
 [No more concerns when using [Lexx® RTU Liquid Food Contact Surface Sanitizer & Cleaner] [-or-] [this product] in your daily cleaning]
 [Cleans with the power of Citric Acid, naturally]
 [Cleans and Sanitizes without [any] [odors] [or] Bleach]
 [Kills 99.99(9)% of bacteria, when used according to directions for Sanitization^{1**} (**See back [-or-] [side] panel for more information^{1,2,3})]
 [Sustainable Cleaning = Sustainable living]
 [Citric Acid! The Power of Clean]
 [Don't Just Rinse...Clean with Lexx®]
 [**See back [-or-] [side] panel for all organisms that Lexx® Kills in its contact time, when used as directed^{1,2}]
 [No more chemical fumes] [-and/or- bleach odors]
 [Bactericide][Bactericidal][Antimicrobial]
 [Suitable for walls and floors use in [homes,] [schools,] [offices,] [hotels,] [food preparation facilities,] [restaurants,] [kitchens,] [cafeterias,] [food storage areas] [-and/or- fitness gyms]
 [Kills odor causing bacteria]
 [Cleaner and Sanitizer]
 [Cleans, Sanitizes and deodorizes]
 [Kills tested bacteria on hard non-porous surfaces^{1,2}]
 [Sanitizes non-food contact surfaces in [two] [-or-] [2-] minutes for the following organisms^{2**}]
 [Sanitizes food contact surfaces in [one] [-or-] [1-] minutes for the following organisms^{1**}]
 [**See back [-or-] [side] panel for more information^{1,2,3}]
 [For terminal cleaning]
 [Kills and Cleans]
 [Use -or- cleans and sanitizes on hard non-porous surfaces]
 [Cleaner]
 [Detergent]
 [Deodorizer]
 [Cleans with the power of Citric Acid]
 [Kills 99.99% of bacteria on hard non-porous surfaces^{1**} (**when used according to the use direction¹)]
 [Kills 99.9% of bacteria on hard non-porous surfaces^{2**} (**when used according to the use direction²)]
 [Kills 99.99(9)% of bacteria on hard non-porous surfaces within 1[-]minute¹ [or] 60[-]seconds¹]
 [Kills 99.9% of bacteria on hard non-porous surfaces within 2[-]minutes²]
 [Food Contact Surface Sanitizer and Cleaner]
 [Detergent/ Food Contact on Hard non-porous Surface Sanitizer]
 [Milkstone Remover]
 [Milkstone Preventer]
 [Prevents and Removes Milkstone]
 [Coffee/Tea Brewer Cleaner & Sanitizer]
 [Coffee/Tea Brewer Dispenser Cleaner and Sanitizer]
 [Food Contact Surface Sanitizer]
 [Food Contact on Hard non-porous Surface Sanitizer for Frozen Dessert Machines³]
 [Food Contact on Hard non-porous Surface Sanitizer for Frozen and Non-Frozen Dessert Machines³]
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 [Food Contact Surface Sanitizer and Cleaner for Frozen Dessert Machines³]
 [RTU Food Contact on Hard non-porous Surface Sanitizer and Cleaner for Frozen and Non-Frozen Dessert Machines³]
 [Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Frozen Dessert and Beverage Machines³]
 [Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Frozen and Non-Frozen Dessert and Beverage Machines³]
 [Kills tested bacteria on hard non-porous surfaces^{1,2}]
 [Cleaner and Food Contact on Hard non-porous Surface Sanitizer for [Draught][Draft][Craft] Beer Lines]
 [Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Wineries]
 [Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Winery Equipment and Wine Lines]


[General Purpose Cleaner Food Contact on Hard non-porous Surface Sanitizer for Utensils, Dishes, and Glassware]
[Contact Machine Parts, Floors, Countertops & Stationary Equipment Surfaces]
[General Purpose Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Hard, Non-Porous Surfaces]
[Cleaner and Food Contact Surface Sanitizer for Ice Machine Bins and Evaporators³]
[Food Contact Surface Sanitizer and Cleaner]
[Cleaner and food contact surface sanitizer for hard, non-porous surfaces]
[Cleans and sanitizes without bleach]
[Cleans and sanitizes with no] [harsh fumes] [-and/or- bleach]
[Suitable for use in [homes,] [schools,] [offices,] [hotels,] [food preparation facilities,] [restaurants,] [kitchens,] [cafeterias,]
[food storage areas] [- and/or- fitness gyms]
[Kills and cleans]
[Cleaner] [Detergent] [Deodorizer]
[Food Contact Surface Sanitizer and Cleaner]

{ADDITIONAL GRAPHICS}

{Note to Reviewer: The following company logos will be optionally included on the label.}

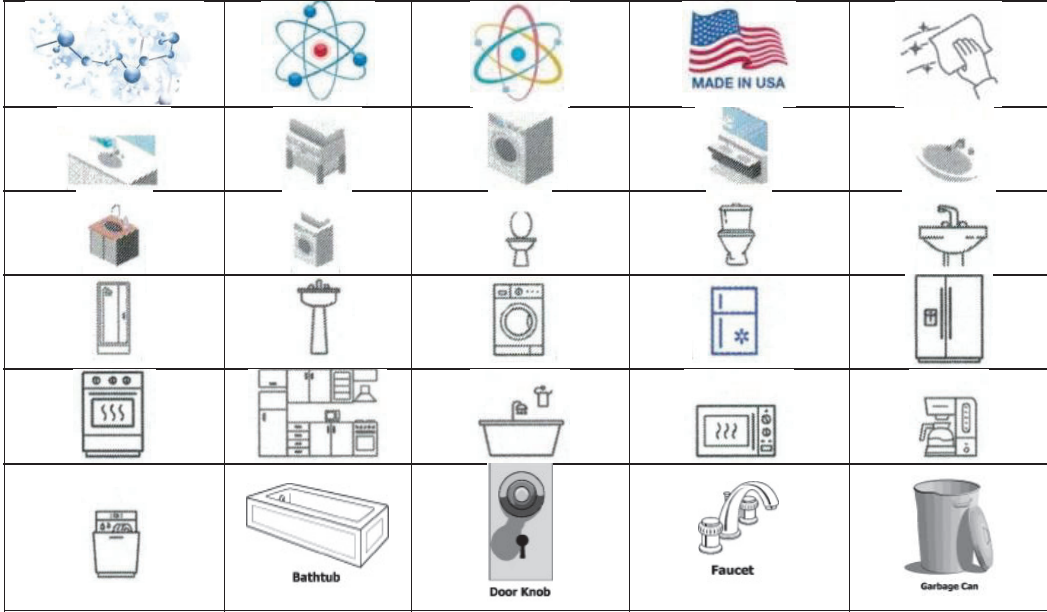
				[ProNatural Brands]
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{Note to Reviewer: The NSF listed logo will be optionally included on the label on the back or side panel}



{Optional Images to be added to label}

{Note to Reviewer: These are representative icons / descriptions for use sites/application methods that may appear on the label listed with the appropriate directions for use, PPE or package type. Toilets and urinal graphics should be qualified with “*exterior surfaces only” under or near the graphic.}



{Note to reviewer: [Text] in brackets denotes optional text.} Notes to reviewer are bracketed {} Notification to add additional company logos and revise minor typographical errors.

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{OR}

{[sink with faucet]}

{[work station tub or sink]}

{[rubber gloves]} {[masks]} {[PPEs]}

{[table]}

{[chair]}

{[bed frame]}

{[wall]}

{[cabinet]}

{[doorknob]}

{[garbage can]}

{Note to reviewer: [Text] in brackets denotes optional text.} Notes to reviewer are bracketed {-} Notification to add additional company logos and revise minor typographical errors.

{non-wooden picnic table}

{outdoor furniture except cushions and wood frames}

{telephone}

{non-food contact counter tops, equipment, shelves, racks and carts}

{shower stalls}

{shower doors and curtains}

{tubs}

{glazed tiles}

{toilets-exterior surfaces only}

{urinals-exterior surfaces only}

{glazed porcelain tile} and {restroom fixtures}

{wheelchair}

{walkers/canes}

{non-porous hard surfaces of workout/gym equipment}

{non-porous hard services of child car seats, highchairs, baby swings, strollers, baby walkers}

{vehicle} {boat} {RV} {trailer}

{recycling logo} {Note to reviewer: Only for containers which may be recycled per storage and disposal directions}

{American flag logo} {Note to reviewer: May only be used on labels which carry “Made in USA” or “Assembled in America” marketing statements.}

{Brand or Company name specific graphics, logos, and stylized fonts including background patterns and fill colors.}