Active Ingredients:
Hypoxychlorine® (0.01%)
Inert Ingredients: 99.99%
Total: 100.00%
*Contains 4000 ppm free available chlorine (FAC) 

PRECAUTIONARY STATEMENTS
Hazard to Humans and Domestic Animals
CAUTION: Causes respiratory 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 going to 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 USDA regulations, ProduceMaxx® Produce Quality Treatment Solution will:
• Reduce WPMN of Salmonella (03/21/18), E. coli 0157:H7, 51821, 51822, S. enterica serovar Typhimurium (02/20/18), 100, 150, 199, Listeria monocyctogenes (02/01/18), 100, 150, 199, C. perfringens (02/01/18), 100, 150, 199) by inactivating and inactivating virus and water or process water for fruits and vegetables
• Control saudines and drug causing non-potable water bacteria in fruit or vegetable wash process waters
• Prevent ingested cross contamination of fruits and vegetables processed in the same produce wash water.

To treat the surface of processed fruits and vegetables (FVA) Regulations:
Your product may be used in the process to reduce the pathogens Salmonella and E. coli (02/21/19, 02/22/19, 03/21/19, 03/22/19, 11/01/18, 11/02/18, 01/21/19) under the conditions established for the Produce Quality Treatment Solution under the produce wash process waters.

Refrigerate the level of pathogens: Salmonella enterica serovar Typhimurium (02/20/18), 100, 150, 199, L. monocytogenes (02/01/18), 100, 150, 199) on the surface of processed fruits and vegetables introduced during handling or processing.

Reduce the level of pathogens: Salmonella enterica serovar Typhimurium (02/20/18), 100, 150, 199, L. monocytogenes (02/01/18), 100, 150, 199) on the surface of processed fruits and vegetables introduced during handling or processing.

Preventing cross contamination of pathogens and spoilage organisms.
• Reduce the potential for cross contamination and decrease the transfer of cross-contaminated food.

This product complies with all applicable FDA regulations, including, but not limited to 21CFR 113.175, 406.3, 406.4, 406.5, and 21CFR 117.53.

No restrictions:
1. Use ProduceMaxx® Produce Quality Treatment Solution in Frederick with existing protocols for the low-risk, disease system. The low-risk disability prevents the sale of ProduceMaxx® Produce Quality Treatment Solution containing approximately 10-20 parts per million (ppm) of free available chlorine (FAC).
2. Use of the declared fruits or vegetables as is or which are briefly in contact with ProduceMaxx® Produce Quality Treatment Solution. Swirl for a minimum of 10 seconds, remove produce from the solution and set aside to drain.
3. Alternatively, ProduceMaxx® Produce Quality Treatment Solution may be introduced into fruits and vegetables as is or which are briefly in contact with ProduceMaxx® Produce Quality Treatment Solution using the high-risk, disease system.
4. The ProduceMaxx® Produce Quality Treatment Solution treatment process is conducted until all produce is properly treated to reduce or stop spoilage organisms.

1. Use for display or consumer after 30 minutes of treatment according to the directions in the label.
2. Use Guidelines:
   • The concentration of the available chlorine (PAC) challenge for both Salmonella and L. monocytogenes was 1000 ppm. The concentration of the solution with 1000 ppm was not checked.
   • The treatment is intended to ensure that the PAC of the solution is maintained above 500 ppm for a 10-minute treatment time.
   • The EPA and FDA have no established action limit for produce washers.

STORAGE AND DISPOSAL
Do not contaminate water, food, feed or fabrics by storage, disposal of, or contact with storage or disposal equipment.

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

Pesticide Disposal: The use of this product must be disposed of in an approved storage/disposal facility.

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