Victory
Water Additive for Pathogen* Reduction in Fruit and Vegetable Wash or Process Waters

Net Contents: 58 U.S. fl oz/1.7 L

Active Ingredients:
Peroxyacetic acid .......................................................... 15.2%
Hydrogen peroxide ......................................................... 11.2%
Inert Ingredients: ......................................................... 73.6%
Total ................................................................. 100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER See side panel for Precautionary Statements and First Aid

PRODUCT LEVEL INDICATOR
FOR COMMERCIAL USE
STRONG OXIDIZING AGENT
PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
CORROSIVE: Causes severe eye damage and skin burns. Harmful or fatal if swallowed. Do not get in eyes, on skin, or on clothing.
Wear chemical goggles, rubber gloves, and protective clothing if handling concentrate. Wash thoroughly with soap and water after handling and before eating, drinking, and chewing gum or using tobacco. Remove any contaminated clothing and wash before re-use.
FIRST AID: IF ON SKIN OR CLOTHING: 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. 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 SWALLOWED: Call a 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.
FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL 1-800-328-0026.
FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL 1-651-222-5352 (IN USA).
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

PHYSICAL AND CHEMICAL HAZARDS:
Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

Antimicrobial Fruit and Vegetable Wash: Controls the Growth of Spoilage and Decay, Causing Non-Public Health Organisms on Fruit and Vegetable Surfaces and in Wash or Process Waters. Used as directed, Victory reduces 99.9% of the pathogens Escherichia coli O157:H7*, Listeria monocytogenes* and Salmonella enterica* in fruit and vegetable wash waters. Victory also provides control of spoilage and decay causing non-public health organisms present in the wash or process waters and on the surface of fresh-cut, post-harvest and processed fruits and vegetables. Areas of Use: Restaurants, cafeterias, food service operations, commissaries, kitchens, grocery stores, and food processing plants.

DIRECTIONS FOR USE
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.
For Pathogen Reduction and Control in Fruit and Vegetable Wash or Process Waters: Victory will provide a 99.9% reduction of the pathogens Escherichia coli O157:H7*, Listeria monocytogenes* and Salmonella enterica* in fruit and vegetable wash or process waters.
Mix: Victory with water either batchwise or continuously by initially adding 1.0 fluid ounce Victory per 100 gallons of water (37.8 liters) or 1.0 fluid ounce Victory per 100 L of water. This will produce 30-80 ppm peroxycetic acid. Adjust dose as needed to maintain product concentration. Allow a minimum contact time of 90 seconds.
For Treatment of Fruit and Vegetable Surfaces and Wash or Process Waters: Victory will control the growth of spoilage and decay causing non-public health organisms in wash waters and on the surface of fruits and vegetables. This product is not intended for control of any public health organisms on fruit and vegetable surfaces.
DIRECTIONS FOR USE (Continued)
Mix Victory with water either batchwise or continuously by initially adding 1.0 fluid ounce
Victory per 16.4 gallons of water (53.3 grams or (48 mL) Victory per 100 L of water). This
will produce 30-80 ppm peroxycetic acid. Adjust dose as needed to maintain product
concentration.
The fruits and vegetables can be sprayed or submerged in the resulting solution, followed
by adequate draining. Minimum contact times of a 45 second continuous spray application
and 1 minute for submersion are recommended.
Victory can be applied to the following types of fresh, post harvest, and further processed
fruit and vegetables:
Vegetables
Root and tuber vegetables: Carrot, potato, radish, rutabaga, sweet potato, yam, sugar beet
Leaves of root and tuber vegetables: Turnip greens and sugar beet
Bulb vegetables: Onion (dry bulb and green), leek, garlic, shallot
Leafy vegetables: Lettuce (head and leaf), celery, fennel, endive, escarole, parsley,
radicchio, rhubarb, spinach
Brassica leafy vegetables: Broccoli, Brussel sprouts, cabbage, cauliflower, mustard greens,
mustard spinach
Legumes [succulent or dried]: bean (green, kidney, lima, mung, navy, pinto, snap, wax),
pea (chick, lentil, dwarf, garden, English, field, edible pea pod), alfalfa, and soybean
Fruiting vegetables: Pepper (bell, pimento, hot, sweet), tomato, tomatillo, eggplant
Cucurbits: Cucumber, melon (cantaloupe, crenshaw, honeydew, honey ball, mango,
muskmelon, pineapple, watermelon), summer squash, pumpkins, winter squash
Fruits
Citrus fruits: Sweet orange, sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus
citron, kumquats, grapefruit
Pome fruits: Apples and pears
Stone fruits: Sour and sweet cherry, peach, nectarine, plum, prune
Small Fruits and berries: Blackberries, blueberries, red and black raspberries
Sprouts and seeds of: vegetables and fruits that are listed on this label including, root &
tuber vegetables, bulb vegetables, leafy vegetables, Brassica leafy vegetables, legumes,
fruiting vegetables, cucurbits, citrus fruits, pome fruits, stone fruits, small fruits and berries,
mustard
Tree nuts: Almond, Brazil, filbert, cashew, pecan, walnut (black & English), macadamia,
chestnut
Cereal grains: Corn, barley, oats, rice, wheat, triticale, wild rice, sweet corn
Herbs and Spices: Basil, chives, coriander, dill, lemongrass marjoram, sage, savory,
tarragon, thyme
Miscellaneous: Asparagus, avocado, artichoke, banana, cranberry, fig, grape, kiwifruit,
mango, mushroom, okra, peanut, persimmon, pineapple, raisins, strawberry, water
chestnut, watercress
ENVIRONMENTAL HAZARDS: This product is toxic to birds, fish, and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the 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.

STORAGE AND DISPOSAL:

DO NOT CONTAMINATE WATER OR FOOD BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Product should be kept cool and in vented container to avoid any explosion hazard.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Non-refillable container. Do not reuse or refill this container. Triple rinse or pressure rinse container (or equivalent) promptly after emptying. Offer for recycling, if available, or discard in trash.

U.S. Patent No. 5,674,538,

EPA Reg. No. 1677-186
EPA Est.: 1677-MN-1 (P), 61056-IL-1 (SI), 1677-CA-2 (R), 1677-TX-1 (D), 1677-OH-1 (H), 1677-IL-2 (J), 1677-CA-1 (S), 1677-GA-1 (M), 1677-WV-1 (V), 72806-OK-1 (AD).

Superscript refers to first letter of date code.

Manufactured for:
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