ASC SOLUTION
25% AQUEOUS
SODIUM CHLORITE SOLUTION

PRECURSOR FOR CHLORINE DIOXIDE
AND ACIDIFIED CHLORITE SOLUTIONS
FOR INDUSTRIAL USE ONLY

ACTIVE INGREDIENTS:
Sodium Chlorite, 25%

INERT INGREDIENTS:
75%

TOTAL:
100%

KEEP OUT OF REACH OF CHILDREN!

See Side Panels for Additional Precautionary Statements

FIRST AID

IF IN EYES: Hold eye open and flush 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 minutes. Call a poison control center or doctor for 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or disconnect patient from other sources of breathing by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

For 24-hour emergency information on this product, call PERS at 1-800-433-4293.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

DIRECTIONS FOR USE

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

METHOD OF APPLICATION

Use ASC SOLUTION with a Chlorine Dioxide Generator to generate an aqueous chlorine dioxide solution. Alternatively, ASC SOLUTION can be used to form solid chlorine dioxide solutions by mixing with a Generally Recognized As Safe (GRAS) acid such as citric, phosphoric, hydrochloric or acetic acid. Chlorine Dioxide Generators react ASC SOLUTION with either chlorine gas or a chlorine solution and hydrochloric acid. The generated chlorine dioxide reacts with various substances to form a variety of products, as detailed in the following sections. In all applications, keep in mind that all instructions in the chlorine dioxide generator manual should be followed. Always pre- and use chlorine dioxide solutions in a well-ventilated area.

APPLICATIONS

POTABLE WATER AND WASTEWATER DISINFECTION: For municipal and other potable water systems, a chlorine dioxide concentration up to 2.0 ppm is sufficient to provide adequate disinfection. Concentrations range from 0.30 to 0.60 ppm. Monitor the distribution system to ensure that the chlorine concentration does not exceed the maximum contaminant level of 5 mg/L or 0.5 ppm to prevent the residual disinfection level (RDL) of 0.8 mg/L for wastewater and sewage applications. Residual chlorine dioxide concentrations up to 5.0 ppm are generally adequate.

POTABLE WATER SYSTEMS: Nitrites may be used to build up or maintain the nitrification to prevent the water distribution system from having chlorine and some other treatments be added to this product. Generally, the residual concentration of chlorine dioxide do not exceed the RDL of 0.8 mg/L for chlorine or the MCL of 1.0 mg/L, for chlorine ion.

Use of this product in public supply water systems (drinking water utilities) triggers the National Pollutant Discharge Eliminations System (NPDES) permitting and the permitting authority has been notified. Do not discharge effluent containing this product to sewage systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL AND CHEMICAL HAZARDS

DANGER: This product becomes a fire or explosive hazard if allowed to dry. Strong corrosive and irritant. Mix with acids, sulfuric acid, potassium, or other chemicals may cause evolution of chlorine and chlorine dioxide gas which is toxic and may be explosive. Combustible materials contaminated with ASC SOLUTION may burn rapidly. Keep handling areas and equipment clean and free of oil, grease, combustibles, and dust. Do not contaminate this product with garbage, dirt, organic matter, paint products, solvents, acids, vinegars, beverages, oils, pine oils, dirt, or other foreign matter. Do not expose to hot surfaces, sparks or open flame.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

STORAGE: Store upright in cool, dry and well-ventilated place. Avoid excessive heat or freezing. Protect from contact with other chemicals; avoid storage with organic contaminants, acids, reducers and combustible material. Keep tightly closed when not in use. In case of spills, flush and drain promptly to prevent exposure to large quantities of water. Do not allow liquid to dry out because this could present a fire hazard. If fire occurs, extinguish with large volume of water to expose to high temperatures during storage. Store remote from other chemicals and combustible materials. Do not store or discard drums.

PESTICIDE DISPOSAL: Do not contaminate water, food or feed by storage or disposal. Pesticides should be securely stored in a safety box or closed container. Improper disposal or excess pesticide, spray residues or rinsates is a violation of Federal Law. If these wastes cannot be disposed of by use according to label directions, contact your State or Environmental Protection Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Triple-discard container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll back and forth, ensuring all contents are removed in 30 seconds. Empty the rinsate into application equipment. Reuse with rinsate for later use or disposal. Repeat this procedure two more times. Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, follow label directions.

EMERGENCY HANDLING: In case of contamination or decomposition, do not reseal container, isolate in an open, well-ventilated area. Flood with large volumes of water. Cool immediate burns in water or by water spray.

IN FOOD PROCESSING PLANTS, POULTRY, MEAT CURE, DAIRIES, BREWING PLANTS.

For use as a terminal food contact surface sanitizer, observe and comply with 21 CFR 180.940 paragraph (b) and (c) not requiring a subsequent potable water rinse.

Direction For Use:
1. This solution is intended for use as a food contact surface sanitizer, for ready-to-eat fruits, vegetables, etc.
2. This solution may be used on hard surfaces such as tables, trays, bins, etc. and the interior or exterior of conveyors, packaging equipment, etc.
3. All equipment should be thoroughly cleaned to remove all food particles and soil by pre-flush with warm water. Mix only the required amount of the solution and spray over the area to be treated while the equipment is turned off. The surfaces of the objects should then be cleansed with a detergent cleaner followed by potable water rinse before application of the food.

AQUIFLOX solution, ASC SOLUTION to 50 ppm of water and then addidit to pH 2.5 with a tank volume of 20 gallons of Activated C 175 ppm of Activated C 175 ppm, x to the solution. Build up the pH in the tank to 8.0. The solution should be allowed to contact all food processing equipment for a minimum of one hour to allow longer by transferring and/or spraying into each processing vessel. The solution will be slightly toxic to the sanitizing solution. It is essential that the sanitizing solution contact all surfaces to be sanitized. Thus, have to reach in place equipment, machinery, and all contact points should be sprayed with the solution to ensure contact of all surfaces with sanitizing solution. Use suitable protective breathing apparatus when applying this solution on external equipment.

5. After the required contact time or longer, the solutions are allowed from all surfaces and air dried.

6. The above solution may not be reused for sanitizing but may be diluted to 1:5 with water and used for cleaning of walls, floors and drains of food processing equipment. The chlorinated sodium hypochlorite from ASC SOLUTION may also be used as a water sanitizer for fruit and vegetable washing and cut and peeled potato products without a subsequent potable water rinse requirement, provided that the concentration of total residual chlorine does not exceed the MCL of 0.5 ppm. Residual concentrations up to 5.0 ppm chlorine dioxide in process water may be used for washing whole unpeeled and unpeeled fruits and vegetables although a final potable water rinses required is if the residual exceeds 1.0 ppm. Potatoes including those which have been peeled or cut, may be treated with sufficient chlorine dioxide to produce a residual concentration of up to 5.0 ppm provided this is followed by a potable water rinse.

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sodium chloride or 1 gallon ASC SOLUTION to 208 gallons with water for 1200 ppm. Lower the pH of this solution to between 2.3 and 2.9 with any GRAS acid. Spray or dip the carcasses in this solution or use as a component of a post-chill carcass spray or dip solution when applied to poultry meat, organs or related parts or trim.

TO CONTROL THE MICROBIAL POPULATION IN THE PROCESSING OF RED MEAT, RED MEAT PARTS AND ORGANS: Prepare a solution having a concentration of sodium chloride between 500 and 1200 ppm. Dilute 1 gallon of ASC SOLUTION to 500 gallons with water for 500 ppm sodium chloride or 1 gallon of ASC SOLUTION to 208 gallons with water for 1200 ppm. Lower this solution to between pH 2.5 to 2.9 with any GRAS acid. The red meat parts are sprayed or dipped into the solution.

TO CONTROL THE MICROBIAL POPULATION IN PROCESSED, COMMUNITED OR FORMED MEAT (UNLESS SUCH USE IS PRECLUDED BY THE USDA STANDARDS OF IDENTITY IN 9 CFR PART 319):

1. Sodium chloride used at levels between 500 and 1200 ppm sodium chloride to control the microbial population on processed, comminuted, or formed meat products.

2. Solutions prepared in accordance with current industry standards of identity in 9 CFR Part 319, prior to processing for use in the food for comminuted meat products, in accordance with current industry standards.

TO ELIMINATE THE GROWTH OF MICROORGANISMS, IN FOOD PROCESSING FACILITIES, THAT CAUSE SPOILAGE ON RAW AGRICULTURAL COMMODITIES SUCH AS FRUITS AND VEGETABLES: Prepare a solution having a concentration of between 500 ppm and 1200 ppm of sodium chloride. Dilute 1 gallon of ASC SOLUTION diluted to 500 gallons (500 ppm) or 208 gallons (1200 ppm), with water. Lower the pH of the solution to between 2.3 and 2.9 with any GRAS acid. The raw agricultural products are spray or dipped into this solution. This treatment must be followed by a Portable Water Rinse or by blanching, cooking or canning.

NOTICE: Seller expressly warrants that the product conforms to its chemical description. There are no warranties associated with the sale of the product either express or implied including, but not limited to, the warranties of fitness for a particular purpose or use.

EPA REG. NO. 9150-7-74225 LOT NUMBER: See Lot Label
EPA EST. NO. 74225-ID-1 NET CONTENTS: See Lot Label

UN1908

DOT SHIPPING NAME UN1908, CHLORITE SOLUTIONS, (SODIUM CHLORITE), 8, PG II

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