DIRECTIONS FOR USE

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

COMMERCIAL STERILIZATION

**OXY-PAK** can be used to achieve commercial sterility of food-packaging materials and food processing equipment.

COMMERCIAL STERILIZATION OF FOOD PACKAGING MATERIALS

Commercially sterilize food packaging materials with undiluted **OXY-PAK**. Apply **OXY-PAK** by immersion, coarse spray, mist or circulation techniques as appropriate to food packaging materials. Surfaces must be exposed to **OXY-PAK** for a period of 20 seconds at 77°F. This product, when used per label directions, is effective against Bacillus subtilis and Clostridium sporogenes.

**OXY-PAK** may be used to sanitize containers for aseptic food packaging of low acid foods that has a scheduled process accepted by FDA. The aseptic food processing operations must comply with all applicable FDA regulations, including, but not limited to 21 CFR parts 108, 110, and 113 and/or 114. Use in an aseptic food processing operation includes testing required for the process validation.

COMMERCIAL STERILIZATION OF MANUFACTURING FILLED AND PACKAGING EQUIPMENT FOR FOOD PROCESSING

Prior to use of this product, remove gross soil particles from equipment surfaces, thoroughly clean surfaces, and follow with a potable water rinse. Commercially sterilize pre-cleaned manufacturing, filling and packaging equipment with undiluted **OXY-PAK** by immersion, coarse spray or circulation techniques as appropriate. Surfaces must be exposed to **OXY-PAK** at a temperature of 77°F for 20 seconds, unless a longer time is specified by the governing food processing authority. This product, when used per label directions, is effective against Bacillus subtilis and Clostridium sporogenes.

This product may be used for Aseptic Packaging of Low Acid Foods that has a scheduled process accepted by FDA. The aseptic food processing operations must comply with the all applicable FDA regulations, including, but not limited to 21 CFR parts 108, 110, 113 and/or 114. Use in an aseptic food processing operation includes testing required for the process validation.

This product is not for use as a sterilant on medical devices.

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE AND DISPOSAL. STORAGE: Product should be kept cool and in a sealed container to avoid any explosion hazard.

PESTICIDE DISPOSAL: Pesticides 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 Central 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. Offer for recycling, if available. Triple rinse container (or equivalent) promptly after emptying.