**DIRECTIONS FOR USE**

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

**COMMERCIAL STERILIZATION**

Klenz-Pak can be used to achieve commercial sterility of food-processing materials and food processing equipment.

**COMMERCIAL STERILIZATION OF FOOD PACKAGING MATERIALS**

Commercially sterilize food packaging materials with undiluted Klenz-Pak. Apply Klenz-Pak by immersion, coarse spray, mist or circulation techniques as appropriate to food packaging materials. Surfaces must be exposed to Klenz-Pak for a period of 20 seconds at 75°C. This product, when used per label directions, is effective against Bacillus subtilis and Clostridium sporogenes.

Klenz-Pak may be used to sterilize containers for aseptic food packaging of low acid foods that has a schedule process accepted by FDA. The aseptic food processing operation 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 FILLING 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 Klenz-Pak by immersion, coarse spray or circulation techniques as appropriate. Surfaces must be exposed to Klenz-Pak at a temperature of 75°C 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 by FDA. The aseptic food processing operations must comply with 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 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: Nonrefillable container. Do not reuse or refill this container. Triple rinse as follows: Empty the remaining contents into application equipment or mix tank. Fill the container 1/4 full with water. Replace and tighten closures. Tip the container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.