PACKERS CHEMICAL, INC.

KC-610

(ANTIMICROBIAL SOLUTION)

KC-610 is a peroxyacid-based sanitizer/disinfector developed for the following uses:

Institutional/Industrial Sanitizer and Disinfectant for Previously Cleaned Hard Non-Porous Food Contact Surfaces in: Dairies, Wineries, Breweries, Food and Beverage Plants, Poultry Egg facilities, and Animal Housing.

Hard, Non-Porous Surface Disinfection in: Hospitals, Schools, Institutional Facilities, Office Buildings, Veterinary Clinics.

Bacteria, Slime, Odor and Algae Control in: Recirculating Cooling Water and Evaporative Coolers, Reverse Osmosis and Ultra Filtration.

Active Ingredients:

- Peroxyacetic Acid 5.6%
- Hydrogen Peroxide 26.5%
- Inert Ingredients 67.9%

Total: 100.0%

Before Using This Product, Please Read This Entire Label Carefully

EPA Registration No. 63838-1-63679
EPA Est. No. 63838-CA-01

KEEP OUT OF REACH OF CHILDREN

DANGER

Sanitizing of Casing or Shell Eggs: To sanitize shell eggs intended for food or food products, spray with a solution of KC-610 by diluting 1:0-2.4 oz. product with 9 gallons of potable water (providing 240-197 ppm peroxyacetic acid). The solution must be equal or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this product may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be reasonably dry before casing or breaking. The sanitizing solution must not be re-used or sanitized eggs.

Fogging in Filling, Packaging, and Dispensing Rooms or Areas: KC-610 is used as an acceptable agent to combat cleaning and disinfection of room surfaces. Prior to fogging remove food products and packaging materials from the room or area and carefully protect all food and non-food items from the spray. For fogging use a motorized sprayer with a coarse spray on one gallon of product with 0.07% of KC-610 by volume (providing 0.05% of KC-610 by volume) using one quart of a 3.5% to 1.5% solution of this product (2-0.5 oz KC-610 per 5 gallons of water) per 1000 sq. ft. of room area. Conventional corrosion-resistant fogging devices are recommended. Vacate any room of all personnel prior to, during and after fogging until the hydrogen peroxide concentration is below 0.5 ppm. There are no strong odor present, characteristic of acetic acid. Allow surfaces to drain thoroughly before operations are resumed. For food contact surfaces, concentrations above 2.4 oz. of this product per 6 gallons of water require a sterilize or sanitizing rinse prior to resuming operations.

FOAM CLEANING OF NON-FOOD CONTACT AREAS: For effective foam cleaning, spraying and fogging, sanitizing procedures KC-610 sanitizer/disinfector may be added to PERAFOMZ™ and foamed on environmental or equipment surfaces using conventional foam-generating equipment. The resultant foam blend can be used on equipment, floors, walls, ceilings, drains, and should be allowed to sit on surfaces for a minimum of 1 minute before rinsing. KC-610 sanitizer/disinfector is a non-corrosive agent and can be safely used on ferrous metal or plastic surfaces. For heavily soiled areas, two spraying steps is recommended. Directions for mixing: Manually or mechanically blend 1-4.8 oz. of this product and 6-12.8 oz. of PERAFOMZ™ (foam additive) per 6 gallons of water. The dilution water should not exceed 150°F.

Non Food Contact Hard Surface Disinfection: KC-610 is effective against Staphylococcus aureus, Salmonella choleraesuis, Pseudomonas aeruginosa, Trichophyton mentagrophytes and Escherichia coli 0157:H7 at 0.25% to 1.0% (1.25 - 5.0 g/L) in water (420 ppm as CO2) and 5% sodium hypochlorite on hard surface. For heavily soiled areas, two spraying steps is required, followed by a potable water rinse. Application solution with a mop, cloth, sponge, brush, etc... or by soaking or immersion as to wet all surfaces thoroughly. Allow to remain wet for at least 10 minutes, then rinse and dry (if necessary). After drying, wet down the entire surface with water and allow it to dry before re-use. Surfaces that may directly or indirectly contact food must be rinsed with potable water before operations resume. A rinse for non-food contact surface is optional. Prepare a fresh solution daily or when it becomes soiled or diluted.

Reverse Osmosis (RO) Ultra Filtration (UF) Cleaning-Sanitization: KC-610 may be used in the sanitization of Ultra Filtration (UF) and Reverse Osmosis (RO) membranes and their associated piping systems. This product may be added continuously in food, beverage, and drinking water systems for RO (permeate rinses) systems only and in accordance with the instructions below. Prior to using this product with membranes manufacturer to confirm compatibility of membranes with various types of concentrations of peroxyacidic acid solutions.

Batch Sanitation of UF and RO Systems: Isolate incompatible equipment, such as carbon filters and ion exchangers. Clean system with an appropriate cleaner and follow with RO permeate water rinse. KC-610 is added at a rate of 12 oz. per 1000 gallons of RO permeate water rinse. For RO systems, KC-610 is added at a rate of 3 oz. per 500 gallons of RO permeate water rinse. The mix is allowed to sit for 15 minutes, followed by a potable water rinse. For UF systems, KC-610 is added at a rate of 3 oz. per 2000 gallons of process water. For occasional intermittent feed, do not exceed 98 ppm active peroxyacetic acid, which equals 1 oz. of the 2 oz. per 5 gallons of water spray of 240-197 ppm peroxyacetic acid. Recirculate the sanitizing solution through the system using a backwash and pressure to flush all lines, vessels, and equipments. Rinse membranes, lines, and equipment with potable water. Note: This solution is for use on-line for potable water or direct food contact systems. Rinse the system with RO permeate or potable water until residual peroxyacid concentration is below 1 ppm.

RO Continuous or Interruption Additive: For continuous addition methods for RO systems, KC-610 is added to RO permeate at a rate of 1 oz. per 100 gallons of process water. For occasional intermittent feed, do not exceed 98 ppm active peroxyacetic acid, which equals 1 oz. of this product per 5 gallons of feed water. Do not use the intermittent feed method for continuous addition method. Use the intermittent feed method for on-line or off-line use. Rinse membranes, lines, and equipment with potable water. Note: This solution is for use on-line for potable water or direct food contact systems. Rinse the system with RO permeate or potable water until residual peroxyacid concentration is below 1 ppm.

Finished Product and Vegetables: This product may be used to help control spoilage or decay-causing bacteria and fungi in water or on that contact raw, unpreserved fruits and vegetables. The commodity should be continuously sprayed, using coarse spray, or submerged using a solution containing KC-610 at 1 oz. per 100 gallons of water. The exposure time may be extended to 25 ppm active peroxyacetic acid. Remove excess water or allow to drain. If using the submersion method, replace with a fresh solution as necessary or when it becomes visibly dirty. A final potable water rinse is not necessary.

DOT DESCRIPTION: UN3149, Hydrogen peroxide and peroxyacetic acid mixtures, stabilized with acids, water and <=6% peroxyacetic acid, 5.1(B), PG II