REFLEX™
(ACID SANITIZER)

REFLEX is a phosphate-free peroxyacetic acid / nitric acid-based low pH (acid) microbicidal developed for use on food, dairy and beverage processing and filtration equipment.

ACTIVE INGREDIENTS:
- Peroxyacetic Acid: 6.1%
- Hydrogen Peroxide: 23.0%

INERT INGREDIENTS: 70.9%

TOTAL: 100.0%

Before Using This Product, Please Read This Entire Label Carefully.

KEEP OUT OF REACH OF CHILDREN

DANGER

FIRST AID
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 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 INHALED:
Call a poison control center or doctor immediately for treatment advice. Have person sip glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INGESTED:
Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth. Call a poison control center or doctor for treatment advice.

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

Have the product container, label, or MSDS with you when calling a poison control center or doctor for treatment advice.

For emergency information on this product, call the National Pesticides Information Center at 1-800-858-7378 6:30 AM to 4:30 PM PST. During other times, call the Poison Control Center at 1-800-222-1222. Both numbers are 7 days/week.

Directions For Use

This product is safe to use on stainless steel and plastics. Do not use this product in systems that contain copper, brass, aluminum, cast iron or mild steel, as severe corrosion or acute product decomposition will occur. This product degrades with age depending on the storage conditions and temperature. KEEP PRODUCT AWAY FROM HEAT OR DIRECT SUNLIGHT.

Use a peroxyacetic acid test kit and increase dosage as necessary to obtain a final sanitizer rinse for returnable and nonreturnable beverage containers. Allow for adequate draining after the sanitizing rinse. Use this product at 1-3 fl oz per 4-6 gallons of water. Final Sanitizing Beverage Container Rinse:

For Food/Beverage, Wine and Dairy Processing Equipment, Tanks, Vats, Pails, Pipelines and Closed Systems:

Remove gross food particles and soil by a preflush or prescrape, and when necessary, or going for treatment advice. Clear surfaces with an appropriate cleaning product, followed by a potable water rinse prior to the application of this product. Sanitize CIP or COP equipment by immersion, circulation or coarse spray sanitizing techniques, as appropriate.

Dilution Instructions: Dilute 1.0-3.0 fl. oz. of this product in 6 gallons of water. Do not exceed 1/40% of the sanitizing solution. Expose equipment to the sanitizing solution for a minimum of 1 minute. Increased circulation times will improve microbiological and/or mineral scale removal results. Adequately drain solution from equipment before resuming operations. A water rinse is not necessary. For mechanical operations the prepared use solution may not be re-used for sanitizing, but may be recycled for other uses such as cleaning, flushing or bulk water pH control for other non-sanitizing purposes. Adjust sanitizer solution to achieve pH values in the preferred range of pH 2.5-4 if milkstone or mineralstone inhibition/removal is required. The regular use of this product at the recommended pH ranges will prevent the formation of milkstone, beerstone, or mineralstone deposits on food contact surfaces. The pH of this product at 1.0-3.0 fl. oz. over 6 gallons (v/v) of 200 ppm (11 grain) hard water will be approximately 2.0-3.6.

For use in off-line use. This product is not for use on kidney dialysis equipment.

Prior to treatment with this product, alkaline clean membranes by following manufacturer or service company’s instructions. Isolate incompatible equipment including all soft metals, charge system with raw water, and add this product to the desired (acid) pH level according to the ranges recommended by the manufacturer. One (1) fl oz of this product per 4-6 gal of feed water should be the minimum dose rate for adequate effectiveness. Circulate for 10 minutes or more and add additional product as necessary to keep the pH below 4 or less, as recommended by the manufacturer/service company. Be sure to open and close remote valves during the treatment process to assure all surfaces are contacted with the treatment solution. When this treatment is completed, drain or air-purge the system and then resume normal operations. If using dilutions stronger than 1 fl oz per 4 gal of water, the system needs to be flushed with process water before resuming operations.

NOTE: This product is highly acidic, so do not use with or around chlorinated products. REFLEX is safe to use on stainless steel and plastics. Do not use this product in systems that contain copper, brass, aluminum, cast iron or mild steel, as severe corrosion or acute product decomposition will occur. This product degrades with age depending on the storage conditions and temperature. KEEP PRODUCT AWAY FROM HEAT OR DIRECT SUNLIGHT.

Use a peroxyacetic acid test kit and increase dosage as necessary to obtain a final sanitizer rinse for returnable and nonreturnable beverage containers. Allow for adequate draining after the sanitizing rinse. Use this product at 1-3 fl oz per 4-6 gallons of water. Final Sanitizing Beverage Container Rinse:

For Food/Beverage, Wine and Dairy Processing Equipment, Tanks, Vats, Pails, Pipelines and Closed Systems:

Remove gross food particles and soil by a preflush or prescrape, and when necessary, or going for treatment advice. Clear surfaces with an appropriate cleaning product, followed by a potable water rinse prior to the application of this product. Sanitize CIP or COP equipment by immersion, circulation or coarse spray sanitizing techniques, as appropriate.

Dilution Instructions: Dilute 1.0-3.0 fl. oz. of this product in 6 gallons of water. Do not exceed 1/40% of the sanitizing solution. Expose equipment to the sanitizing solution for a minimum of 1 minute. Increased circulation times will improve microbiological and/or mineral scale removal results. Adequately drain solution from equipment before resuming operations. A water rinse is not necessary. For mechanical operations the prepared use solution may not be re-used for sanitizing, but may be recycled for other uses such as cleaning, flushing or bulk water pH control for other non-sanitizing purposes. Adjust sanitizer solution to achieve pH values in the preferred range of pH 2.5-4 if milkstone or mineralstone inhibition/removal is required. The regular use of this product at the recommended pH ranges will prevent the formation of milkstone, beerstone, or mineralstone deposits on food contact surfaces. The pH of this product at 1.0-3.0 fl. oz. over 6 gallons (v/v) of 200 ppm (11 grain) hard water will be approximately 2.0-3.6.

Final Sanitizing Beverage Container Rinse: This product may be used a a final sanitizer rinse for returnable and nonreturnable beverage containers. Allow for adequate draining after the sanitizing rinse. Use this product at 1-3 fl oz per 4-6 gallons of water. Final Sanitizing Beverage Container Rinse:

For Food/Beverage, Wine and Dairy Processing Equipment, Tanks, Vats, Pails, Pipelines and Closed Systems:

Remove gross food particles and soil by a preflush or prescrape, and when necessary, or going for treatment advice. Clear surfaces with an appropriate cleaning product, followed by a potable water rinse prior to the application of this product. Sanitize CIP or COP equipment by immersion, circulation or coarse spray sanitizing techniques, as appropriate.

Dilution Instructions: Dilute 1.0-3.0 fl. oz. of this product in 6 gallons of water. Do not exceed 1/40% of the sanitizing solution. Expose equipment to the sanitizing solution for a minimum of 1 minute. Increased circulation times will improve microbiological and/or mineral scale removal results. Adequately drain solution from equipment before resuming operations. A water rinse is not necessary. For mechanical operations the prepared use solution may not be re-used for sanitizing, but may be recycled for other uses such as cleaning, flushing or bulk water pH control for other non-sanitizing purposes. Adjust sanitizer solution to achieve pH values in the preferred range of pH 2.5-4 if milkstone or mineralstone inhibition/removal is required. The regular use of this product at the recommended pH ranges will prevent the formation of milkstone, beerstone, or mineralstone deposits on food contact surfaces. The pH of this product at 1.0-3.0 fl. oz. over 6 gallons (v/v) of 200 ppm (11 grain) hard water will be approximately 2.0-3.6.