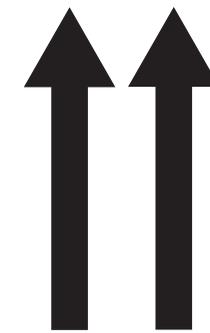




9203.173



PRECAUCION
CONTENEDOR
VENTILADO.
ABRA O VENTILE
CON CUIDADO.

Oxonia Active™

Acid Liquid Sanitizer For Food Processing Equipment in Dairies, Breweries, Wineries, Beverage and Food Processing Plants

For Organic Production

Oxonia Active may be used as a hard surface food contact sanitizer in organic food processing facilities.

ACTIVE INGREDIENTS:

Hydrogen Peroxide27.5%
Peroxyacetic Acid.....5.8%

INERT INGREDIENTS:.....66.7%

TOTAL:.....100.0%

KEEP OUT OF REACH OF CHILDREN

MANTÉNGASE FUERA DEL ALCANCE DE LOS NIÑOS

DANGER | PELIGRO

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor. Wash thoroughly after handling with soap and water and before eating, drinking or using tobacco. Remove contaminated clothing and wash clothing before reuse. The following Personal Protective Equipment (PPE) should be used when handling the product: coveralls over long-sleeved shirt and long pants, socks and chemical-resistant footwear, goggles or face shield, chemical-resistant gloves (such as rubber or made out of any waterproof material), chemical-resistant apron. Wear a mask or pesticide respirator jointly approved by Mine Safety and Health Administration and the National Institute for Occupational Safety and Health.

FOR COMMERCIAL USE. STRONG OXIDIZING AGENT.

EPA Reg. No. 1677-129

Read other label for directions for use.

Lea la otra etiqueta para instrucciones de uso.

755778/5301/0414

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

Have the product container or label with you when calling a poison control center or going for treatment.

FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL: 1-800-328-0026.

FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL: 1-651-222-5352 (IN THE USA).

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

PHYSICAL AND CHEMICAL HAZARDS: Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

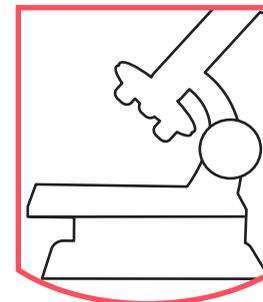
STORAGE & DISPOSAL

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

PESTICIDE STORAGE: Product should be kept cool and in a vented container to avoid any explosion hazard.

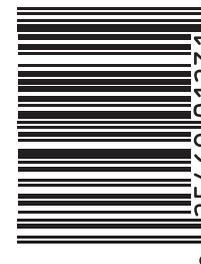
PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING AND DISPOSAL: Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Fill container 1/4 full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.



Sanitizer
Desinfectante

NET CONTENTS:
17.04 L (4.5 US GAL)
6300838



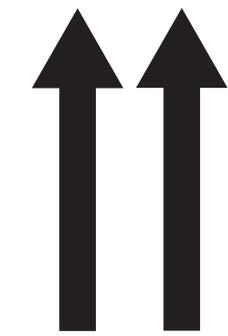
CAUTION
VENTED CONTAINER.
OPEN OR VENT
WITH CARE.

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Designer										
Initials	KF									

* When EPA art is finalized and going to print vendor put an * next to your initials.



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KEEP OUT OF REACH OF CHILDREN

MANTÉNGASE FUERA DEL ALCANCE DE LOS NIÑOS

DANGER | PELIGRO

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor. Wash thoroughly after handling with soap and water and before eating, drinking or using tobacco. Remove contaminated clothing and wash clothing before reuse. The following Personal Protective Equipment (PPE) should be used when handling the product: coveralls over long-sleeved shirt and long pants, socks and chemical-resistant footwear, goggles or face shield, chemical-resistant gloves (such as rubber or made out of any waterproof material), chemical-resistant apron. Wear a mask or pesticide respirator jointly approved by Mine Safety and Health Administration and the National Institute for Occupational Safety and Health.

FOR COMMERCIAL USE. STRONG OXIDIZING AGENT.

EPA Reg. No. 1677-129

Read other label for directions for use.

Lea la otra etiqueta para instrucciones de uso.

755779/5301/0414

FIRST AID

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

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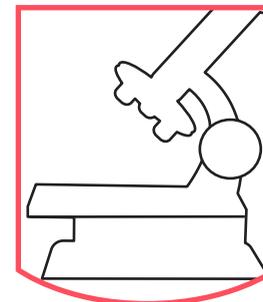
STORAGE & DISPOSAL

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

PESTICIDE 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 HANDLING AND DISPOSAL: Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Empty 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 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 procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

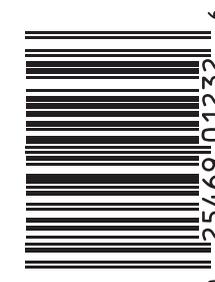


Sanitizer
Desinfectante

NET CONTENTS:
189 L (50 US GAL)

6300839

DO NOT STORE
IN DIRECT
SUNLIGHT |
NO ALMACENE
BAJO LA
LUZ SOLAR
DIRECTA



Read other label for directions for use. | Lea la otra etiqueta para instrucciones de uso.

Oxonia Active™

CAUTION
PRECAUCION
Vented Container
CONTENEDOR VENTILADO.
Open or Vent
ABRA O VENTILE
With Care
CON CUIDADO.

755779

PRINTER NOTES: Dieline Layer in this Document when needed.

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Oxonia Active™

Acid Liquid Sanitizer For Food Processing Equipment

in Dairies, Breweries, Wineries, Beverage and Food Processing Plants

KEEP OUT OF REACH OF CHILDREN MANTÉNGASE FUERA DEL ALCANCE DE LOS NIÑOS DANGER | PELIGRO

ENVIRONMENTAL HAZARDS: This pesticide is toxic to birds, fish, and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

DIRECTIONS FOR USE

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

Sanitization: Oxonia Active acid sanitizer is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries, wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as CaCO₃.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

Sanitizing Food Contact Surfaces: Prior to sanitizing, remove gross food particles, and then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.0 to 1.4 ounces Oxonia Active concentrate per 4 gallons of water (0.20-0.28% v/v concentration). At this dilution Oxonia Active is effective against *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhimurium*, *Pseudomonas aeruginosa*, and *Vibrio cholerae*. Also effective against organisms found in the brewing industry, *Saccharomyces cerevisiae*, *Pediococcus damnosus* and *Lactobacillus malefermentans*. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitizing solution for a period of not less than one minute unless a longer time is specified by the governing sanitary code. Drain thoroughly and allow to air dry. Do not rinse.

Sanitizing Non-Food Contact Surfaces: Preclean surfaces as directed above. Sanitize non-food contact surfaces such as floors, walls, tables, chairs, benches, drains, troughs, and drip pans with 1 oz Oxonia Active per 8 gl water. At this concentration the product is effective against *Staphylococcus aureus*, *Enterobacter aerogenes*, *Escherichia coli*, *Listeria monocytogenes*, *Salmonella typhimurium*, *Pseudomonas aeruginosa*, and *Saccharomyces cerevisiae*. Also effective against organisms found in the brewing industry, *Pediococcus damnosus* and *Lactobacillus malefermentans*. All surfaces should be exposed to the sanitizing solution for a period of not less than 5 minutes. Drain thoroughly and allow to air dry. No rinse necessary.

Foam Sanitizing Non-Food Contact Surfaces (This use not approved in the state of California): Oxonia Active is an effective foam sanitizer of precleaned non-food contact surfaces, such as boots, floors, walls, drains, and associated equipment. For this application, prepare a solution of 0.2% v/v (1 oz per 4 gallons water) Oxonia Active and 0.13% v/v (0.7 oz per 4 gallons water) Liquid K. For example, in four gallons of water, add 1 ounce of Oxonia Active and 0.7 ounces of Liquid K. Liquid K is the only approved foam generator. Apply solution as a foam using recommended equipment such as a Super Foamer. Wet surfaces thoroughly. At this concentration, the product is effective against *Staphylococcus aureus*, *Enterobacter aerogenes*, and *Listeria monocytogenes*. Surfaces should be exposed to the sanitizing foam for a period of not less than 5 minutes. No rinse is necessary. Contact your Ecolab representative for information on Liquid K and a recommended foamer.

Directions For Fogging: To sanitize hard surfaces as an adjunct to acceptable manual cleaning and disinfecting of room surfaces: Prior to fogging, food products and packaging materials must be removed from the room or carefully protected. Fog desired areas using one quart of a 0.3% to 3.0% Oxonia Active solution (3 oz. to 30 oz. per 8 gallons of water) per 1000 cu. ft. of room volume. Vacate the area of all personnel during fogging and until the hydrogen peroxide air concentration is below 0.5 ppm. Allow surfaces to drain thoroughly before operations are resumed. Solutions above 0.5% may be corrosive and are not to be used on all surfaces. Test solutions on surfaces prior to use. All hard non-porous food contact surfaces treated with the disinfectant and fog must be rinsed thoroughly with a potable water rinse.

Sanitizing Non-Food Contact Packaging Equipment: Prior to use of this product, remove gross soil particles from surfaces. Wash with a recommended detergent solution, rinse thoroughly with potable water. For sanitization against the beverage spoilage organisms *Pediococcus damnosus*, *Lactobacillus malefermentans*, and *Saccharomyces cerevisiae*, apply 0.5 - 4.0% (5 oz. to 40 oz. per 8 gallons of water) of Oxonia Active to surfaces at a temperature of 25 to 45 deg C and allow to remain wet for at least 5 minutes. Allow surfaces to drain thoroughly before operations are resumed.

Continuous Treatment of Conveyors: Wash, rinse and sanitize conveyor equipment. During processing, apply Oxonia Active at no more than 0.20% - 0.28% v/v (1 to 1.4 oz. per 4 gallons of water) concentration to conveyor with Mikro Master or other suitable feeding equipment. At this dilution, Oxonia Active is effective against *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhimurium*, *Pseudomonas aeruginosa* and *Vibrio cholera*. Controlled volumes of Oxonia Active are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of Oxonia Active from equipment and to prevent puddles on top of belt. During interruptions in operations, coarse spray the processing equipment with Oxonia Active solution at not more than 0.28% v/v concentration. Conveyor equipment must be free of product when applying coarse spray. Conveyor surface should be exposed to the sanitizing solution for a period of not less than 60 seconds.

Sanitize Precleaned or New Returnable or Non-Returnable Bottled Water Containers: To sanitize precleaned or new returnable or non-returnable containers for bottled water processing, apply Oxonia Active at a concentration of 1.0% to 4.0% (10 oz. to 40 oz. per 8 gallons of water) at a temperature of 40 to 60 deg. C for at least 7 seconds. At these conditions, Oxonia Active is effective against *Staphylococcus aureus*, *Escherichia coli*, *Salmonella typhi*, *Pediococcus damnosus*, *Lactobacillus malefermentans*, and *Saccharomyces cerevisiae*. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria¹.

Sanitize Precleaned or New Returnable or Non-Returnable Bottled Water Containers: To sanitize precleaned or new returnable or non-returnable containers for bottled water processing, apply Oxonia Active at a concentration of 0.3% to 1.0% (3 oz. to 10 oz. per 8 gallons of water) at a temperature of 40 to 60 deg. C for at least 20 seconds. At these conditions, Oxonia Active is effective against *Staphylococcus aureus*, *Escherichia coli*, and *Pseudomonas aeruginosa*. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria¹.

Antimicrobial Treatment of Water Filters: To reduce the number of the beverage spoilage organisms *Pediococcus damnosus*, *Lactobacillus malefermentans*, and *Saccharomyces cerevisiae*. Clean the water filters with a detergent solution followed by a potable water rinse. Apply Oxonia Active as a 0.5 to 2.0% (5 to 20 fluid ounces per 8 gallons of water) solution at 77°F for a minimum contact time of 5 minutes. After thorough draining, rinse filters with a disinfected water rinse free of pathogenic bacterial. Consult filter manufacturer for filter compatibility guidelines. Conduct filter treatment while the process is not in operation.

Antimicrobial Treatment of Reverse Osmosis Water Membranes: To reduce the number of the beverage spoilage organisms *Pediococcus damnosus*, *Lactobacillus malefermentans*, and *Saccharomyces cerevisiae*. Clean the RO system with a detergent solution followed by a potable water rinse. Apply Oxonia Active as a 0.1 - 0.2% (1 to 2.1 fluid ounces per 8 gallons of water) use solution at 75°F for a minimum contact time of 5 minutes. After treatment with Oxonia Active use solution, rinse membranes thoroughly with a disinfected water rinse free of pathogenic bacterial. Do not treat membranes more than once per week. Consult membrane manufacturer for membrane compatibility guidelines. Conduct membrane treatment while the membrane system is off-line.

Antimicrobial Treatment of Food Processing Membranes: To reduce the number of the spoilage organisms *Pediococcus damnosus*, *Lactobacillus malefermentans*, *Saccharomyces cerevisiae*, *Sphingomonas paucimobilis*, and *Aureobacterium esteraromaticum*.

Ultrafiltration Membranes: Use 2 to 2.5 ounces of Oxonia Active per 8 gallons of water (2,000 - 2,500 ppm v/v) at 75° degrees F for a minimum contact time of 5 minutes. Membranes can be treated daily. Conduct membrane treatment while food processing is not in operation. After treatment with Oxonia Active use solution, rinse membranes thoroughly with disinfected water free of pathogenic bacteria¹.

Reverse Osmosis Membranes: Use 0.9 to 1.1 ounces of Oxonia Active per 8 gallons of water (900-1,100 ppm v/v) at 75° degrees F for a minimum contact time of 5 minutes. Do not treat membranes more than once per week. Conduct membrane treatment while food processing is not in operation. After treatment with Oxonia Active use solution, rinse membranes thoroughly with disinfected water free of pathogenic bacteria¹.

Oxonia Active is not intended for use in Nanofiltration Systems.

Antimicrobial Rinse of Precleaned or New Returnable or Non-Returnable Containers: To reduce the number of the beverage spoilage organisms *Pediococcus damnosus*, *Lactobacillus malefermentans*, and *Saccharomyces cerevisiae*, apply Oxonia Active at a concentration of 1.0% to 4.0% (10 oz. to 40 oz. per 8 gallons of water) at a temperature of 40 to 60 deg C for at least 7 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria¹.

Antimicrobial Rinse of Precleaned or New Returnable or Non-Returnable Containers with the Addition of a Surfactant (Use not approved in the States of California, Tennessee and Washington): To reduce the number of beverage spoilage organisms, *Pediococcus damnosus*, *Lactobacillus malefermentans*, and *Saccharomyces cerevisiae*, apply Oxonia Active as follows. Add 0.5 to 5 oz. of surfactant product to 8 gallons of prepared Oxonia Active solution. Prepare Oxonia Active at a concentration of 1.0 to 4.0% (10 to 40 oz. per 8 gallons of water) solution. Use the surfactant OxyRinse 7014. Apply at a temperature of 40 to 60 deg C with a contact time of at least 7 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria¹.

Booster for Alkaline Detergents to Clean Food Processing Equipment: Oxonia Active is an effective oxygen bleach cleaning booster for use with alkaline detergents. For cleaning applications as a detergent booster, use 0.5 - 2.5% v/v total product (0.64 - 3.2 oz. per gallon of detergent use solution) to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

Booster for Acid Detergents to Clean Food Processing Equipment: Oxonia Active is an effective oxygen bleach cleaning booster for use with acidic detergents. For cleaning applications as a detergent booster, use 0.5 - 2.5% v/v total product (0.64 - 3.2 oz. per gallon of detergent use solution) to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

Sterilization of Manufacturing, Filling, and Packaging Equipment in Aseptic Processes: Prior to use of this product, remove gross soil particles from processing surfaces, then wash with a recommended detergent solution, followed by a thorough potable water rinse. Prepare a sterilizing solution by diluting 6.4 ounces Oxonia Active concentrate per each gallon of water (50 mL/liter) (5.0% v/v). Circulate, coarse spray, or flood the sterilizing solution through the system. All surfaces should be exposed to the sterilizing solution for a minimum exposure time based on the product solution temperature. The following time and temperature relationships are required:

Oxonia Active Concentration	Temperature	Time
5%	68° F (20° C)	6 hours
5%	122° F (50° C)	20 minutes
5%	176° F (80° C)	5 minutes

Thoroughly rinse food contact surfaces with either a sterile water or potable water rinse. For food-contact surfaces, follow with a sanitizing solution of Oxonia Active. Allow surfaces to drain thoroughly prior to any food product contact. This product is an effective sporicide against *Bacillus subtilis* and *Clostridium sporogenes* when used per the label directions.

NOTE: This product in its use solutions is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

EPA Reg. No. 1677-129
EPA Est. 60156-IL-1 (SI), 1677-IL-2 (J),
1677-TX-1 (D), 1677-GA-1 (M),
1677-MN-1 (P), 70271-CA-2 (A),
1677-CA-2 (R), 1677-WV-1 (V).
Superscript refers to first letter of date code.

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St Paul MN 55102-1390 USA ·
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¹A disinfected water rinse free of pathogenic bacteria is equivalent to a water rinse using water disinfected by ozone, ultraviolet radiation, chlorine dioxide, filtration, chlorine or chlorine compounds.