ECOLAB®

Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2014-2016 LIC. NO. 9203.395

51165

Net Contents: 300 U.S. gal/1135.5 L

ENVIRO SAN™

Commercial Sterilant for Aseptic Manufacturing and Packaging Equipment for Food Processing

ACTIVE INGREDIENTS:
Hydrogen Peroxide.....11.2%
Peroxyacetic Acid.....15.2%
INERT INGREDIENTS:.....73.6%
TOTAL:.....100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through the skin. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor or spray mist. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and rubber gloves. Wash thoroughly after handling with soap and water, and before eating, drinking or using tobacco. Remove contaminated clothing and wash clothing before reuse. Wear a mask or pesticide respirator jointly approved by Mine Safety and Health Administration and the National Institute for Occupational Safety and Health.

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.

Consult your Ecolab Representative for specific use instructions and recommended dispensing equipment. Please refer to the Material Safety Data Sheet before use.

FOR COMMERCIAL USE
STRONG OXIDIZING AGENT
EPA Reg. No. 1677-185
EPA Est.: 1677-MN-1 (P), 61056-IL-1 (SI), 1677-CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J), 1677-CA-1 (S), 1677-GA-1 (M), 1677-WV-1 (V).
Superscript refers to first letter of date code.

U.S. Patent No's: 6,544,942; 6,593,283; and 6,927,237

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Made in United States · 708522/5304/0411

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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 SWALLOWED: Call a poison control center or doctor for treatment advice. Have person sip a 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.

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

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

ENVIRONMENTAL HAZARDS: 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.

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 DISPOSAL: FOR USE ON NON-REFILLABLE CONTAINERS WITH INDUSTRIAL/COMMERCIAL/INSTITUTIONAL – PUBLIC HEALTH USES: Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticide rinsate. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water. Tip container on its side and roll back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times.

DIRECTIONS FOR USE

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

COMMERCIAL STERILIZATION: *Enviro San* can be used in food processing aseptic packaging systems as a commercial sterilant to treat clean, non-porous food packaging materials and equipment. This product is effective as a commercial sterilant alone or in conjunction with *ES-1000* or *ES-2000* when the solution is prepared in water of up to 500 ppm hardness. Refer to Directions for Use to determine the suitable application with alternative concentrations and contact times. Where a minimum concentration is specified in the use instructions a test kit or titration method is recommended for verifying that the appropriate concentration is maintained.

COMMERCIAL STERILIZATION OF FOOD PACKAGING MATERIALS: This product may be used to sterilize food packaging materials for aseptic 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, 113, and/or 114. Use in an aseptic food processing operation includes testing required for the process validation.

***ENVIRO SAN* WITH *ES-2000* AT 50°C (4000 PPM POAA):** Commercially sterilize clean, non-porous food packaging materials with a concentration of 5.0 ounces of *Enviro San* concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) and 0.01 ounces of *ES-2000* concentrate per 1.0 gallon of water (100 ppm by weight) at a minimum temperature of 50°C. Sterilization solution must be maintained at a minimum of 4000 ppm peroxyacetic acid and a maximum of 500 ppm H_2O_2. *ES-2000* should be added to the recirculating system to achieve 500 ppm H_2O_2 or less and not to exceed 650 ppm *ES-2000*. For example, in one gallon of water add 5.0 ounces of *Enviro San* and 0.01 ounces of *ES-2000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces should be exposed to the solution for a period of not less than 15 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* WITH *ES-2000* AT 50°C (3000 PPM POAA):** Commercially sterilize clean, non-porous food packaging materials with a concentration of 3.7 ounces of *Enviro San* concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) and 0.01 ounces of *ES-2000* concentrate per 1.0 gallon of water (100 ppm by weight) at a minimum temperature of 50°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid and a maximum of 500 ppm H_2O_2. *ES-2000* should be added to the recirculating system to achieve 500 ppm H_2O_2 or less and not to exceed 650 ppm *ES-2000*. For example, in one gallon of water add 3.7 ounces of *Enviro San* and 0.01 ounces of *ES-2000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces should be exposed to the solution for a period of not less than 35 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* WITH *ES-1000* AT 60°C:** Commercially sterilize clean, non-porous food packaging materials with a concentration of 5.0 ounces of *Enviro San* concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) and 0.2 ounces of *ES-1000* concentrate per 1.0 gallon of water (1500 ppm by weight) at a temperature of 60 - 70°C. Sterilization solution must be maintained at a minimum of 4100 ppm peroxyacetic acid and 1000 ppm *ES-1000*. For example, in one gallon of water add 5.0 ounces of *Enviro San* and 0.2 ounces of *ES-1000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces should be exposed to the solution for a period of not less than 19 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* WITH *ES-1000* AT 50°C:** Commercially sterilize clean, non-porous food packaging materials with a concentration of 3.7 ounces of *Enviro San* concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) and 0.2 ounces of *ES-1000* concentrate per 1.0 gallon of water (1500 ppm by weight) at a temperature of 50 - 60°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid and 1000 ppm *ES-1000*. For example, in one gallon of water add 3.7 ounces of *Enviro San* and 0.2 ounces of *ES-1000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces should be exposed to the solution for a period of not less than 40 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* ALONE AT 50°C:** Commercially sterilize clean, non-porous food packaging materials with a concentration of 5.0 ounces of *Enviro San* concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) at a temperature of 60°C – 70°C. Sterilization solution must be maintained at a minimum of 4100 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces should be exposed to the solution for a period of not less than 19 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* ALONE AT 60°C:** Commercially sterilize clean, non-porous food packaging materials with a concentration of 5.0 ounces of *Enviro San* concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) and 0.2 ounces of *ES-1000* concentrate per 1.0 gallon of water (1500 ppm by weight) at a temperature of 60 - 70°C. Sterilization solution must be maintained at a minimum of 4100 ppm peroxyacetic acid and 1000 ppm *ES-1000*. For example, in one gallon of water add 5.0 ounces of *Enviro San* and 0.2 ounces of *ES-1000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces should be exposed to the solution for a period of not less than 15 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* ALONE AT 50°C:** Commercially sterilize clean, non-porous food packaging materials with a concentration of 3.7 ounces of *Enviro San* concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) at a temperature of 50°C – 60°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces should be exposed to the solution for a period of not less than 40 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

COMMERCIAL STERILIZATION OF MANUFACTURING, FILLING, AND PACKAGING EQUIPMENT FOR FOOD PROCESSING: *Enviro San* can be used to sterilize manufacturing equipment such as pipelines, pumps, tanks, vats, fillers, evaporators, and pasteurizers. Refer to the equipment manufacturer's instructions to determine how to sterilize the equipment in place or to disassemble the equipment for sterilization by immersion. It is suitable for use on equipment or surfaces composed of glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass.

***ENVIRO SAN* WITH *ES-1000* AT 60°C:** 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 clean manufacturing, filling, and packaging equipment with a concentration of 5.0 ounces of *Enviro San* concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) and 0.2 ounces of *ES-1000* concentrate per 1.0 gallon of water (1500 ppm by weight) at a temperature of 60 - 70°C. Sterilization solution must be maintained at a minimum of 4100 ppm peroxyacetic acid and 1000 ppm *ES-1000*. For example, in one gallon of water add 5.0 ounces of *Enviro San* and 0.2 ounces of *ES-1000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces should be exposed to the solution for a period of not less than 19 seconds unless a longer time is specified by the governing food processing authority.
After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* WITH *ES-1000* AT 50°C:** 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 clean manufacturing, filling, and packaging equipment with a concentration of 3.7 ounces of *Enviro San* concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) and 0.2 ounces of *ES-1000* concentrate per 1.0 gallon of water (1500 ppm by weight) at a temperature of 50 - 60°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid and 1000 ppm *ES-1000*. For example, in one gallon of water add 3.7 ounces of *Enviro San* and 0.2 ounces of *ES-1000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces should be exposed to the solution for a period of not less than 40 seconds unless a longer time is specified by the governing food processing authority.
After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* ALONE AT 60°C:** 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 clean, manufacturing, filling, and packaging equipment with a concentration of 5.0 ounces of *Enviro San* concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) at a temperature of 60°C – 70°C. Sterilization solution must be maintained at a minimum of 4100 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces should be exposed to the solution for a period of not less than 19 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* ALONE AT 50°C:** 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 clean, manufacturing, filling, and packaging equipment with a concentration of 3.7 ounces of *Enviro San* concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) at a temperature of 50°C – 60°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces should be exposed to the solution for a period of not less than 35 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* WITH *ES-2000* AT 50°C (4000 PPM POAA):** 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 clean manufacturing, filling, and packaging equipment with a concentration of 5.0 ounces of *Enviro San* concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) and 0.01 ounces of *ES-2000* concentrate per 1.0 gallon of water (100 ppm by weight) at a temperature of 50°C. Sterilization solution must be maintained at a minimum of 4000 ppm peroxyacetic acid and a maximum of 500 ppm H_2O_2. *ES-2000* should be added to the recirculating system to achieve 500 ppm H_2O_2 or less and not to exceed 650 ppm *ES-2000*. For example, in one gallon of water add 5.0 ounces of *Enviro San* and 0.01 ounces of *ES-2000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces should be exposed to the solution for a period of not less than 15 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

***ENVIRO SAN* WITH *ES-2000* AT 50°C (3000 PPM POAA):** 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 clean manufacturing, filling, and packaging equipment with a concentration of 3.7 ounces of *Enviro San* concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) and 0.01 ounces of *ES-2000* concentrate per 1.0 gallon of water (100 ppm by weight) at a temperature of 50°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid and a maximum of 500 ppm H_2O_2. *ES-2000* should be added to the recirculating system to achieve 500 ppm H_2O_2 or less and not to exceed 650 ppm *ES-2000*. For example, in one gallon of water add 3.7 ounces of *Enviro San* and 0.01 ounces of *ES-2000*. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces should be exposed to the solution for a period of not less than 35 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against *Bacillus cereus, Bacillus subtilis,* and *Clostridium sporogenes* in water up to 500 ppm hardness.

This product may be used for Aseptic Packaging of Low Acid Foods that has a scheduled process by FDA. The aseptic food processing operation 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 or high level disinfectant on medical devices.

SANITIZATION: *Enviro San* 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.

SANITIZING FOOD CONTACT SURFACES: Prior to use of this product, remove gross soil particles from surfaces, thoroughly clean surfaces, and follow with a potable water rinse. Sanitize clean surfaces with a concentration of 0.10 – 0.18% v/v (1000 to 1800 ppm v/v or 1 to 1.8 ounces per 8 gallons of water) at room temperature. Use immersion, coarse spray or circulation techniques as appropriate to sanitize the surfaces. All surfaces should be exposed to the sanitizing solution for a period of not less than one minute unless otherwise specified by governing sanitary code. Allow surfaces to drain thoroughly and air dry. Do not rinse. This product when used per label directions is effective against *Staphylococcus aureus* and *Escherichia coli.*

SANITIZING NON-FOOD CONTACT SURFACES: Prior to use of this product, remove gross soil particles from surfaces, thoroughly clean surfaces, and follow with a potable water rinse. Sanitize clean surfaces with a concentration of 0.2 – 1.5% v/v (2000 to 15,000 ppm v/v or 2 oz. to 15 oz. per 8 gallons of water) at a temperature of 25 to 45° C. Use immersion, coarse spray or circulation techniques as appropriate to sanitize the surfaces. All surfaces should be exposed to the sanitizing solution for a period of not less than five minutes unless otherwise specified by governing sanitary code. Allow surfaces to drain thoroughly before resuming operations. Drainage may be followed by a potable or sterile water rinse. This product when used per label directions is effective against *Enterobacter aerogenes, Escherichia coli, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella typhimurium, Staphylococcus aureus, Pediococcus damnosus,* and *Lactobacillus malefermentans.*

ANTIMICROBIAL RINSE OF PRECLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS: To reduce the number of beverage spoilage organisms, apply *Enviro San* at a concentration of 2 to 15 ounces concentrate per 3 gallons of water (0.58% to 4.4% by weight) at a temperature of 40 to 65° C for at least 7 seconds. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water.

To reduce the number of beverage spoilage organisms, apply *Enviro San* at a concentration of 6 to 25 ounces concentrate per 5 gallons of water (1.0% to 4.4% by weight) at ambient temperature for at least 10 seconds. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water.

To reduce the number of beverage spoilage organisms apply *Enviro San* at a concentration of 0.8 ounces of concentrate per 1.0 gallon of water (1000 ppm by weight) and *ES-2000* at a concentration of 0.01 ounces of concentrate per 1.0 gallon of water (100 ppm by weight) at a minimum temperature of 30° C for at least 3 seconds. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water.

BOOSTER FOR ALKALINE AND ACIDIC DETERGENTS TO CLEAN FOOD PROCESSING EQUIPMENT: *Enviro San* is an effective oxygen bleach cleaning booster for use with alkaline and acidic detergents. For cleaning applications as a detergent booster, use 2 to 8 ounces concentrate per 3 gallons of water (0.58% to 2.3% by weight) 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.

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.