



**ECOLAB®**

## Antimicrobial Fruit & Vegetable Treatment

**Water Additive for Pathogen Reduction in Fruit and Vegetable Wash or Process Waters Controls the Growth of Spoilage and Decay-Causing, Non-Public Health Microorganisms in Wash or Process Waters**

**Reduces Bacterial Pathogens on Processed\* Fruit and Vegetable Surfaces (Use not approved in the state of California)**

**6100283**

**ACTIVE INGREDIENTS:**  
 Dodecylbenzenesulfonic acid, sodium salt... 1.23%  
 Lactic Acid... 17.29%  
 Other Ingredients... 81.48%  
 Total... 100.00%

**FOR COMMERCIAL USE  
 KEEP OUT OF REACH OF CHILDREN  
 WARNING**  
 See side panel for Precautionary Statements and First Aid.

9.46 L (2.5 US GAL)

**Areas of use:** Food retail establishments such as restaurants, cafeterias, food service operations, commissaries, and kitchens.

**DIRECTIONS FOR USE:**  
 It is a violation of Federal law to use this product in a manner inconsistent with its labeling.  
 When used as directed under EPA regulations, Antimicrobial Fruit & Vegetable Treatment will:

- Reduce 99.9% of the pathogens *Escherichia coli* 0157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116) and *Salmonella enterica* (ATCC 10721, 6962, 13311) in wash or process water for fruit and vegetable raw agricultural commodities (RACs).
- Controls spoilage and decay causing non-public health microorganisms present in the wash or process water for fruit and vegetable raw agricultural commodities (RACs).

**LICENSED**  
PERIOD 2015-2017 LIC. NO.  
9203.460

**LICENSED**  
PERIOD 2012-2014 LIC. NO.

**\*To treat the surface of processed fruits and vegetables subject to FDA regulations:**  
 (Use not approved in the State of California)  
 This product may be used in wash waters to reduce the pathogens *Escherichia coli* 0157:H7, *Listeria monocytogenes* and *Salmonella enterica* on the surface of processed fruits and vegetables introduced during handling or processing. This use must comply with all applicable FDA regulations, including, but not limited to 21 CFR 173.405(a)(b), 21 CFR §184.1061 and 21 CFR 170.3(o)(2).

Add Antimicrobial Fruit & Vegetable Treatment into the fruit and vegetable washing/processing vessel according to the table below, submerge and agitate fruits and vegetables for a minimum of 90 seconds. Drain thoroughly and allow to air dry. No rinse required.

Minimum Contact Time	Ounces of concentrate per gallon of water	Dilution ratio (parts concentrate: parts water)	Active Ingredients	
			ppm SDBS*	ppm Lactic Acid
90 seconds	0.75 - 1.00	1:170 - 1:28	76-111	1061-1391

\* Sodium dodecylbenzenesulfonate

Refer to Antimicrobial Fruit & Vegetable Treatment package insert for the recommended list of fruits and vegetables.

**PELIGRO:** SI USTED NO PUEDE LEER EN INGLES, PIDA AYUDA Y PREGUNTE SOBRE EL CONTENIDO Y LAS INSTRUCCIONES DE USO ANTES DE USAR ESTE PRODUCTO.

**PRECAUTIONARY STATEMENTS**  
**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**  
**WARNING:** Causes substantial but temporary eye injury. Harmful if absorbed through skin. Do not get in eyes, on skin or on clothing. Wear goggles, face shield, or safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. After the product is diluted, safety goggles are not required.

**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 eyes. 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.

**FOR EMERGENCY MEDICAL INFORMATION CALL TOLL-FREE: 1-800-328-0026**

**STORAGE AND DISPOSAL**  
 DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL  
**PESTICIDE STORAGE:** Store in a cool, dark, dry place in the original container. Always replace covers.  
**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Waste resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. 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. Waste resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.  
**CONTAINER DISPOSAL:** 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 1/4 full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.  
**For service or additional information, call 1-800-35-CLEAN (352-5326).**

EPA Reg. No. 1677-234  
 EPA Est.: 1677-MN-1 (P), 60156-IL-1 (SI), 1677- CA-2 (R), 1677-TX-1 (D), 1677-IL-2(J), 1677-GA-1 (M), 1677-WV-1 (V), 5389-NC-1 (G).  
 Superscript refers to first letter of date code  
 Ecolab Inc.  
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 St. Paul, MN 55102-1390 USA  
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REV.#	DATE	DESCRIPTION	REVISED BY
Org.	02/02/94	Created from Original Container	dfc/vj
Rev A	10/02/09	Revised Container	dfc/tb
Rev B	10/06/09	Finalized container	dfc/tb



**DIELINE #**  
**574129**

31 3/8"

Ecolab:2 1/2 Gallon F-Style  
 Layflat: 15 11/16"  
 Height: 5 1/2"  
 Container#: BO4417& 4418

# Antimicrobial Fruit & Vegetable Treatment

Water Additive for Pathogen Reduction in Fruit and Vegetable Wash or Process Waters  
Controls the Growth of Spoilage and Decay-Causing, Non-Public Health Microorganisms in Wash or Process

Reduces Bacterial Pathogens on Processed\* Fruit and Vegetable Surfaces  
(Use not approved in the state of California)

When used as directed for the treatment of raw agricultural commodities and process water under EPA regulations, Antimicrobial Fruit & Vegetable Treatment will:

1. Reduce 99.9% of the pathogens *Escherichia coli* 0157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116) and *Salmonella enterica* (ATCC 10721, 6962, 13311) in wash or process water for fruit and vegetable raw agricultural commodities (RACs).
2. Controls spoilage and decay-causing, non-public health microorganisms present in the wash or process water for fruit and vegetable raw agricultural commodities (RACs).

Antimicrobial Fruit & Vegetable Treatment can be applied to the following types of fresh fruits and vegetables, post harvest.

## Vegetables

- Root and tuber vegetables such as carrot, potato, radish, rutabaga, sweet potato, yam and sugar beets.
- Leaves of root and tuber vegetables such as turnip greens and sugar beet
- Bulb vegetables such as onions, leeks, garlic and shallots.
- Leafy vegetables such as lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchio, rhubarb, spinach.
- Brassica leafy vegetables such as broccoli, brussel sprouts, cabbage, cauliflower, collards, kale, kohlrabi, mustard greens, mustard spinach and turnips.
- Legumes (succulent) such as beans, peas and alfalfa.
- Fruiting vegetables such as pepper (bell, pimento, hot, sweet), tomato, tomatillo and eggplant.
- Cucurbits such as cucumber, melon (crenshaw, honeydew, honey ball, mango, pineapple, watermelon), summer squash, pumpkins and winter squash.

## Fruits

- Citrus fruits such as sweet orange, sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats and grapefruit.
- Pome fruits such as apples and pears.
- Stone fruits such as sour and sweet cherry, peach, nectarine and plum.
- Small fruits and berries such as blackberries, blueberries, boysenberries, red and black raspberries and strawberries.

Herbs and spices such as basil, chives, dill, oregano, rosemary, sage, savory and thyme.

Miscellaneous such as apricots, artichoke, cranberry, dates, figs, grapes, guava, kiwi, mango, mushrooms, okra, olives, persimmons, pomegranate and watercress.

**When used as directed for the treatment of \*processed fruits and vegetables under FDA regulations, Antimicrobial Fruit & Vegetable Treatment will:**

Reduce the pathogens *Escherichia coli* 0157:H7, *Listeria monocytogenes* and *Salmonella enterica* on the surface of processed fruits and vegetables: introduced during handling or processing.

Control the growth of spoilage and decay-causing, non-public health microorganisms on processed fruit and vegetable surfaces.

This use must comply with all applicable FDA regulations, including but not limited to 21 CFR 173.405(a)(b), 21 CFR §184.1061 and 21 CFR 170.3(o)(2).



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