

TECHNICAL DATA

PC-622

Description:

PC-622 is a peroxyacetic acid-based microbiocide developed for use in Federally Inspected meat and seafood processing locations. If used as directed, it will help to reduce contamination and cross-contamination of edible food products. Its use is acceptable for direct or indirect contact in or on food, including fruits, vegetables, meat, and seafood in accordance with FDA and FSIS regulations. When used as directed PC-622 will help decrease the incidence of pathogenic organisms in or on food, and/or help reduce the number of decay or food spoilage organisms normally present in the processing of meat, dairy, seafood, and vegetable food items. PC-622 exhibits excellent bactericidal and fungicidal activity against a wide range of microorganisms in cold or warm water.

For use on meat, this product complies with FDA and FSIS regulations in accordance with FCN 887 (including Russian export), 908, 1132, and 1738. For use on seafood, this product complies with FCN 699. If used at the maximum label concentration of PAA, none of the ingredients will exceed the maximum limit threshold as established by the FDA as specified in the appropriate FCN.

Physical Properties:

Appearance – Colorless liquid

Odor – Sharp, pungent, vinegar like odor

pH, 10% solution – <1

Density – 9.34 pounds per gallon

Active Ingredient – Peroxyacetic acid, 21.5-25.5%

Directions for Use:

For direct or indirect application to raw or further processed whole, half or quarter or red meat parts, organs, and trim, mix this product with no more than 6.3 fluid oz. per 10 gallons of water or ice (this provides 1,200 ppm as PAA, as approved in FCN 1738). The final amount necessary to accomplish the intended task will vary considerably from plant-to-plant; the recommended usage rate is between 150-600 ppm. Apply use solution to carcass or meat using spray or dip applications. Spray application may be at pressures up to 250 psi. Make up water may be preheated up to 40°C (104°F) if desired. If used in cooling water or dip-tank application, make up water can be chilled to 1°C (33°F).

See label for additional applications. For poultry applications, refer to PC-622P product documentation.

Safety:

Danger! Causes severe skin burns and eye damage. May intensify fire; oxidizer. May be corrosive to metals. Heating may cause fire. Harmful if swallowed. Harmful in contact with skin. Toxic to aquatic life. Read Safety Data Sheet (SDS) before using this product.

Storage:

Store in a cool, dry, well-ventilated place away from direct sunlight and sources of ignition or heat. To maintain product quality, store at temperatures below 86°F. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. NEVER return this product to the original container after it has been removed. Containers must be vented.

Regulatory Status:

PC-622 is Kosher certified.