

VigorOx® 15 F&V

FMC, one of the largest North American producers of peracetic acid, introduces VigorOx® 15 F&V for sanitizing surfaces such as packinghouse conveyors and harvesting equipment and containers. This product may be applied as a dip or spray wash to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest and

fresh cut, fruits and vegetables and on processed fruit and vegetable surfaces. VigorOx® may be used on food contact surfaces in contact with products labeled as organic. EPA Registration No. 65402-3. VigorOx® 15 F&V may also be sold with a customer's private label upon FMC's approval.

VigorOx® 15 F&V Application Uses

- **Sanitization of conveyors, peelers, slicers, and saws for fruits and vegetables**

VigorOx® 15 F&V is an effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, *Salmonella typhimurium*, and *Listeria monocytogenes*. For use in the washing, rinsing and sanitizing of conveyor equipment, peelers, collators, slicers, saws etc.

- **Packinghouse sanitization**

VigorOx® 15 F&V is an effective sanitizer against microorganisms such as *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium*.

- **Field equipment sanitization**

VigorOx® 15 F&V may be used to sanitize harvest equipment such as pickers, trailers, trucks (including truck body parts and tires), bins, packing crates, ladders, power tools, hand tools, gloves, rubber boots, and pruning shears. This product can also be used to sanitize surfaces contaminated with *Escherichia coli*, *Salmonella typhimurium*, and *Staphylococcus aureus*.

- **For treatment of processing waters of fresh-cut, post-harvest or processed fruits and vegetables**

VigorOx® 15 F&V may be used for treatment of processing waters to control growth of non-public health microorganisms that can cause spoilage of fresh-cut or post-harvest and processed fruit and vegetable surfaces. This product is not for use in flume waters.

- **For treatment of raw, unprocessed fruit and vegetable surfaces**

VigorOx® 15 F&V can be applied as a dip or spray to control the growth of non-public health microorganisms such as *Xanthomonas campestris (axonopodis)* pathovars citrumelo (citrus canker surrogate) and *Aspergillus versicolor*, blue mold (*Penicillium* species), green mold (*Penicillium* species) and stem-end rot (*Geotrichium*) that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the washing process. This product can be applied during physical cleaning processes, including at the roller spreader, washer manifold, dip tank, on the brushes or elsewhere in the washing process prior to, simultaneously with or after detergent wash.

VigorOx® 15 F&V can be used on the following:

- Root and tuber vegetables such as carrots and potatoes
- Bulb vegetables such as onions, garlic and shallots
- Leafy vegetables such as lettuce and spinach
- Brassica leafy vegetables such as broccoli, cabbage and cauliflower
- Legumes such as beans, peas and lentils
- Fruiting vegetables such as peppers, tomatoes, and eggplants
- Cucurbits such as cucumbers, melons, squash, and pumpkins
- Citrus fruits such as oranges, lemons, limes, and grapefruit
- Pome fruits, apples and pears
- Stone Fruits such as cherries, peaches, nectarines, and plums
- Small fruits and berries: blackberries, blueberries, red and black raspberries
- Refer to the product label for full listing of fruits and vegetables.



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