

VigorOx® Citrus XA-15

VigorOx® Citrus XA-15 is used for sanitizing previously cleaned non-porous food contact surfaces and equipment in beverage plants, food processing and packing plants, eating establishments, and final sanitizing bottle rinse. This product can be applied as a spray, wash, rinse, or with FMC's HRS™ foaming

agent. VigorOx® Citrus XA-15 may be used on food contact surfaces in contact with products labeled as organic. EPA Reg. No. 65402-3. Product may also be sold with a customer's private label upon FMC's approval.

VigorOx® Citrus XA-15 Application Uses

- **Foam sanitization**

VigorOx® Citrus XA-15 can be combined with HRS™ and applied as a foam sanitizer to previously cleaned, hard, non-porous food contact surfaces and general environmental (non-food contact) hard, non-porous surfaces such as floors, walls ceilings, drains, and boots. Foam applications can be used where penetration and retention of product for required times is difficult to achieve.

- **Sanitizing non-porous food contact surfaces**

Effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, *Listeria monocytogenes* and *Salmonella typhimurium*.

- **Surfaces treatment to control the spread of citrus canker**

VigorOx® Citrus XA-15 can be used to control the spread of citrus canker between inanimate surfaces and inanimate surfaces to plants. VigorOx® Citrus XA-15 is for sanitizing surfaces such as packinghouse conveyors and harvesting equipment and containers.

- **Packinghouse sanitization**

VigorOx® Citrus XA-15 is an effective sanitizer against microorganisms such as *Xanthomonas campestris* (*axonopodis*) pathovars citrumelo (citrus canker surrogate), and *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium*.

- **Field equipment sanitization**

(i.e., 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).

- **Continuous/Intermittent addition to minimize the accumulation of biological matter between intermittent sanitizing episodes in piping systems associated with RO membranes general environmental surfaces sanitization (Non-Food Contact)**

- **Final sanitizing bottle rinse**

- **Batch sanitization of ultra-filtration and reverse osmosis (RO) membranes**

- **Fogging**



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