

VigorOx[®] Liquid Sanitizer & Disinfectant

VigorOx[®] Liquid Sanitizer & Disinfectant is for institutional/industrial sanitizing of previously cleaned non-porous food contact surfaces and equipment, such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in beverage plants (dairies, wineries, breweries), food (meat, poultry, seafood) processing/packing plants, eating establishments, for general environmental surfaces

sanitization and for hard surface disinfection. This product may be applied as a spray, wash, rinse, or with FMC's HRS[™] foaming agent. VigorOx[®] may be used on food contact surfaces in contact with products labeled as organic. EPA Reg. No. 65402-1. VigorOx[®] Liquid Sanitizer & Disinfectant may also be sold with a customer's private label upon FMC's approval.

VigorOx[®] Liquid Sanitizer & Disinfectant Application Uses

- **Foam sanitization**
Can be applied as a foam sanitization of 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 (i.e., conveyors for meat, poultry, seafood, fruits, and vegetables)**
Effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium* and *Listeria monocytogenes*.
- **Eating establishment sanitizing**
Effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium*.
- **Final sanitizing bottle rinse**
Final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles/cans.
- **General environmental surfaces sanitization (Non-Food)**
Effective inanimate hard, non-food contact surface sanitizer against *Staphylococcus aureus*, *Klebsiella pneumoniae*, and *Saccharomyces cerevisiae*.
- **Surface disinfection**
Effective disinfectant against gram positive and negative bacteria (vegetative forms) such as *Staphylococcus aureus*, *Salmonella choleraesuis*, *Pseudomonas aeruginosa* and viruses such as, Influenza A virus (H1N1 and H3B2 strains), Influenza B virus, Parainfluenza virus Type 3, Newcastle Disease virus, Avian Reovirus, Avian Infectious Bronchitis virus, Infectious Bursal Disease virus and Infectious Bovine Rhinotracheitis virus.
- VigorOx[®] may be used in general commercial and medical environments to clean, disinfect, and deodorize inanimate surfaces such as:
 - Floors, walls, table, chairs, counter tops, garbage cans, tile, linoleum, vinyl, stainless steel, and glass
 - Hospitals, surgical and obstetrical suites; operating tables, housekeeping services; physical therapy departments; nursing homes, health care facilities, pharmaceutical and chemical processing facilities and equipment
 - Schools, colleges, industrial facilities, office buildings, recreational facilities, retail and wholesale establishments
 - Animal hospitals, veterinary clinics, kennels, cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries, and live stock quarters.
- **Antimicrobial rinse of pre-cleaned or new returnable or non-returnable containers**
- **Disinfection and deodorizing of animal housing facilities, trucks and crates**
- **Fogging**



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