

VigorOx[®] 15 F&V

EPA Registration No. 65402-3

EPA Est. No. 00279-NY-003

For Industrial Use Only

Active Ingredients:	Peroxyacetic Acid	15%
	Hydrogen Peroxide	10%
Inert Ingredients:	75%
Total:	100%

KEEP OUT OF REACH OF CHILDREN DANGER

VigorOx[®] 15 F&V is for sanitizing surfaces such as packinghouse conveyors and harvesting equipment and containers.

VigorOx[®] 15 F&V is for use 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.

For Organic Production, VigorOx[®] 15 F&V may be used in rinse or wash water on products labeled as organic in food processing facilities on commodities that will be further processed. For use as a sanitizer on food contact surfaces in contact with products labeled as organic.



FMC Corporation
Peroxygens Division
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Precautionary Statements

Hazards to Humans and Domestic Animals

DANGER

Corrosive, causes eye and skin damage. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Do not breathe vapor or spray mist. Do not enter an enclosed area without proper respiratory protection.

Physical or Chemical Hazards

Strong oxidizing agent. Mix only with water. VigorOx[®] 15 F&V is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

Environmental Hazards

This pesticide is toxic to birds, mammals, fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

Any solution released from the system should be diluted with water and tested for residuals to ensure that there is less than 3 ppm peroxygen remaining.

First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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 eye.
- 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.

If inhaled

- Move person to fresh air.
- If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth if possible.
- Call a poison control center or doctor for further treatment advice.

If swallowed

- Call poison control center or doctor immediately for treatment advice.
- Have person sip a glass of water if able to swallow.
- Do not induce vomiting unless told to do so by a poison control center or doctor.
- Do not give anything by mouth to an unconscious person.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

Storage and Disposal

Storage

NEVER RETURN VigorOx® 15 F&V TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, douse container with cool water and dilute with large volumes of water.

Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F. Do not store on wooden pallets.

Procedure for Leak or Spill

Stop leak if this can be done without risk. Shut off ignition sources; no flames, smoking, flares, or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

Disposal

Pesticide Disposal

If material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state, and Federal environmental laws, rules, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by location, regulatory agencies should be contacted prior to disposal.

VigorOx® 15 F&V which is to be discarded should be disposed of as hazardous waste after contacting the appropriate local, state, or Federal agency to determine proper procedures.

Container Disposal

Empty drums are not returnable to FMC unless special arrangements have been made. Triple rinse drums with water. Dispose of drums in accordance with local, state, and Federal regulations. **DO NOT REUSE.**

Directions for Use

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

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.

1. Remove all products from equipment unless treating only the return portion of a conveyor.
2. Prepare VigorOx® 15 F&V solution by adding 0.31 to 0.45 fluid ounces to 5 gallons of potable water. This provides 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of hydrogen peroxide.
3. Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray or other means of wetting the surfaces. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor surface may still be damp when food contact occurs.
4. If sanitizing against *Listeria monocytogenes* use 0.4 to 0.45 fluid ounces (109 to 123 ppm peroxyacetic acid and 73 to 82 ppm hydrogen peroxide) of product to 5 gallons of potable water.
5. Allow equipment to drain adequately before reusing; a dry surface is not required.

Packinghouse Sanitization

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

1. Remove gross contamination with a cleaner or other suitable detergent and rinse with potable water.

2. Use VigorOx® 15 F&V at a dilution of 3.1 fluid oz. per 50 gallons of water (85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide) as a general sanitizing coarse spray to reduce bacterial and fungal contamination of walls, floors, conveyers and harvesting containers.
3. Allow sanitizer to contact surface for at least one (1) minute.
4. Allow to air dry, do not rinse.

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 *E. coli*, *Salmonella typhimurium*, and *S. aureus*.

1. Before sanitization, move the field equipment into an area with an impervious surface and with controlled drainage. Ensure that no sanitization solution will be released into the environment.
2. Remove gross contamination with a cleaner or other suitable detergent and rinse with water.
3. Use VigorOx® 15 F&V at a dilution of 3.1 to 5.0 fluid oz per 50 gallons of water (85 to 135 ppm peroxyacetic acid and 57 to 90 ppm hydrogen peroxide) as a general sanitizing coarse spray.
4. Allow sanitizer to contact surface for at least one (1) minute.
5. Allow to air dry, do not rinse.

For Treatment of Processing Waters to Control Growth of Non-Public Health Microorganisms That Can Cause Spoilage of Fresh-Cut or Post-Harvest Fruits and Vegetables.

1. Ensure that the water is recirculating or mixing
2. Add VigorOx® 15 F&V at a dilution of 1 fluid oz per 16 gallons of water. This provides 85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide.
3. Allow the solution to circulate at least 45 seconds before adding or treating raw or fresh cut fruits and vegetables.
4. Add concentrate as needed to maintain a concentration of at least 85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide.
5. Prepare fresh process water daily. Do not reuse water that is badly fouled

For Treatment of Processed Fruit and Vegetable Surfaces to Control Growth of Non-Public Health Microorganisms that Can Cause Spoilage.

1. Add VigorOx® 15 F&V at a dilution of 1.5 fl. oz. per 25 gallons of water. Ensure that the solution is thoroughly mixed. This provides 80 ppm of peroxyacetic acid and 50 ppm of hydrogen peroxide.
2. Apply the prepared solution as a spray or dip. Allow a minimum contact time of 45 seconds. No rinse following application is required. This use complies with the requirements at 21 C.F.R. 173.315 (a) (5). A potable water rinse is not required following application of the diluted solution.

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 *Apergillus 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.

1. Prepare treating solution by diluting 1 fluid oz. per 16 gallons of potable water. This will provide 85 ppm peroxyacetic acid and 57 ppm hydrogen peroxide.
2. Apply the diluted sanitizer solution using a coarse spray directed at the fruits or vegetables, or by soaking the fruits or vegetables in the solution. Allow a contact time of at least 45 seconds.

3. The treated produce can be drain dried without a potable water rinse.
4. Do not reuse solution after treatment.

VigorOx[®] 15 F&V can be used on the following raw and post-harvest fruits and vegetables,

- 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 peppers, tomatoes, and eggplants
- Cucurbits such cucumbers, melons, squash, and pumpkins
- Citrus fruits such 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
- Tree nuts such almond, brazil, filbert, cashew, and pecan
- Cereal grains such corn, barley, oats, rice, and wheat
- Herbs and spices such basil, chives, coriander, and dill
- Miscellaneous fruits and vegetables such as asparagus, avocado, artichoke, banana, cranberry, fig, grapes, kiwifruit, mango, mushroom, okra, papaya, peanut, pineapple, strawberry and water chestnut

Note: May cause bleaching of treated surfaces; test commodity if unsure.

Note: Before using VigorOx[®] 15 F&V to sanitize metal surfaces, it is recommended that the diluted solution be tested on a small area to determine compatibility.

In all applications always prepare a new solution daily to ensure effectiveness. Do not re-use solutions. Dispose of unused solution.

**EMERGENCY TELEPHONE NUMBERS
(24 HOURS)**

MEDICAL: COLLECT 303-595-9048

TRANSPORTATION: 800-424-9300

OTHER: COLLECT 716-879-0400

For more information see Material Safety Data Sheet

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