

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 21 CFR 173.370 and 21 CFR 173.315. EPA labeling or approval is not required herein in accordance with ARTCA, 1998 under FFDC A #201(q)(1)(B)(i) if used as directed.

For use on meat, this product complies with FDA and FSIS regulations in accordance with FCN #887 (including Russian export), #908, #1132, #1738, and #1806. 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's. In accordance with a letter from the FDA, this product may be used in a water bath to thaw frozen meat products prior to further processing under authority of FCN #887, #908, #1132, and #1806.

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.

Physical Properties:

Appearance - Colorless liquid

Odor - Sharp, pungent, vinegar like odor

pH, 10% solution - < 1

Density - 9.28 pounds per gallon

Active Ingredient - Peroxyacetic acid, 21.8-25.5%

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



Revision Date:
January 2020

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! This product is corrosive and causes irreversible eye damage and skin burns. Do not get eyes, on skin, or on clothing. This product is a strong oxidizing agent! Read Safety Data Sheet (SDS) before using this product.

Storage:

Do not store near reducing agents, fuels or other non-compatible materials. Store in a dry, cool, shaded from sunlight, well ventilated area. For quality purposes, avoid temperatures above 86°F. Do not store in direct sunlight, or near sources of ignition or heat. Do not double stack. Use first in, first out storage system. Containers must be vented.