



PROMOAT™

DANGER

CAS# 79-21-0

HAZARD STATEMENTS:

May intensify fire; oxidizer
 Toxic if swallowed.
 Toxic in contact with skin.
 Harmful if inhaled.
 Causes sever skin burns and eye damage.
 Combustible liquid.
 Very toxic to aquatic life.

PRECAUTIONARY STATEMENTS:

Do not get in eyes, on skin, or on clothing.
 Wash thoroughly after handling.
 Do not eat, drink, or smoke when using this product.
 Wear protective gloves/protective clothing/eye protection/face protection.
 Avoid release to environment.

Collect spillage.

If skin irritation or rash occurs, get medical advice/attention.

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.

Store in a well-ventilated place. Keep container tightly closed.

Store locked up.

Dispose of contents/container in accordance with local regulations.

Meets FDA and USDA requirements when used in accordance with FCN #1986

Poultry:

Promoat™ is approved for use in process water applied on poultry carcasses, parts, trim, and organs. Usage levels should not exceed: 2000 ppm peroxyacetic acid, 800 ppm hydrogen peroxide, and 133 ppm HEDP.

Red Meat:

Promoat™ is approved for use in process water or ice used on red meat carcasses, parts, trim, and organs. Usage levels should not exceed: 1800 ppm peroxyacetic acid, 700 ppm hydrogen peroxide, and 120 ppm HEDP.

Processed and Pre-formed Meat Products:

Promoat™ is approved for use in process water, ice or brine used on processed and preformed meat products. Usage levels should not exceed: 495 ppm peroxyacetic acid, 193 ppm hydrogen peroxide, and 33 ppm HEDP.

Processed and Pre-formed Poultry Products:

Promoat™ is approved for use in process water, ice or brine used on processed and preformed poultry products. Usage levels should not exceed: 230 ppm peroxyacetic acid, 90 ppm hydrogen peroxide, and 15 ppm HEDP.

Processed or Unprocessed Poultry:

Promoat™ is approved for use in brines, sauces and marinades used on or injected into processed or unprocessed, raw or ready- to- eat whole or cut poultry. Usage levels should not exceed: 50 ppm peroxyacetic acid, 17 ppm hydrogen peroxide, and 4 ppm HEDP.

Processed and Preformed Meat and Poultry:

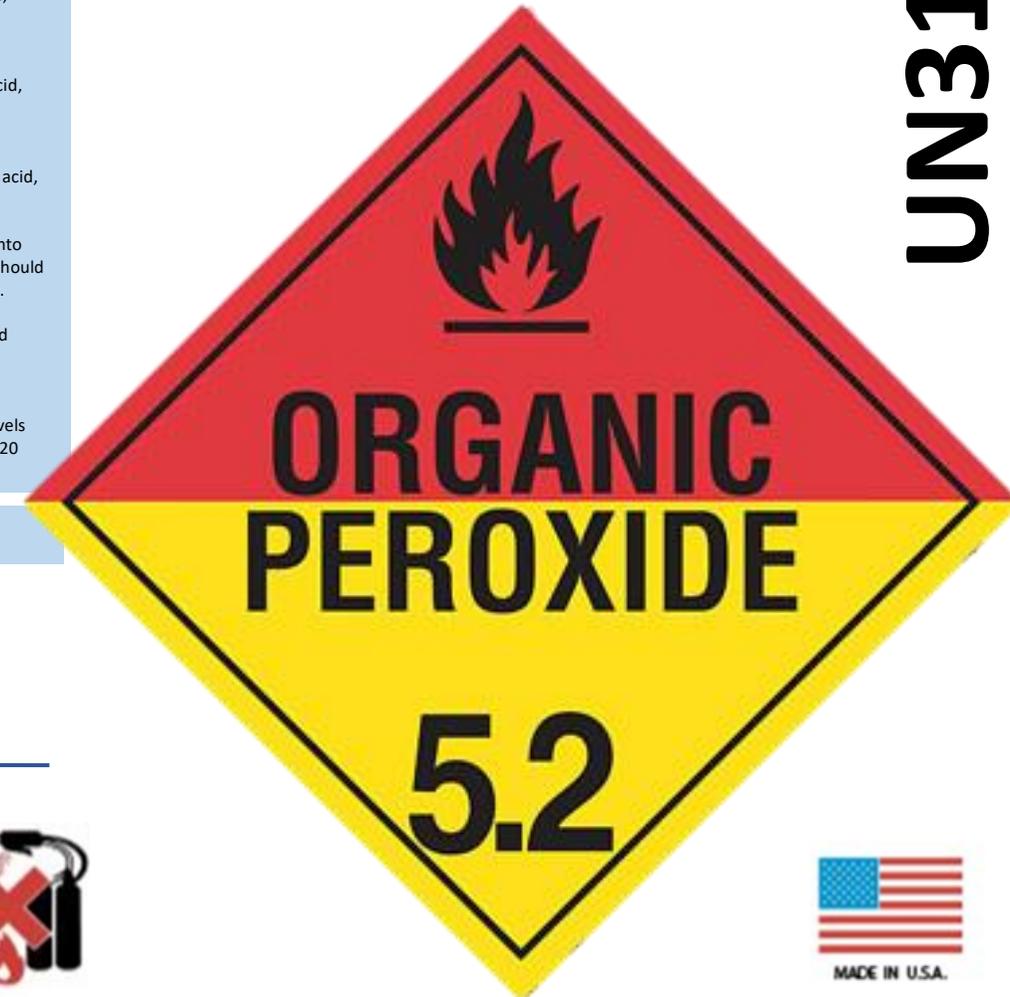
Promoat™ is approved for use in surface sauces and marinades applied on processed and preformed meat and poultry products. Usage levels should not exceed: 50 ppm peroxyacetic acid, 17 ppm hydrogen peroxide, and 4 ppm HEDP.

Eggs:

Promoat™ is approved for use in process water used in washing shell eggs. Usage levels should not exceed: 2000 ppm peroxyacetic acid, 800 ppm hydrogen peroxide, and 120 ppm HEDP



UN3109



UN3109, Organic Peroxide Type F, Liquid (Contains peroxyacetic acid, hydrogen peroxide), 5.2(8)

PRODUCT CODE

NET CONTENTS

PACK INFO

LOT NUMBER



SAFE FOODS CORPORATION
 1501 E. 8th Street
 NORTH LITTLE ROCK, AR 72114
 501.758.8500

For Spill Emergencies 24 hour
 Call Chemtrec 1-800-424-9300

FOR ADDITIONAL
 INFORMATION SEE SDS

NATIONAL POISON CONTROL CENTER
 1-800-222-1222

