

Product

Promoat FV™ is a peroxyacetic acid mixture approved by FDA for use as a processing aid under FCN No. 1986, which covers application in process water, ice, brines, sauces, and marinades used in the production, processing and preparation of poultry, meat, fish, seafood, fruits, vegetables, and shell eggs.

The intended use of the product, as stated in FCN 1986, is as an antimicrobial agent in the production and preparation of fruits and vegetables. This product is listed in the USDA FSIS Directive 7120.1 Safe and Suitable List as an antimicrobial product and has been issued a letter of no objection for use on fruits and vegetables by the FDA. Final use concentration in process water used in washing or chilling fruits and vegetables is limited to 350 ppm PAA.

Benefits

Highly Efficacious

- Promoat FV™ delivers superior microbial efficacy against a wide range of microorganisms.
- It kills pathogens through oxidation and greatly extends product shelf-life by immediate and dramatic reduction in food spoilage organisms.
- Promoat FV™ is approved for organic processing and approved by the FDA and USDA.

No Adverse Effects

- No organoleptic changes are observed on food products processed using Promoat FV™.

Properties of PROMOAT FV™

Promoat FV™ is a very high oxidation chemical and thus is very reactive. It exhibits excellent bactericidal and fungicidal activity against a wide range of microorganisms in cold or warm water.

Chemical Composition

Promoat FV™ is an equilibrium mixture of peracetic acid (PAA), hydrogen peroxide, acetic acid, proprietary ingredients, and water.

Physical Form	Liquid (pungent vinegar-like odor)
Color	Clear, colorless
pH (1% aqueous solution)	<1
Solubility	Freely Soluble in water
Specific gravity (relative to water)	1.110 – 1.140
Freezing Point	< -20°C (-4°F)
Components	<ul style="list-style-type: none"> ▪ Peracetic Acid (15-19%) ▪ Hydrogen Peroxide (5-7%) ▪ Acetic Acid (35-45%) ▪ Stabilizer (<1%) ▪ Water (balance)

Usage and Dosage

When used in process water or ice for washing or chilling fruits and vegetables, use at a rate of 0.20 to 1.18 fl. oz. per 5 gallons of water to attain 60 to 350 ppm of peroxyacetic acid. When used as intended, the components of the FCS mixture will not exceed 350 ppm peroxyacetic acid (PAA).

Storage

Promoat FV™ container must be stored in an upright position. The storage area should be well ventilated and shaded from sunlight. Keep away from heat sources.

Packaging

HDPE Plastic Pails, Drums, and Totes

Transport

UN3109, ORGANIC PEROXIDE TYPE F, LIQUID (contains Peroxyacetic Acid, hydrogen peroxide), 5.2(8).

For more information or to order, please contact Safe Foods at: 1.866.923.2873 or sales@safefoods.net