

Product

Promoat™ is an FDA-approved antimicrobial used 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 (FCN No. 1986, formerly 1867).

Benefits

Highly Efficacious

- Promoat™ 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™ is approved for organic processing and approved by the FDA, USDA, and Health Canada*.

*Use in Canada approved for raw poultry, processed and pre-formed meat and poultry only.

No Adverse Effects

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

Properties of PROMOAT™

Promoat™ 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™ 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 (5-8%) ▪ Acetic Acid (35-45%) ▪ Stabilizer (<1%) ▪ Water (balance)

Usage and Dosage

Final use concentration for poultry carcasses, parts, organs and trim is limited to 2000 ppm PAA.

Final use concentration for meat carcasses, parts, organs and trim is limited to 1800 ppm PAA.

Final use concentration for processed and pre-formed meat is limited to 495 ppm PAA.

Final use concentration for processed and pre-formed poultry is limited to 230 ppm PAA.

Final use concentration for brines, marinades and sauces applied to surfaces or injected into poultry is limited to 50 ppm PAA.

Final use concentration for surface sauces and marinades applied on meat and poultry products is limited to 50 ppm PAA.

Final use concentration for preparation of fish and seafood is limited to 230 ppm PAA.

Final use concentration for fruits and vegetables process water is limited to 350 ppm PAA.

Final use concentration for washing shell eggs is limited to 2000 ppm PAA.

Storage

Promoat™ 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), PG II

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