PRECAUTIONARY STATEMENTS **HAZARDS**

DANGER May intensify fire, oxidizer. Toxic if swallowed. Toxic in contact with skin. Harmful if inhaled. Causes severe skin burns and eve damage. Very toxic to aquatic life. Prevention: 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 eve protection, protective gloves and clothing of butyl or "Viton". Avoid release to the environment. Collect spillage. Response: Specific treatment (see Section 4 on SDS). Immediately call a poison center or doctor. If skin irritation or rash occurs, get medical advice/attention. IF IN EYES: Rinse continuously with water for several minutes. Remove contact lenses if present and easy to do. Continue rinsing. IF INHALED: Remove person to fresh air and keep comfortable for breathing. For specific treatment see FIRST AID section below.

Storage and Disposal

Store locked up. Store in a well-ventilated place. Keep container tightly closed. Dispose of contents/container in accordance with local regulations.

Storage: Store and use in a cool environment, away from alkalis. Never cut, drill, weld or grind on or near this container, whether empty or full. and preparation of poultry, meat, fish, seafood, fruits. Always replace drum, pail or IBC cap prior to moving the container.

with flue gas monitoring & scrubbing, mix with a suitable flammable waste before incineration; may be landfilled if local regulations permit. Drums should be reused. Recondition and pressure test by a licensed reconditioner prior to re-use. Pails must be vented and thoroughly dried prior to crushing and recycling. IBCs (intermediate bulk cause no organoleptic changes on treated food products. containers): polyethylene bottle must be pressure tested & recertified at 30 months. Replace at 60 months (5 years). Steel containers must be inspected, pressure tested & recertified every 5 years.

FIRST AID

GENERAL ADVICE: Corrosive substance: apply first aid immediately! Inadvertent inhalation of vomited material may seriously damage the lungs. This danger is greater than the risk of poisoning through absorption of this product. Only empty the stomach under medical supervision, after installing an airway to protect the lungs.

IF IN EYES: Wash eyes with plenty of water, holding eyelids open. Seek medical assistance promptly if there is irritation.

IF ON SKIN OR CLOTHING: Wash with plenty of water. Remove contaminated clothing and do not reuse until thoroughly laundered.

IF INHALED: Remove from contaminated area promptly. CAUTION: Rescuer must not endanger himself! If victim's breathing stops, administer artificial respiration and seek medical aid promptly.

IF SWALLOWED: Give plenty of water to dilute product. Do not induce vomiting. Keep victim quiet. If vomiting occurs, lower victim's head below the hips to prevent inhalation of vomited material. Seek medical help promptly.





Rev. 03/28/2024



PROMOAT XL™

ANTIMICROBIAL AGENT

1986. The intended use of the product, as stated in FCN 2266. is as an antimicrobial agent in the production, processing, vegetables, and shell eggs. Promoat XL^m delivers superior hydrogen peroxide, and 15 ppm HEDP. Disposal: Do not flush to sewer; may be incinerated in approved facility microbial efficacy against a wide range of microorganisms. Processed or Unprocessed Poultry: Promoat XL™ kills pathogens through oxidation and extends Promoat XL™ is approved for use in brines, sauces and product shelf-life by the immediate and dramatic reduction of food spoilage organisms. Promoat XL™ has shown to

Before Using This Product, Please Read This Entire Label Carefully.

KEEP OUT OF REACH OF CHILDREN DANGER

OXIDIZER! CORROSIVE!



PROTECT FROM HEAT

NET CONTENTS:

50 GALLONS	300 GALLONS
LOT NUMBER:	
PRODUCTION	
DATE:	

Directions For Use:

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

Poultry:

Promoat XL™ is approved for use in process water applied on poultry carcasses, parts, trim, and organs. Usage levels should not exceed: 2000 ppm peroxyacetic acid, 1333 ppm hydrogen peroxide, and 133 ppm HEDP.

Red Meat:

Promoat XL™ 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, 1200 ppm hydrogen peroxide, and 120 ppm HEDP.

Processed and Pre-formed Meat Products:

Promoat XL™ is approved for use in process water, ice or brine Promoat XL™ is a peroxyacetic acid mixture approved by FDA levels should not exceed: 495 ppm peroxyacetic acid, 193 ppm for use as a processing aid under FCN No. 2266, formerly hydrogen peroxide, and 33 ppm HEDP.

Processed and Pre-formed Poultry Products:

Promoat XL™ 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

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 XL™ 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 XL™ is approved for use in process water used in washing shell eggs. Usage levels should not exceed: 2000 ppm peroxyacetic acid, 1333 ppm hydrogen peroxide, and 120 ppm HEDP.

Fruits and vegetables:

Promoat XL™ when used in process water or ice for washing or chilling fruits and vegetables, use at a rate of 0.18 to 0.86 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).



Safe Foods Chemical Innovations 1501 E 8th Street North Little Rock, AR 72114 501-758-8500

CHEMTREC EMERGENCY PHONE 1-800-424-9300

Organic peroxide type F, Liquid (contains peroxyacetic acid, hydrogen peroxide), 5.2 (8)