



# PERASPRAY

Ready-to-use sanitizing peracetic acid spray  
EPA Registration: 63838-15

## Properties

PERASPRAY is the only ready-to-use (RTU), EPA-registered peracetic acid spray on the market for cleaning, deodorizing, sanitizing, and disinfecting all types of surfaces. This product is completely chlorine free and leaves no harmful or toxic residues. PERASPRAY is a broad-spectrum disinfectant that kills 99.999% of bacteria within 60 seconds of contact. This product has bactericidal/virucidal disinfection (99.9%) claims against the following organisms: *S. aureus*, *P. aeruginosa*, *S. enterica*, *E. coli*, *K. pneumoniae*, *L. monocytogenes*, *Human Rhinovirus 42* (the common cold), and *Influenza A* (swine flu).

## Applications

PERASPRAY is an excellent sanitizer for a wide variety of surfaces including food contact surfaces. It can be utilized in wide variety of processing plants including but not limited to; bakeries, wineries, breweries, produce processing plants, meat and poultry processing plants. This product can also be used to directly sanitize raw, fruits and vegetables, herbs, and spices.

## Physical Properties

Color	Colorless, clear
Scent	Slight vinegar odor
Density (20 °C)	1.00 g/mL (8.34 lbs/gal)
pH	1.8-2.2
Peracetic acid content	170 ppm
Hydrogen peroxide content	8,550 ppm

## Directions for Use

### To Sanitize Non-Porous Food Contact Surfaces:

Spray surface until thoroughly wet. Alternatively, directly apply with a dry paper towel, lint-free cloth, sponge, or mop and wipe surface. Let stand 60 seconds then wipe dry. For heavily soiled areas, a pre-cleaning is required.

### To completely disinfect

Spray on surface until thoroughly wet. Let stand for 10 minutes then wipe. All surfaces that come into contact with food must be rinsed with potable water. Do NOT use on glasses, dishes or utensils.

### To sanitize equipment for meat, poultry, seafood, nuts, and produce

Apply to the return portion of the conveyer or equipment using a coarse spray setting. Let stand for 60 seconds then wipe. A pre-cleaning may be required. Drain any excess solution. Do not rinse.

**Fruit and vegetable uses**

Thoroughly spray raw, fresh fruits vegetables, herbs, or spices with a liberal amount of this product. A water rinse is optional.

**Packaging**

5 gal pails (42#) and 55-gallon drums (450#). Larger pack sizes available upon request.

**Important:** Read and understand label and Safety Data Sheet (SDS) for complete listing of hazards, precautions, first aid statements, and storage and handling information. SDS are available from the distributor of this product. 24-Hour Emergency Response Line 1-800-424-9300.

Prod. #820

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