



PERASPRAY

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

Properties

PERASPRAY is a ready-to-use (RTU), EPA-registered peracetic acid spray 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 and viruses within 60 seconds of contact. This product has bactericidal/virucidal 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 both home and industrial use. It can be used to sanitize household surfaces such as kitchen counters, bathrooms and toilets as well as hard, non-porous food contact surfaces such as conveyers, slicers, and saws found in dairies, breweries, wineries, and meat and poultry plant facilities. This product can also be used to directly sanitize raw, fresh fruits, vegetables, herbs, or 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	855 ppm

Directions for Use

To sanitize household surfaces/kitchens/bathrooms/floors

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

To completely disinfect household surfaces/etc.

Spray or apply with a towel, cloth, sponge or mop, 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, fruits, nuts, and vegetables

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.

To sanitize casing, shell, or hatching eggs

Spray with solution. PERASPRAY solution must be equal to or warmer than the eggs, but not exceeding 130 °F. Wash eggs thoroughly and allow to drain. Eggs that have been sanitized this way may be broken for use in the manufacture of egg products without a prior potable water rinse. For hatching eggs, apply solution using a coarse spray to lightly wet egg shell surfaces. Allow to drain dry.

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

This product is available in 12x1L spray bottles and 5 gal pails. 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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