



## PERASAN MP-2C

Peracetic acid processing aid for FDA uses.

### Applications

Perasan MP-2C is the most concentrated peracetic acid product on the market. Perasan MP-2C is a food grade sanitizer for use on meat, poultry, and seafood in accordance with FCN #699, #887, #908, #887, #1132, #1419, and 1738 and is listed on FSIS Directive List 7120.1. Perasan MP-2C is also approved for On-line and Off-line Reprocessing as listed in the 7120.1 list. Perasan MP-2C can also be applied in process water or directly on further processed fruits and vegetables in accordance with FCN # 1738.

Enviro Tech's peracetic acid products are designed to decrease the incidence of pathogenic organisms in or on food and help reduce the number of decay or food spoilage organisms. This product is only available through select, premium distributors.

### Properties

Perasan MP-2C has a high oxidation potential and is very reactive. It exhibits excellent bactericidal and fungicidal activity against a wide range of micro-organisms in cold or warm water. Product is stable for a minimum of 12 months when stored under manufacturer's recommendations. Perasan MP-2C is significantly more concentrated than comparable 15% PAA products. Perasan MP-2C has one of the lowest hydrogen peroxide to PAA ratios of on the market, which reduces the potential of bleaching carcasses and darkening of wingtips in poultry processing.

### Chemical Composition

Perasan MP-2C is an equilibrium mixture of peracetic acid, hydrogen peroxide, acetic acid, and water. 1 oz. of this product in 10 gallons of water yields 220 ppm as PAA, whereas a comparable 15% product yields a 129 ppm residual (a 41% difference).

### Physical Properties

|   |                   |
|---|-------------------|
| Peracetic acid (% wt)                           | 21-25             |
| H <sub>2</sub> O <sub>2</sub> (% wt)            | 4.0-6.0           |
| Acetic acid (% wt)                              | 40-50             |
| Density 20°C (68°F), (g/ml)                     | 1.125 (9.38#/gal) |
| Vapor Pressure of PAA 25°C (68°F), (mmHg)       | 1.75              |
| pH (190 ppm as PAA, in tap water), 20°C (68 °F) | 4.0-5.5           |
| Flash Point (DIN 51584)                         | > 93° C (200° F)  |
| Freezing Point                                  | < -8° C (17° F)   |

### Appearance

Clear, colorless liquid (pungent vinegar-like odor)

### Authentication

Evidenced by the food safety and security holographic sticker on the label.

### Storage

The Perasan MP-2C container must be stored in an upright position. The storage area should be well ventilated and **shaded from sunlight** as well as protected from sources of radiant heat. Contamination of the product, especially with non-stainless steel metal ions and alkali must be avoided.

### Shelf Life

At least 9-12 months without notable loss of active oxygen when stored properly.

### Packaging

5 gal (45 lb), 53 gal (490 lb), 300 gal (2780 lb) and bulk.

Available in HDPE plastic pails, drums, and totes.

### Transport (DOT)

UN3109, Organic peroxide type F, liquid (<=25% peracetic acid with <=26% hydrogen peroxide), 5.2 (8)

Prod. #846

ENVIRO TECH CHEMICAL SERVICES, INC. 500 Winmoore Way, Modesto, CA 95358 (209) 581-9576

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