

**THE ONLY RTU PAA
PRODUCT ON THE MARKET**
(no dilution required)

ENVIROTECH

PeraSpray®

Ready-to-use (RTU) Peracetic Acid Sanitizer for Food and Beverage

Peraspray has the killing power of the peracetic acid in a ready to use formula. It can be utilized in a wide variety of applications - tri-clamp fittings, gaskets, brewery utensils. Ideal replacement for iodine or rubbing alcohol as a sanitizer for miscellaneous sanitizing of parts. It is the perfect sanitizer for home brewers that want the killing power of PAA without the worry of mixing a concentrated product.

PROPERTIES

- Concentration of 170 PPM Peracetic Acid (PAA)
- Shelf life greater than one year
- Non-flammable
- Quat Free
- Phosphate Free, Biodegradable and non-toxic
- Certified Kosher and for use in Organic Production
- EPA Approved - EPA Reg. No.63838-15
- Kills 99.999% of bacteria and 99.9% viruses
- It will not impart any flavor

Available in 12 quart case, pails and drums to suit the needs of your brewery



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PERASPRAY

A Ready to Use Sanitizer for Both Non-Food Contact and Hard, Non-Porous Food Contact Surfaces

ACTIVE INGREDIENT:

Peroxyacetic Acid 0.017%
Hydrogen Peroxide 0.855%

OTHER INGREDIENTS:

99.128%
TOTAL 100.000%

EPA Reg. No. 63838-15
EPA Est. No. 63838-CA-01: 63838-AR-001

KEEP OUT OF REACH OF CHILDREN WARNING

FIRST AID

IF IN EYES	<ul style="list-style-type: none">Hold eye open and rinse slowly and gently with water for 15-20 minutes.Seek medical attention if irritation persists.
IF ON SKIN	<ul style="list-style-type: none">Wash affected area thoroughly with soap and water.
IF SWALLOWED	<ul style="list-style-type: none">Have person drink several glasses of water or milk.Do not force an unconscious person to drink anything by mouth.DO NOT INDUCE VOMITING.Contact a physician or poison control center.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION: Causes moderate eye irritation. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin, or on clothing. Wash hands before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash hands before reuse.

PHYSICAL OR CHEMICAL HAZARDS:

Avoid chlorine and strong reducing agents when using or storing this product. This product is incompatible with aldehydes, alcohols, thiols, and ammonia-containing products by reducing the effectiveness of Peraspray.

STORAGE AND DISPOSAL

Store out of reach of children or persons unfamiliar with its use. Store this product in a cool dry area, away from direct sunlight to avoid deterioration. Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash. Spilled product may be absorbed with sponge or mop and then rinsed with water.

Manufactured By:
ENVIRO TECH CHEMICAL SERVICES, Inc.
500 Winmoore Way, Modesto, CA 95358
209-581-9576 or www.envirotech.com



Directions For Use

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

To Sanitize Hard, Non-porous Food Contact Surfaces: Spray until thoroughly wet. Let stand 60 seconds before wiping. For heavily soiled areas, a precleaning is required. Drain any excess solution. Do not rinse.

- An institutional or household sanitizer for previously cleaned, non-porous food contact surfaced in dairies or wineries or breweries or food and beverage plants or poultry egg facilities or kitchens or bathrooms
- This product can be used in Federally inspected Meat or Poultry facilities as a sanitizer
- An effective hard, non-porous food contact surface sanitizer for use in the kitchen or restaurants
- Kills bacteria and sanitizes without bleaching
- Kills 99.999% of bacteria
- This product is a sanitizer for hard, nonporous, food contact area surfaces according to the method for Sanitizers – Food contact Sanitizer Test for Previously Cleaned Food-Contact Surfaces, against: *Staphylococcus aureus* bacteria (Staph), *Escherichia coli* bacteria (E. coli), *Salmonella enterica* bacteria, or *Listeria monocytogenes* bacteria.

To Disinfect: Spray until thoroughly wet. Let stand 10 minutes then wipe. For heavily soiled areas, a precleaning is required.

- Kills 99.9% of *Salmonella enterica* bacteria, *Staphylococcus aureus* bacteria (Staph), *Pseudomonas aeruginosa* bacteria, *Human Rhinovirus 42* (The Common Cold), or *Influenza A virus* commonly found in or on Households, Institutions, Restaurants, or Supermarkets

Use Sites:

- Meat and Poultry
- Fast food restaurants
- Restaurants
- Butcher shops
- Supermarkets
- Kitchens

**D.O.T. and Hazard Information: Non-regulated Material,
Liquid**

Contains no hazardous ingredients.

LOT #: Net contents: