

## PERASAN® MP-2C (Antimicrobial for FDA Uses)

**Applications** 

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, #1738, and #1806 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 microorganisms in cold or warm water. Product is stable for a minimum of 9-12 months under normal conditions if kept out of sunlight. MP-2C is significantly more concentrated than comparable 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 190 ppm as PAA, whereas a comparable 15% product yields a 129 ppm residual (a 46% difference).

**Physical Properties** 

Peracetic acid (% wt) 21.8-22.8

H<sub>2</sub>O<sub>2</sub> (% wt) 6-9

Acetic acid (% wt) 40-50

Density 20°C (68°F), (g/ml) 1.12 (9.35#/gal) Vapor Pressure 25°C (78°F), PAA, (mmHg) <10 mmHg 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, ≤86°F, 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 if stored properly.

**Packaging** 

5 gal (40 lb), 53 gal (495 lb), and 300 gal (2805 lb).

**Transport (DOT)** 

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

hydrogen peroxide), 5.2 (8)

Prod. #844 (V-8/7/2019)

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