

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

WARNING Causes eye irritation. May be corrosive to metals. Harmful if swallowed. Harmful if inhaled. Wash hands thoroughly after handling. Keep only in original container. Do not breathe dust/fume/gas/mist/vapors/spray. Use only outdoors or in a well-ventilated area. Specific treatment (see First Aid). Absorb spillage to prevent material damage. Store in a corrosive resistant container with resistant inner liner. Dispose of contents/container in accordance with local regulations.

Storage:
Store in a corrosive resistant container with a resistant inner liner and in a cool dark area. Avoid direct sunlight. In case of spill, flood with large amounts of water prior to discarding to drain.
Disposal:
Dispose of contents/container in accordance with local regulations.

FIRST AID

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do. Continue rinsing.
IF EYE IRRITATION PERSISTS: Get medical advice/attention.
IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.
IF exposed or you feel unwell: Call a POISON CENTER or doctor/physician
IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. Call a POISON CENTER or doctor/physician.
NOTE TO PHYSICIAN: PROBABLE MUCOSAL DAMAGE MAY CONTRAINDICATE THE USE OF GASTRIC LAVAGE.

Item # 469-MVP 8-V1

MVP-8

(ANTIMICROBIAL SOLUTION) For Meat, Poultry, Seafood and Produce

INGREDIENTS:
Sodium Chlorite.....8.35%
Inert Ingredients.....91.65%

Before Using This Product, Please Read This Entire Label Carefully.

KEEP OUT OF REACH OF CHILDREN WARNING

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

MVP-8 is an effective microbial control processing aid in accordance with 21 CFR 173.325. MVP-8 should be acidified using a GRAS acid such as citric acid (organic operations), phosphoric acid, sodium hydrogen sulfate, or hydrochloric acid.

Directions to prepare a use concentration of 500-700 ppm ACS solution:

- 1.) To prepare a 10-gallon solution of 500-700 ppm sodium chlorite, measure out between 8-11 fl. Oz. of MVP-8 concentrate.
- 2.) Add 24 fl. Oz. of potable water.
- 3.) Add 6 fl. Oz of 50% liquid citric acid (MVP Activator-C).
- 4.) Let solution stand for 5-10 minutes.
- 5.) Dilute with 10 gallons clean, potable water.
- 6.) Dilute final solution to desired sodium chlorite concentration.

Meat Applications:

The MVP-8 can be used as an antimicrobial agent in accordance with 21 CFR 173.325 for use in the processing of red meat, red meat parts, and organs as a component of a spray or in the processing of red meat parts and organs as a component of a dip. Applied as a dip or spray, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 ppm in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.5 to 2.9

Poultry Applications:

When used in a spray or dip solution, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 ppm, in combination with any GRAS acid at a level sufficient to achieve a solution pH of 2.3 to 2.9.

When used in a pre-chiller or chiller solution, the additive is used at levels that result in sodium chlorite concentrations between 50 and 150 ppm, in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.8 to 3.2.

Seafood Applications:

The MVP-8 can be used as an antimicrobial agent in water and ice that is used to rinse, wash, thaw, transport, or store seafood. The additive is produced by mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH in the range of 2.5 to 2.9 and diluting this solution with water to achieve an actual use concentration of 40 to 50 ppm sodium chlorite. Any seafood that is intended to be consumed raw shall be subjected to a potable water rinse prior to consumption.

Fruit and Vegetable Processing:

The additive is used as an antimicrobial agent on raw agricultural commodities in the preparing, packing, or holding of the food for commercial purposes, consistent with section 201(q)(1)(B)(i) of the act, and not applied for use under section 201(q)(1)(B)(i)(I), (q)(1)(B)(i)(II), or (q)(1)(B)(i)(III) of the act, in accordance with current industry standards of good manufacturing practice. Applied as a dip or a spray, the additive is used at levels that result in chlorite concentrations of 500 to 1200 parts per million (ppm), in combination with any GRAS acid at levels sufficient to achieve a pH of 2.3 to 2.9. Treatment of the raw agricultural commodities with acidified sodium chlorite solutions shall be followed by a potable water rinse, or by blanching, cooking, or canning.

The additive is used as an antimicrobial agent in the water applied to processed fruits and processed root, tuber, bulb, legume, and cucurbit vegetables in accordance with current industry standards of good manufacturing practices, as a component of a spray or dip solution, provided that such application be followed by a potable water rinse and a 24-hour holding period prior to consumption. However, for processed leafy vegetables (i.e., vegetables other than root, tuber, bulb, legume, fruiting and cucurbit vegetables) and vegetables in the Brassica [Cole] family, application must be by dip treatment only, and must be preceded by a potable water rinse and followed by a potable water rinse and a 24-hour holding period prior to consumption. When used in a spray or dip solution, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 ppm, in combination with any GRAS acid at a level sufficient to achieve a solution pH of 2.3 to 2.9. 21 CFR 173.325

Make fresh MVP-8 solutions daily and monitor acidified MVP-8 using any standard sodium chlorite/ASC test kit. When used according to label instructions, MVP-8 is a processing aid which, under the provisions of 21 CFR 101.100(a)(3), is exempt from the requirement of declaration on the food product label.



Manufactured By:
EnviroTech Chemical Services Inc.
500 Winmoore Way, Modesto, CA 95358
24 hr Transportation Emergency
ChemTrec No.: 1-800-255-3924



NET CONTENTS: Lot #:

D.O.T. and Haz Mat Information: UN1908, chlorite solution, 8, PGIII