

FDA Accepted Interventon Anti-Microbial



FEATURES & BENEFITS

- Biosan1510 MPS is FDA accepted antimicrobial for use in FSIS locations.
- Approved for online and offline reprocessing
- **Use at low concentrations** for broad-spectrum kill of gram-positive and gram-negative bacteria.
- Effective against Staphylococcus aureus, Eschericha coli, and Salmonella enterica.
- Can be **used as an acidifier** in scald tanks and as an antimicrobial agent

SPECIFICATION DATA

Color	Colorless
Physical State	Liquid
Odor	Pungent, vinegar odor
Flash Point °C (°F) DIN	77°C
Miscibility	Completely Miscible (100%)
рН	0.92 at 25°C
Vapor Pressure	22mm Hg (25°C)
Relative Density	1.138 at 25°C
Freezing Point °C (°F)	-49 (-56)
Weight Per Gallon	9.44 lbs./gal
Active Ingredient(s)	Peroxyacetic Acid - 16% Hydrogen peroxide- 10.5%
Other Ingredient(s)	Acetic Acid, Water, Stabilizer
DOT Classification	UN 3109 Organic Peroxide, Type F, Liquid Peroxyacetic Acid, 5.2 (8)
Part Numbers	6151 5 gal 6152 15 gal 6153 55 gal 6154 265 gal

DISCLAIMER

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USES

BIOSAN 1510 MPS is a peroxyacetic acid-based microbicide developed for use in Federally Inspected meat, and poultry processing locations. If used as directed, it will help to reduce contamination and cross-contamination of edible food products. Its use is acceptable for direct or indirect contact in or on food, including fruits, vegetables, meat, and poultry in accordance with 21 CFR 173.370 and 21 CFR 173.315. EPA labeling or approval is not required herein in accordance with ARTCA, 1998 under FFDCA #201(q)(1)(B)(i) if used as directed.

DIRECTIONS FOR USE please see label.

COMPATIBLE MATERIALS

Compatible with: PTFE: Polytetrafluoroethylene, 316 Stainless steel, PVDF: Polyvinylidene Fluoride, HDPE: High Density Polyethylene, Kalrez®: Dupont-Perfluoroelastomer

Teflon diaphragms and Teflon, polypropylene, or kynar liquid contacting points. Double seated check valve and de-gassing head. Do not use elastomer composite material for seats or gaskets other than Teflon. Peristaltic pumps can be used. – Santoprene squeeze tubes. Check integrity of squeeze tubes regularly.

Teflon Tubing is preferred. FEP or PFA Teflon tubing has good pressure and wear resistance, and is UV and weather resistant. Low density polyethylene tubing is not recommended. High density polyethylene has relatively good resistance but will

become brittle with time.

Never use any synthetic tubing other than those discussed above **METALS**

Never use brass, copper, iron, or galvanized metal of any kind that will contact even the most dilute solution of OXYSAN 15 Acid Sanitizer.

Store product in original container, 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 heavy metal ions and alkali, must be avoided. Do not store near reducing agents, fuels, organic material, or other noncompatible materials. Avoid temperatures above 86 F. Use first in, first out storage management. Containers must be vented.

Shelf life is at least one year without notable loss of active oxygen if stored properly.

ALWAYS wear gloves, goggles or face shield, and other appropriate chemical resistant gear.

For First Aid & Safety please refer to SDS.

STORAGE AND HANDLING

