Blitz™ is FMC's peracetic acid based antimicrobial agent that can be applied directly to red meat carcasses, parts, and organs (FDA Food Contact Substance Notification #323). Used as directed, Blitz offers an economical, low-capital approach to effectively reduce contamination of pathogenic bacteria; *Escherichia coli* O157:H7, *Salmonella typhimurium*, and *Listeria monocytogenes* as well as other bacteria that may result in product spoilage or decay. Blitz is permitted for use in the processing of organic red meat in accordance with 7 C.F.R. 205.605.

## Features:

- ✓ Usage rates up to 230 ppm
- ✓ No costly generation equipment required
- ✓ No additional chemicals required
- ✓ Green chemistry
- ✓ 1 year shelf life

## Benefits:

- ✓ Economical
- ✓ Low-capital
- ✓ Easy to use
- ✓ Stable product

**FMC has a team of technical, microbiological, and engineering personnel who are available to assist you with any product application, safety and handling, and microbial control issues you may have.**

OMRI® Listed

www.microbialcontrol.fmc.com

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