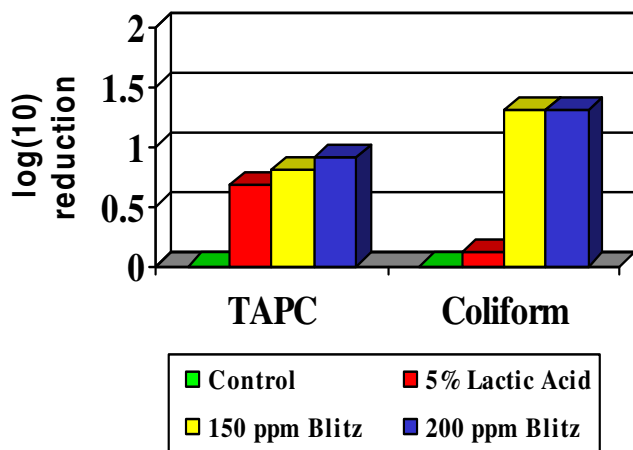


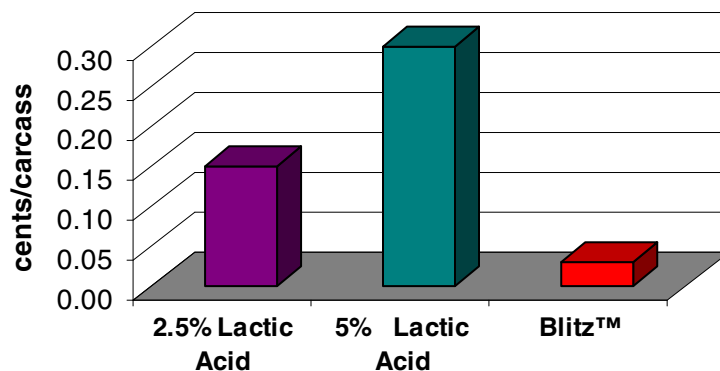


Blitz™ is FMC's Peracetic Acid based antimicrobial agent that can be applied directly to red meat carcasses, parts, and organs (FDA Food Contact Substance Notification #323). Used as directed, Blitz offers an economical, low-capital approach to effectively reduce contamination of pathogenic bacteria; *Escherichia coli* 0157: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.

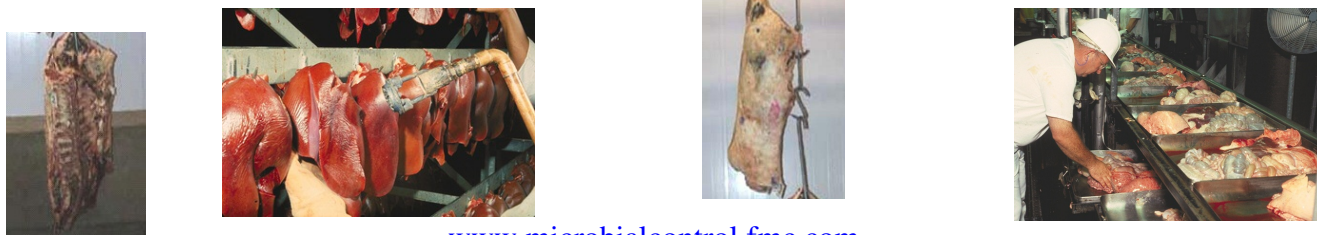
Comparison of Blitz™ versus Lactic Acid on Beef Carcasses



Cost to treat a beef carcass



For red meat applications, mix Blitz™ with water to achieve no more than 200 ppm peracetic acid solution. This can be accomplished by adding 7.5 fluid ounces of Blitz™ per 50 gallons of water.



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