



EPA Registration No. 65402-3

EPA Est. No. 00279-NY-003

For Industrial Use Only

Active Ingredients:	Peroxyacetic Acid	15%
	Hydrogen Peroxide	10%
Inert Ingredients:	75%
Total:	100%

KEEP OUT OF REACH OF CHILDREN DANGER

Clarity™ is for use in aseptic food processing on food packaging materials to achieve commercial sterility.

Clarity™ is for sanitizing of previously cleaned non-porous food contact surfaces in:

- Dairies, Wineries, Breweries and Beverage Plants
- Milk and Dairy Products Processing/Packing Plants
- Food Processing/Packing Plants

Clarity™ is for use as a coarse spray for surfaces to be sanitized.

For Organic Production, **Clarity™** may be used in rinse or wash water on products labeled as organic in food processing facilities on commodities that will be further processed. For use as a sanitizer on food contact surfaces in contact with products labeled as organic.

Precautionary Statements

Hazards to Humans and Domestic Animals

DANGER

Corrosive, causes eye and skin damage. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Do not breathe vapor or spray mist. Do not enter an enclosed area without proper respiratory protection.

Physical or Chemical Hazards

Strong oxidizing agent. Mix only with water. Clarity™ is not combustible; however, at temperatures exceeding 156°F, decomposition occurs, releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

Environmental Hazards

This pesticide is toxic to birds, mammals, fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

Any solution released from the system should be diluted with water and tested for residuals to ensure that there is less than 3 ppm peroxygen remaining.

First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

If in eyes

- Hold eye open and rinse slowly and gently with water for 15-20 minutes.

- Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
- Call a poison control center or doctor for treatment advice.

If on skin or clothing

- Take off contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20 minutes.
- Call a poison control center or doctor for treatment advice.

If inhaled

- Move person to fresh air.
- If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth if possible.
- Call a poison control center or doctor for further treatment advice.

If swallowed

- Call poison control center or doctor immediately for treatment advice.
- Have person sip a glass of water if able to swallow.
- Do not induce vomiting unless told to do so by a poison control center or doctor.
- Do not give anything by mouth to an unconscious person.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

Net Contents: 55 Gallons

495 Pounds



FMC Corporation
Peroxygens Division
1735 Market Street
Philadelphia Pennsylvania 19103

Storage and Disposal

Storage

NEVER RETURN Clarity™ TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, douse container with cool water and dilute with large volumes of water.

Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F. Do not store on wooden pallets.

Procedure for Leak or Spill

Stop leak if this can be done without risk. Shut off ignition sources; no flames, smoking, flares, or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

Disposal

Pesticide Disposal

If material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state, and Federal environmental laws, rules, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by location, regulatory agencies should be contacted prior to disposal.

Clarity™ which is to be discarded should be disposed of as hazardous waste after contacting the appropriate local, state, or Federal agency to determine proper procedures.

Container Disposal

Empty drums are not returnable to FMC unless special arrangements have been made. Triple rinse drums with water. Dispose of drums in accordance with local, state, and Federal regulations. **DO NOT REUSE.**

Directions for Use

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

Aseptic Food Processing Operations

This product may be used to achieve commercial sterility of food packaging prior to fill and of equipment used in aseptic food processing applications.

Food Packaging Materials

Apply Clarity™ on the exterior and interior of food containers and closure systems (caps, seals, etc.) Apply 4000 ppm peroxyacetic acid at a minimum temperature of 65°C. The solution must remain in contact with the packaging surface for a minimum of 20 seconds. Rinse containers with sterile water prior to filling with processed food; in lieu of a rinse, films may be mechanically stripped of excess sanitizing solution.

If the following conditions are met, no rinse or mechanical stripping of treatment solution is required: (1) solution application does not exceed 0.0175 ml treatment solution per ounce container capacity; (2) treatment solution has not been recycled; and (3) no treatment solution with a concentration of higher than 4000 ppm peracetic acid has been added to the treatment solution reservoir.

This product may be used on food packaging as an aseptic packaging antimicrobial rinse in food packaging processing operation that has a scheduled process accepted by FDA. The aseptic food processing operation must comply with all applicable FDA regulations, including but not limited to 21 CFR parts 108, 110, 113, and/or 114. Use in an aseptic food processing operation includes testing required for the process validation.

Food Processing Equipment

This product may be used to achieve commercial sterility of non-porous food manufacturing, packaging and filling equipment.

Clarity™ may be used on manufacturing, filling (including rotary fillers) and packaging equipment.

1. Remove gross soil particles from equipment surfaces.
2. Clean surfaces thoroughly.
3. Rinse thoroughly with potable water.
4. Apply 4000 ppm peroxyacetic acid at a minimum temperature of 65 °C.
5. Use immerison, coarse spray or circulation techniques to apply Clarity™.
6. Allow contact time of at least 20 seconds.
7. Allow to drain dry.
8. A final rinse with sterile water is optional.

This product may be used on equipment used in aseptic packaging antimicrobial rinse in food processing operation that has a scheduled process accepted by FDA. The aseptic food processing operation must comply with all applicable FDA regulations, including but not limited to 21 CFR parts 108, 110, 113, and/or 114. Use in an aseptic food processing operation includes testing required for the process validation.

Sanitization of Non-porous Food Contact Surfaces

For use in circulation cleaning and sanitizing of previously cleaned non-porous food contact surfaces and equipment, such as pipelines, tanks, vats, fillers, evaporators, pasteurizers, and aseptic equipment in:

- Dairies, Wineries, Breweries and Beverage Plants
- Milk and Dairy Products Processing/Packing Plants
- Food Processing/Packing Plants

Clarity™ is an effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, *Listeria monocytogenes* and *Salmonella typhimurium* Clean equipment immediately after use:

1. Remove gross particulate matter with a warm water flush.
2. Wash equipment with detergent or cleaning solution.
3. Rinse equipment with potable water.
4. Prepare Clarity™ solution by adding 0.31 to 0.45 fluid ounces to 5 gallons potable water. This provides 85 to 123 ppm peroxyacetic acid and 57 to 82 ppm of hydrogen peroxide.
5. Fill closed systems with diluted sanitizer solution for a contact time of one (1) minute.
6. If sanitizing against *Listeria monocytogenes* use 0.4 to 0.45 fluid ounces (109 to 123 ppm peroxyacetic acid and 73 to 82 ppm hydrogen peroxide) of product to 5 gallons of potable water.
7. For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply the solution to the surface for a contact time of at least one (1) minute. Allow surfaces to drain thoroughly before resuming operation.

Fogging

Clarity™ is for sanitizing hard room surfaces as an adjunct to acceptable manual cleaning and disinfecting of room surfaces.

1. Prior to fogging, remove or carefully protect all food products and packaging materials.
2. Ensure room is properly ventilated. Vacate all personnel from the room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odor, characteristic of acetic acid, before having personnel return to work area.
3. Fog areas using one quart per 1000 cu. ft. of room area with a 0.1% Clarity™ solution.
4. Allow surfaces to drain thoroughly before operations are resumed.

Antimicrobial Rinse of Precleaned or New Returnable or Non-Returnable Containers

If non-pathogenic beverage spoilage microorganisms (for example *Byssochlamys fulva* and *Aspergillus versicolor*) are present, use up to 10 fluid oz. of product per 5 gallons of water. This provides 2700 ppm peroxyacetic acid and 1800 ppm hydrogen peroxide. After applying antimicrobial rinse, allow containers to drain thoroughly, then rinse with sterile or potable water.

Note: Before using Clarity™ to sanitize metal surfaces, it is recommended that the diluted solution be tested on a small area to determine compatibility.

In all applications, always prepare a new sanitizing/disinfecting solution daily to ensure effectiveness. Do not reuse sanitizing/disinfecting solutions. Dispose of any unused sanitizing/disinfecting solution.

EMERGENCY TELEPHONE NUMBERS

(24 HOURS)

MEDICAL: COLLECT 303-595-9048

TRANSPORTATION: 800-424-9300

OTHER: COLLECT 716-879-0400

For more information see Material Safety Data Sheet

ESL020509 REV021309