

BEST SANITIZERS INC.
ALPET[®]
PAA
15%



Peracetic Acid Food Contact Surface Sanitizer

Alpet[®] PAA 15% contains 15% peracetic acid and 22% hydrogen peroxide. It is widely used as an additive in water that contacts fruits and vegetables. It is ideal for use in organic facilities as it is OMRI listed.

Broad spectrum oxidizing biocide

Use in sanitation of both organic and conventional food and beverage plants, as well as commercial greenhouses

Use on conveyors, pipelines, equipment, floors, drains, walls, animal housing, and more

Optimum performance below pH 8.6, but effective up to pH 9.5

Lowers alkalinity to allow higher cycles of concentration than hypochlorite

Safe for discharge to land or for surface irrigation

OMRI, Kosher, Pareve and Halal certified



See product label for handling and storage guidelines.
See SDS for additional information.

Product AS SOLD:

Active Ingredients

Peroxyacetic Acid	15.0%
Hydrogen Peroxide	22.0%
Inert Ingredients	63.0%
Total	100%

Warning: Danger

Color: Clear Colorless Liquid

Odor: Vinegar Odor

Pounds Per Gallon: 9.0 (1.08kg/L)

Other information

Store in a cool, dry place below 86° F (30° C)

Sanitization

This peroxyacetic acid sanitizer is recommended for use on precleaned surfaces such as equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, and egg processing/packing equipment surfaces. This product is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as CaCO₃. This product has demonstrated greater than 99.999% reduction of *Staphylococcus aureus* and *Escherichia coli* in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study.

Sanitizing Food Contact Surfaces: Sanitize with a concentration of 0.7-3.8 fl. oz. of this product diluted in 10 gallons of water (93-500 ppm active peroxyacetic acid and 136-733 ppm active hydrogen peroxide). Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain thoroughly and allow to air dry. Do not rinse.

Sanitization of Conveyors and Equipment for Meat, Poultry, Seafood, Dairy, Fruit, Nuts and Vegetables: This product is effective against the gram positive organism *Staphylococcus aureus* and gram negative organism *Escherichia coli*. For use in the static or continuous sanitizing, washing or rinsing of conveyors, slicers, saws, and equipment, apply a solution of this product using a recommended 0.7-3.8 fl. oz. per 10 gallons of water (93-500 ppm active peroxyacetic acid and 136-733 ppm active hydrogen peroxide). Apply sanitizer solution to the return portion of the conveyor or equipment using spray or similar means of wetting surfaces, so as to prevent puddling. Allow sanitizer to thoroughly wet surface for a minimum 60 seconds contact time. No rinse is needed.

Combination Disinfection and Cleaning: This product is effective against *Staphylococcus aureus* and *Salmonella enterica* at 1.0 oz per 10 gallons of water (130 ppm active peroxyacetic acid and 191 ppm active hydrogen peroxide) in hard water (400 ppm as CaCO₃) and 5% organic soil on hard, nonporous surfaces. For visibly soiled areas a pre-cleaning step is required. Apply solution with a mop, cloth, sponge, brush, or by soaking, spraying, or immersion so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess solution and entrapped soil with a clean wet mop, cloth, wet vacuum pickup or by draining. Prepare a fresh solution daily or when it becomes soiled or diluted.

Commercial Sterilant For Aseptic Packaging of Low Acid Food

This product can be used in food, beverage and dairy processing aseptic packaging systems as a commercial sterilant to treat clean, non-porous food, beverage and dairy packaging materials and equipment, such as, pipelines, pumps, tanks, vats, fillers, evaporators, and pasteurizers, when the solution is prepared in water of up to 400 ppm hardness.

Food Packaging Materials: This product may be used alone or in combination with other processes as a commercial sterilant for aseptic packaging of low acid foods, such as, commercial sterilization of aseptic filling systems and glass and plastic food packaging and their enclosures prior to filling, except for use on food packaging used in contact with infant formula or human milk or on aseptic filling equipment used to fill such packaging. Apply at a concentration of 3.4 fl. oz. of this product per 1 gallon of water (4500 ppm peroxyacetic acid and 6597 ppm hydrogen peroxide) and at a temperature of 65°C. Use immersion, coarse spray, or circulation techniques as appropriate to sterilize the food, beverage or dairy packaging materials. 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, beverages or dairy products. When used according to label directions, this product is effective against spores of the following organisms: *Bacillus subtilis*, *Bacillus cereus* and *Clostridium sporogenes*.

For a fine mist or vapor application, no rinse treatment is required if: (1) solution application does not exceed 0.0175mL treatment solution per ounce container capacity; (2) treatment solution has not been recycled; (3) no treatment solution with a concentration of higher than 4500 ppm peracetic acid and 6597 ppm hydrogen peroxide has been added to the treatment solution reservoir. The aseptic food, beverage and dairy food processing operation must comply with all applicable FDA regulations and Food Contact Notification (FCN) 1851. Use in an aseptic food, beverage and dairy processing operation includes testing required for the process validation.

Aseptic Food Packaging Equipment: This product may be used as a commercial sterilant for aseptic packaging of low acid foods for non-porous food manufacturing, packaging and filling equipment. Remove gross soil particles from surfaces prior to use of this product. Thoroughly clean surfaces and follow with a potable water rinse. Commercially sterilize clean manufacturing, filling, and packaging equipment with a concentration of 3.4 fl. oz. of this product per 1 gallon of water (4500 ppm peroxyacetic acid and 6597 ppm active hydrogen peroxide) at a temperature of 65°C. Use immersion, coarse spray, or circulation techniques as appropriate to sterilize the equipment. The solution must remain in contact with the equipment for a minimum of 20 seconds. Allow to drain dry. A final rinse with sterile water is optional. When used according to label directions, this product is effective against *Bacillus subtilis*, *Bacillus cereus* and *Clostridium sporogenes*.

Treatment of Fruit and Vegetable Process Water Systems

This product can be used in water or ice that contacts raw or fresh, post-harvest or further processed fruits and vegetables for the control of spoilage and decay causing bacteria and fungi in commercial operations and packinghouses.

Batch, Continuous or Spray System Processes: Fill vessel containing fruits and vegetables with known amount of water. Ensure that water is circulating in vessel if using the submersion method. Add this product to no more than 500 ppm residual peroxyacetic acid to the use solution in accordance with Food Contact Notification #1738, effective March 28, 2017. This can be accomplished by initially adding 3.8 fl. oz. per 10 gallons of water. The recommended concentration is between 30-300 ppm as peroxyacetic acid (0.23-2.3 fl. oz. per 10 gallons of water). The final

concentration necessary to accomplish the intended task will vary from plant-to-plant. The fruits and vegetables can be continuously sprayed or submerged (dipped) in the resulting solution. Periodic or continuous additions of this product to maintain the required concentration may be added as necessary. It is also recommended to apply this product during the washing, chilling, or physical cleaning processes, including the roller-spreader, washer or brush washer manifold, dip tank, or sorting processes. Contact time of 60 seconds is recommended to insure efficacy. A potable water rinse is not required.

Fogging: (Not for Use in California): For raw agricultural commodities, commercially-applied fogging methods may be used provided the dilution rates of the resultant solution does not exceed those prescribed in this section (3.8 fl. oz. per 10 gal of water). A potable water rinse is not required. Conventional corrosion-resistant fogging devices are recommended. Vacate the area of all personnel prior to, during and after fogging until the total peroxide concentration is below 1.0 ppm, or there is no strong odor present, characteristic of acetic acid.

Treatment of Harvest Potatoes (Not for Use in California): To control, treat or suppress the bacterial and fungal diseases: silver scurf, late blight, pink rot, early blight, bacterial soft rot. This product can be applied by dip or spray on harvested potatoes going into storage. Use 0.8-1.6 fl. oz. of this product per five gallons of clean water. Do not reuse already mixed solution; make fresh daily. If applying diluted solution via spray, spray over potatoes to achieve full and even coverage. Ensure full contact on all surfaces for 45 seconds.

Poultry, Swine, Livestock Watering Operating Systems

After watering lines have been cleaned, use this product at 0.3-42 fl. oz. per 100 gallons of water (4-559 ppm as peroxyacetic acid) to control algae and bacteria in drinking water and to control mineral build up in watering lines. Stop the use of this product twenty-four (24) hours prior to vaccination via the water line.

See product label for directions and recommended dilutions for the following applications:

- **Reverse Osmosis (Ro), Ultra Filtration (Uf) and Other Membrane Cleaning**
 - Batch Sanitation of NF, UF and RO Systems
 - Continuous or Intermittent Addition
- **Biofouling Control in Pulp, Paper and Paperboard Mill and Water System** (Not for use in California)
 - Influent Water Systems
 - Mill Process Waters
- **Control of Slime Forming Bacteria and Biofouling**
 - Once-through and Recirculating Cooling Water (Cooling Towers, Evaporative Condensers, Air Washers)
 - Ornamental or Recreational Water Features
 - Air Washers
 - Evaporated or Condensed Waters
- **Disinfection and Microbial Control in Effluent Treatment Systems**
- **Oil, Gas and Secondary Oil Recovery Systems, Drilling Muds, Fracturing Fluids, and Packing Fluid, Injection Water and Floodwater**

Configurations

SSPA110 Alpet PAA 15% 5 gallon jug	SSPA113 Alpet PAA 15% 53 gallon drum
SSPA110-L Alpet PAA 15% 5 gallon jug	SSPA113-L Alpet PAA 15% 53 gallon drum
SSPA111 Alpet PAA 15% 14 gallon drum	SSPA113-H Alpet PAA 15% 53 gallon drum
SSPA111-L Alpet PAA 15% 14 gallon drum	SSPA114 Alpet PAA 15% 300 gallon tote
SSPA112 Alpet PAA 15% 28 gallon drum	SSPA114-L Alpet PAA 15% 300 gallon tote
SSPA112-L Alpet PAA 15% 28 gallon drum	SSPA114-H Alpet PAA 15% 300 gallon tote

NOTE:

"L" designates that container comes with a 1/4" low-flow safety feed adapter installed with flowrate up to 1 qt/min

"H" designates that container comes with a 3/8" high-flow safety feed adapter installed with flowrate up to 3 gal/min

Equipment & Accessories

USP20177 Safe-T-Feed Adapter Low-Flow (1/4")	MD20002 Spray-All
USP20178 Safe-T-Feed Adapter High-Flow (3/8")	MD20003 1-Way Push Lever Mixing Station
USP20179 Cap Adapter (1/4")	MD20008 Airless Foam / Rinse / Sanitize Applicator
USP20180 Cap Adapter (3/8")	USP20198 Portable Spray Unit, 30 gallon w/ Kalrez
USP20215 BSI MixRite 3.0 Dispenser	USP20228 Portable Foam Unit, 30 gallon w/ Kalrez
USP20181 BSI MixRite 3.5 Dispenser	USP20088 Portable Foaming Unit, 20 gallon, w/ Kalrez
USP20182 BSI Blend Center 633 Dispenser	USP20085 Portable Foaming Unit, 10 gallon, w/ Kalrez
USP20193 BSI Single Station Bottle Fill Dispenser	MD20007 BSI Compact Sprayer, 22 ounce
USP20194 BSI Single Station Bucket Fill Dispenser	MD20006 BSI Compact Foamer, 22 ounce
USP20195 BSI Single Station Dial Blend Dispenser	
USP20196 BSI Dual Station Dial Blend Dispenser	
MD20001 Foamer w/ Gauges	

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