



PRO-VENTION™

Antimicrobial Solution



PRO-Vention is a peroxyacetic acid-based antimicrobial solution 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, fish & seafoods, marinades & brines. When used according to label instructions, PRO-Vention may be used in process water, ice or brine used for washing, rinsing or cooling of processed and preformed ready-to-eat meat and poultry.

PRO-VENTION™

FEATURES

- Acceptable for direct or indirect contact in or on food, including fruits, vegetables, meat, poultry, fish, seafood, marinades, and brines in accordance with 21 CFR 173.370 and 21 CFR 173.315
- If used at the maximum concentration indicated on the label, none of the ingredients will exceed the maximum limit threshold as established by the FDA
- Listed on FSIS Directive 7120.1 Safe and Suitable ingredients used in the Production of Meat, Poultry, and Egg Products under FCN #2036
- Suitable for use in process water or ice for washing, rinsing, chilling, or processing fruits and vegetables

BENEFITS

- If used as directed, helps to reduce contamination and cross-contamination of edible food products
- Does not affect the look or flavor of food when used according to the label
- Can be used as an antimicrobial agent in brines, sauces, and marinades applied either on the surface or injected into processed or unprocessed, cooked or uncooked, whole or cut poultry, and surface sauces and marinades
- Versatile: dilute PRO-Venton according to product label to meet your specific food processing application

Listing on FSIS Directive 7120.1 Safe and Suitable Ingredients used in the Production of Meat, Poultry, and Egg Products does not supersede the Standards of Identity for Food (21 CFR 131-169).

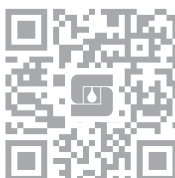
SPECIFICATION DATA

Dilution	0.2 – 15.0 fl oz / 10 gal
pH	< 2.0
Color	Colorless, water white
Fragrance	Pungent, vinegar-like odor
Specific Gravity @ 24°C/75°F	1.10 – 1.15
Flash Point	77°C/171°F
Stability: Shelf @ 24°C/75°F	1 year
Stability: Freeze/Thaw	Keep from freezing

Keep cool. Storage at temperatures above 80°F will shorten shelf-life. Storage at high temperatures (above 120°F) could lead to dangerous self-accelerating decomposition.

ADDITIONAL RESOURCES

Scan the QR code to access this product's safety information and documentation.



DIRECTIONS FOR USE

MEAT APPLICATIONS

PRO-Venton is used as an antimicrobial agent on meat carcasses, parts, trim, and organs in accordance with current industry practice in spray, wash, rinse, dip, chill, and scald process water, ice, or brine used in the production, processing, and preparation of whole or cut meat carcasses, including carcasses, parts, trim, and organs. Add no more than 10.5 fluid oz per 10 gallons of water or ice. This will keep the product within the limits of FCN#2036. The final amount necessary to accomplish the intended task will vary considerably from plant to plant; the recommended usage rate is between 150 - 600 ppm (1.2-4.8 oz per 10 gal water)*. Spray applications should be at pressure greater than 40 psi.

POULTRY APPLICATIONS

PRO-Venton is used as an antimicrobial agent on poultry carcasses, parts, and organs in spray, wash, rinse, dip, chiller or scald water, ice or brine used in the production, processing, and preparation of whole or cut poultry carcasses, parts, trim, and organs in accordance with current industry standards of good manufacturing practice (unless precluded by the U.S. Department of Agriculture's standards of identity in 9 CFR part 381, subpart P) where the use of peracetic acid is listed in FCN# 2036 and for OLR & OFLR applications. Add no more than 15 fluid oz per 10 gallons of water or ice. This will keep the product within the limits of FCN# 2036. A typical PAA usage rate will be between 150 – 600 ppm (1.2-4.8 oz per 10 gal water)*.

FRUITS AND VEGETABLES

PRO-Venton is used in process water or ice for washing, rinsing, chilling, or processing fruits and vegetables in food processing facilities. Add no more than 3.7 fluid oz per 10 gallons of water or ice. This will keep the product within the limits of FCN# 2036. The recommended usage rate is between 30 – 300 ppm (0.2-2.4 oz per 10 gal water)*.

***Note: 1 oz per 10 gal of water yields 125 ppm PAA.**

READY-TO-EAT

PRO-Venton may be used in process water, ice or brine used for washing, rinsing or cooling of processed and preformed Ready-To-Eat meat and poultry products. Add no more than 2.8 fluid oz per 10 gallons of water or ice. This will keep the product within the limits of FCN# 2036. Adjust levels to maintain desired microbial control.

SEAFOOD APPLICATIONS

PRO-Venton may be used as an antimicrobial agent in process water or ice used to commercially prepare fish and seafood intended for human consumption as per FCN# 2036. Add no more than 1.72 fluid oz per 10 gallons of water or ice. This will keep the product within the limits of FCN# 2036.

BRINES, SAUCES & MARINADES

PRO-Venton may be used as an antimicrobial agent in brines, sauces, and marinades applied either on the surface or injected into processed or unprocessed, cooked or uncooked, whole or cut poultry, and surface sauces and marinades applied on processed and preformed meat and poultry products as described in 21 CFR 170.3(n)(29) and (34). Add no more 0.37 fluid oz per 10 gallons of water or ice. This will keep the product within the limits of FCN# 2036.

ORDERING INFORMATION



#383355

SAFETY: For institutional and industrial use only. Be sure to read all directions, precautionary and first aid statements on product labels before using this or any other Spartan product. If questions remain, consult your employer or a physician. Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor and at www.spartanchemical.com. Workplace labels are available in English, Spanish, and French.

GUARANTEE: Spartan's modern manufacturing and laboratory control ensures uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within 12 months of the date of manufacture.

