

PRO-VENTION™ #3833

Technical Data Sheet



SANITIZATION

APPLICATION	REC. PPM RANGE	REC. DILUTION RANGE	NOT TO EXCEED PPM AS APPROVED IN FCN # 2036	NOT TO EXCEED DILUTION
Meat Applications	150 – 600 ppm peracetic acid	1.2 – 4.8 oz / 10 gal.	2000 ppm peracetic acid	10.5 fl. oz. / 10 gal.
Poultry Applications	150 – 600 ppm peracetic acid	1.2 – 4.8 oz / 10 gal.	2000 ppm peracetic acid	10.5 fl. oz. / 10 gal.
Fruits and Vegetables	30 – 300 ppm peracetic acid	0.2 – 2.4 oz / 10 gal.	500 ppm peracetic acid	3.7 fl. oz. / 10 gal.
Ready-To-Eat Meat and Poultry Products	NA	NA	495 ppm peracetic acid	2.8 fl. oz. / 10 gal.
Seafood Applications	NA	NA	230 ppm peracetic acid	1.72 fl. oz. / 10 gal.
Brine, Sauces, and Marinades	NA	NA	50 ppm peracetic acid	0.37 fl. oz. / 10 gal.

TITRATION PROCEDURE

Note: This test should be run on a sample of the end-use dilution of PRO-Vention

1. Fill test tube (0715-DRT) to the 10 mL line with the sample water.
2. Add 10 drops of Sulfuric Acid, 1:1 (6141WT). Make sure solution is thoroughly mixed.
3. Add 1 drop of Ferroin Indicator (6410) and 1 drop of *Potassium Iodide 20% Solution (6521) and mix well. Solution will turn a cloudy brown if peracetic acid is present.
4. While gently swirling tube, add Peracetic Acid Titrant (S-6155), one drop at a time until brown color changes to a clear, pale orange-pink which persists for 20 seconds. Make sure solution is thoroughly mixed.
5. Multiply the number of drops used by 15 and record as ppm Peracetic Acid.

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).