

# PREMIUM PEROXIDE II

## Powerful No-Rinse Sanitizer Product Number 1952

### Purpose and Use

Premium Peroxide II uses the powerful combination of peroxyacetic acid and hydrogen peroxide to provide effective broad spectrum germicidal action as low as 40°F. It is designed for use in circulation cleaning and industrial sanitizing of tanks, pipelines, fillers, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, egg processing/packing equipment surfaces and eating establishments.

### How Premium Peroxide II Works

Premium Peroxide II is a non-foaming, no-rinse formula which can be used over a broad range of temperatures and pH without being corrosive to stainless steel. Premium Peroxide II is EPA Registered for sanitizing non-porous food contact surfaces and FDA Approved as indirect food additive. When used as directed it will not impact color, taste, or odor of your product and is environmentally friendly, ultimately breaking down to water, oxygen and carbon.

### Benefits

- Effective germicidal action at low temperature
- EPA registered
- Safe on stainless steel

### Discussion

Premium Peroxide II is effective as a sanitizer when solution is prepared in water of up to 400ppm hardness as CaCO. This product has demonstrated greater than 99.999% reduction of organisms after 60 seconds exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study.

### Features

- Powerful Acid/Peroxide combination
- Broad Spectrum Sanitizer
- No Rinse
- Lo Foaming



## Directions for Use

Premium Peroxide II is used for circulation, immersion and spray methods. No rinse is required after use. After removing gross particulate matter with a warm water flush and washing equipment with detergent or cleaning solution, fill closed systems with diluted sanitizer solution. Allow surfaces to drain thoroughly before resuming operation.

### Method

Sanitizing Food Contact Surfaces, Conveyors and Equipment

### Concentration

1 oz to 6.1oz in 6 gallons of potable water this will provide 82 to 500 ppm of peroxyacetic acid.

### Method

Sanitizing of Casing, Shell or Hatching Eggs

### Concentration

1 oz - 2.4oz in 6 gallons of water to provide 82 to 197 ppm of peroxyacetic acid. The solution must be equal to or warmer than the eggs, but not to exceed 130°F.

### Temperature

Temperature should be 40° to 110°F (4° to 43°C)

### Sanitizing Time

1 minute

For use in food and dairy facilities in accordance with product label and documented use applications. Consult your DeLaval representative for guidance.

## Safety Information

### IF ON SKIN (or Hair)

Remove/Take off immediately all contaminated clothing. Rise skin with water/shower. Wash contaminated clothing before reuse.

### IF IN EYES

Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a Poison Control Center or doctor/physician.

### IF SWALLOWED

Rinse mouth. DO NOT induce vomiting.

### IF INHALED

Immediately move to fresh air and keep at rest in a position comfortable for breathing. Immediately call a Poison Control Center or doctor/physician.

Consult your Safety Data Sheet for additional safety information

For more information about this product or any of our other products and services please visit our website at [www.delavalcleaningsolutions.com](http://www.delavalcleaningsolutions.com) or contact us at 1-800-447-8370.



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