



F&B DiverContact® P16

Direct Food Contact Antimicrobial Solution

Discussion

DiverContact® P16 can be used as a direct food contact antimicrobial agent in the following:

- Water or ice used on red meat carcasses, parts, trim and organs
- Water or ice used on poultry carcasses, parts, and organs
- Wash water for fruits and vegetables
- Water or ice used in fish or seafood processing

Enhances Food Safety and Quality

- Reduces cross contamination on carcasses, parts, trim & organs
- Reduces contamination that may cause product spoilage or decay
- Effective in multiple food processing sectors and application points

Poultry

Cabinet rinse
water
Pre-Chill dip
Chiller
Post Chiller dip

Fresh Red Meat

Pre-Evisceration
Final Wash
Hot Box Spray Systems
Sales Cooler Spray Systems
Primal spray tunnel
Trim belt overspray

Fruits & Vegetables

Further processed F&V
Fresh Whole F&V
Process water

Fish & Seafood

Ice and Process water

Easy-to-Use

- Easy to dispense and apply
- Automated dosing for consistency and control





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Use Instructions

DiverContact® P16 is a processing aid for use on Red Meat, Poultry, Fruits, Vegetables, Fish or Seafood.

DiverContact® P16 may be used at up to 5.4 mL/L (1000 ppm POAA) in process water or ice used to treat on red meat carcasses, parts, trim and organs with (e.g., washing, rinsing or cooling) without a final potable water rinse. Adjust levels as necessary to achieve the technical effect.

DiverContact® P16 may be used at up to 11 mL/L (2000 ppm POAA) in process water used on poultry carcasses, parts, and organs (e.g., spray, wash, rinse, dip, or scald water) without a final potable water rinse. **DiverContact® P16** may be applied to carcasses, parts, and organs in a dip or spray. Adjust levels as necessary to achieve the technical effect.

DiverContact® P16 may be used at up to 11 mL/L (2000 ppm POAA) in process water used on poultry carcasses in water chill systems without a final potable water rinse. Adjust levels as necessary to achieve the technical effect.

DiverContact® P16 may be used at up to 5.4 mL/L (1000 ppm POAA) for ice used on poultry carcasses, parts, and organs without a final potable water rinse. Adjust levels as necessary to achieve the technical effect.

DiverContact® P16 may be used up to 0.43 mL/L (80 ppm POAA) in water used to wash fresh whole and fresh-cut and/or further processed fruits and vegetables without a final potable water rinse. Adjust levels as necessary to achieve the technical effect.

DiverContact® P16 may be used up to 1.0 mL/L (190 ppm POAA) in process water or ice used in fish or seafood processing without a final potable water rinse. Adjust levels as necessary to achieve the technical effect.

DiverContact® P16 may be used at up to 5.4 mL/L (1000 ppm POAA) in process water or ice used to treat the surface of processed and pre-formed red meat products without a final potable water rinse. Adjust levels as necessary to achieve the technical effect.

DiverContact® P16 may be used at up to 5.4 mL/L (1000 ppm POAA) in process water or ice used to treat the surface of processed and pre-formed poultry meat products without a final potable water rinse. Adjust levels as necessary to achieve the technical effect.

Note: DiverContact® P16 is not for use to sanitize hard food contact surfaces such as tanks, lines, food processing equipment, or to treat food packaging.

Technical data and Physical Properties

Certification	Health Canada Letter of No Objection
Form/Color	Clear, colorless liquid
Scent	Pungent
Specific Gravity	1.15 g/mL
pH (1%)	3
% P	0.26

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

It is extremely important to keep all metals away from **DiverContact® P16** concentrate. **DiverContact® P16** contains hydrogen peroxide and like all peroxides is very sensitive to metal contamination. This product is for use on stainless steel, glass, tile, Buna-N and neoprene when used as directed. Use solutions of this product will react with copper, brass or other soft metals and may lead to darkening over a period of time.

Test Kits

Test Kit # DBP480024

Test Kit # D480028

Test Kit #DBP409792

Peracetic Acid/Peroxide

Precautionary Statement

Refer to current Safety Data Sheet.