



Peragreen WW (Peroxyacetic Acid Solution)

EPA Number: 63838-2

Applications:

Food grade sanitizer used in the dairy, food and beverage processing industry for CIP pipeline cleaning, fruit and vegetable washing, and sanitizing. Appropriate for organic production sanitizing as approved by the NOP. It is also used in the treatment of cooling water, oilfield process water and wastewater. Additional uses are for slime and biofouling control in the pulp & paper industry, agricultural irrigation, dispersed pigments and coatings industries.

Properties:

Peragreen WW has a high oxidation potential and is very reactive. It exhibits excellent bactericidal and fungicidal activity against a wide range of microorganisms in cold or warm water. Product is stable for a minimum of 1 year under normal conditions. It ultimately degrades to oxygen, water, and acetic acid (vinegar).

Chemical Composition:

Peragreen WW is an equilibrium mixture of peracetic acid, hydrogen peroxide, acetic acid, proprietary ingredients, and water.

Peracetic acid (% wt.) 14.8-15.7

H₂O₂ (% wt.) 20.0-23.0

Acetic acid (% wt.) 10.0-20.0

Physical Properties:

Specific Gravity 1.14 g/ml

Vapor Pressure (mbar), 20°C (68°F) 27

pH (15% solution), 20°C (68°F) <1

Flash Point (200° F/93° C)

Freezing Point < -23° C (-10° F)

Flammability (solid,gas) Non-flammable

Solubility in Water (Complete)

Appearance:

Clear, colorless liquid (pungent vinegar-like odor)

Storage:

The Peragreen WW container must be stored in an upright position.

The storage area should be well ventilated and **shaded from sunlight** as well as protected from sources of radiant heat. Contamination of the product, especially heavy metal ions and alkali, must be avoided.

Shelf Life:

At least 1 year without notable losses of active oxygen if stored properly.

Packaging:

5 gal (45 lb), 53 gal (500 lb), 220 gal (2080 lb), 300 gal (2840 lb), Bulk Tankers
Available in HDPE plastic pails, drums and totes.

Transport (DOT):

UN3109, Organic Peroxide Type F, Liquid (Peroxyacetic Acid), 5.2 (8) , PG II