

CDG Solution 3000™

Approved EPA FIFRA Label Claims March 1, 2019

CDG Solution is intended for use as sanitizing rinse on previously cleaned, food-contact surfaces and as a disinfectant for use in water. CDG Solution is intended for use against the following microorganisms:

Non-Food Contact Sanitization

Staphylococcus aureus [ATCC 6538] (*S. aureus*)
Klebsiella pneumoniae [ATCC 4352] (*K. pneumoniae*)

Food Contact Sanitization

Salmonella enterica [(formerly typhi)] [ATCC 6539] (*S. Enterica*)
Staphylococcus aureus [ATCC 6538] (*S. aureus*)

Water Disinfection

Raoultella terrigena [ATCC 33257] (formerly designated as *Klebsiella terrigena*) (*R. terrigena*)
Legionella pneumophila [ATCC 33152] (*L. pneumophila*)
Poliovirus 1 [ATCC VR-59]
Rotavirus SA-11 [ATCC VR-2018]

Summary of uses

Agricultural Premises and Equipment

- TO DISINFECT WATER FOR CONSUMPTION BY POULTRY, SWINE, CATTLE AND OTHER ANIMALS
- TO CONTROL ODOR, AND STAIN-CAUSING BACTERIA, MOLD, AND MILDEW IN AGRICULTURAL STORAGE FACILITIES
- TO CONTROL ODOR AND STAIN CAUSING BACTERIA, MOLD, AND MILDEW] IN ANIMAL CONFINEMENT FACILITIES
- TO CONTROL ODOR, AND STAIN-CAUSING BACTERIA, MOLD, AND MILDEW IN ANIMAL TRANSPORT VEHICLES
- DEODORIZATION OF ANIMAL HOLDING ROOMS, SICK ROOMS, MORGUES AND WORK ROOMS*
- TO CONTROL ODOR, SLIME FORMING BACTERIA, MOLD AND MILDEW FOR SHOE BATH USE
- TREATMENT OF POULTRY CHILLER-WATER/CARCASS SPRAY AND DIP-WATER TO CONTROL SPOILAGE-CAUSING BACTERIA AND EXTEND FRESHNESS
- TO CONTROL BACTERIA AND ODOR IN EGG ROOMS
- TO CONTROL ODOR-CAUSING BACTERIA IN THE HATCHING ROOM
- TO CONTROL ODOR-CAUSING BACTERIA IN THE INCUBATOR ROOM
- TREATMENT OF TRAY WASHING ROOM AND LOADING PLATFORM*
- TO CONTROL ODOR-CAUSING BACTERIA IN THE CHICK ROOM, CHICK GRADING BOX AND SEXING ROOM
- GLOVE DIP FOR AGRICULTURAL WORKERS.

Horticultural Premises and Equipment

- ALGAECIDE AND FUNGISTAT FOR HORTICULTURAL AND GREENHOUSE APPLICATIONS
- TO CONTROL ODOR AND STAIN-CAUSING BACTERIA, MOLD, AND MILDEW IN HORTICULTURE WORK AREA AND BENCHES
- TO CONTROL ODOR, AND STAIN-CAUSING BACTERIA, MOLD, AND MILDEW OF HORTICULTURE POTS AND FLATS
- TO CONTROL STAIN AND SLIME-CAUSING BACTERIA, MOLD, AND MILDEW OF HORTICULTURE CUTTING TOOLS

- TO CONTROL STAIN-CAUSING BACTERIA, MOLD, AND MILDEW OF HORTICULTURE BULBS
- TO CONTROL STAIN AND SLIME-CAUSING BACTERIA, MOLD, AND MILDEW OF GREENHOUSE GLASS, WALKWAYS AND UNDER BENCH AREAS
- TREATMENT OF HORTICULTURE BULBS
- TO CONTROL STAIN AND SLIME-CAUSING BACTERIA, MOLD, AND MILDEW FOR TREATMENT OF EVAPORATIVE COOLERS
- TO CONTROL STAIN AND SLIME-CAUSING BACTERIA, MOLD, AND MILDEW IN RETENTION BASINS AND PONDS
- FOR TREATMENT OF SEEDS NOT INTENDED FOR HUMAN OR ANIMAL CONSUMPTION:
- TO CONTROL ODOR, MOLD, MILDEW AND SLIME-FORMING BACTERIA OF DECORATIVE POOLS, FOUNTAINS AND WATER DISPLAYS

Food Processing Plants, Food –Handling Establishments and Restaurants

- SANITIZING SOLUTION FOR FOOD CONTACT SURFACES
- SANITIZING SOLUTION FOR NON-FOOD CONTACT SURFACES
- SANITIZER FOR FOOD-PROCESSING EQUIPMENT IN DAIRY FARMS, DAIRIES, BREWERIES AND MEAT, POULTRY AND BOTTLING PLANTS
- SANITIZER FOR NON-FOOD CONTACT SURFACES IN DAIRY FARMS, DAIRIES, BREWERIES AND MEAT, POULTRY AND BOTTLING PLANTS
- CLEANING AND TREATMENT OF ICE MAKING PLANTS AND MACHINERY TO CONTROL ODOR, AND STAIN-CAUSING BACTERIA, MOLD, AND MILDEW AND ALGAE
- CLEANING AND TREATMENT OF CANNING RETORT AND PASTEURIZER COOLING WATER TO CONTROL ODOR, AND STAIN-CAUSING BACTERIA, MOLD, MILDEW AND ALGAE
- CLEANING AND TREATMENT OF STAINLESS STEEL TRANSFER LINES, HYDROCOOLERS AND PASTEURIZERS TO CONTROL ODOR, AND STAIN-CAUSING BACTERIA, MOLD, AND MILDEW AND ALGAE
- TO SANITIZE CLEAN SHELL EGGS INTENDED FOR FOOD OR FOOD PRODUCTS
- FOR MICROBIAL CONTROL IN PROCESS WATER FOR VEGETABLE RINSES, TANKS AND LINES
- FOR MICROBIAL CONTROL AND TO EXTEND THE SHELF LIFE OF RED MEAT INCLUDING PARTS AND ORGANS, READY TO EAT MEATS OR FORMED MEATS
- FOR MICROBIAL CONTROL OF WATER AND ICE THAT ARE USED TO RINSE, WASH, TRANSPORT, OR STORE SEAFOOD
- FOR MICROBIAL CONTROL AND TO EXTEND FRESHNESS AND SHELF LIFE OF UNCUT AND UNPEELED FRUITS AND VEGETABLES
- FOR USE AS A LUBE ADDITIVE TO CONTROL BACTERIAL SLIME AND ODOR ON MOVING CONVEYORS AND CHAINS IN FOOD PROCESSING FACILITIES.
- FOR MICROBIAL CONTROL [AND TO EXTEND FRESHNESS] OF FRUIT AND VEGETABLE WASHES

Human water systems

- DISINFECTION OF POTABLE WATER FOR HUMAN CONSUMPTION
- DISINFECTION OF WATER STORAGE SYSTEMS ABOARD AIRCRAFT BOATS, RV'S AND OFF-SHORE OIL RIGS
- DISINFECTION OF MUNICIPAL WELL WATERS

Industrial Processes and Water Systems

- TREATMENT OF COOLING WATER SYSTEMS, PROCESS WATER SYSTEMS, FLUME WATERS AND COOLING TOWERS TO CONTROL SLIME-FORMING BACTERIA, AND/OR ALGAE AND/OR MOLLUSKS

- TREATMENT OF REVERSE OSMOSIS, [NANOFILTRATION, AND ULTRAFILTRATION MEMBRANES TO CONTROL SLIME-FORMING BACTERIA AND BIOFOULING
- FOR MICROBIAL CONTROL IN SWEETWATER COOLING SYSTEMS

Residential and Public Access

- DEODORIZER FOR RESTROOMS/BATHROOMS, REFUSE CONTAINERS, DIAPER PAILS, STORAGE LOCKERS

Swimming Pools

- TO CONTROL SLIME FORMING BACTERIA AND ALGAE OF SWIMMING POOLS AND HOT TUBS

Ventilation Systems

- TREATMENT OF VENTILATION SYSTEMS
- TO CONTROL SLIME FORMING BACTERIA, MOLD, AND MILDEW IN INDUSTRIAL AIR WASHERS, HUMIDIFIERS, AND EVAPORATIVE COOLERS

Prevention of Corrosion and Slime Causing Bacteria in Oil and Gas Wells During Secondary Recovery Operations

- ENHANCED OIL RECOVERY SYSTEMS:
- HYDRO-TESTING:
- PIPELINE PIGGING AND SCRAPING OPERATIONS
- DRILLING, PACKER, COMPLETION, WORK OVER AND FRACTURING FLUIDS: