



Manufacturers USDA “Letter of Guaranty”

This letter certifies that AEROGREEN 4130[®] is formulated consistent with the USDA Guidelines for Obtaining Authorization of Compounds to be Used in Meat and Poultry Plants. As such, AEROGREEN 4130 is considered suitable for use in federally inspected meat and poultry plants if used in a manner consistent with the label directions (please see attached product label and Material Safety Data Sheet.) Used in this manner, AEROGREEN 4130 will not adulterate food products or create insanitary conditions.

Before using AEROGREEN 4130 in food processing areas, food products and packaging materials must be removed from the room or carefully protected. After using AEROGREEN 4130, all surfaces must be thoroughly rinsed with potable water. AEROGREEN 4130 is effective against a broad spectrum of bacteria including *Salmonella choleraesuis*, *Escherichia coli*, *Staphylococcus aureus*, *Pseudomonas aeruginosa*, and many gram-positive/gram-negative and odor causing bacteria. AEROGREEN 4130 is not a sanitizer but is for use on non-porous, washable hard surfaces including aluminum, chrome, fiberglass, linoleum, porcelain, tile, rubber, concrete, and stainless steel -- floors, walls ceilings, counters, cutting boards and tables, sinks, toilets, urinals, rehabilitation and exercise equipment, machinery vats, tanks and conveyor belting -- in Institutional Kitchens, Hotels, Schools, Offices, Hospitals, Athletic Centers, Locker Rooms, Waste Handling and Storage Areas.

AEROGREEN 4130 has two (2) USDA APPROVALS: (1) as a floor and wall cleaner for official establishments operating under the Federal meat, poultry, shell egg grading, and egg products inspection programs. (2) as a carbon remover for food cooking or smoking equipment, utensils, or other associated surfaces in official establishments operating under the Federal meat, poultry, rabbit, shell egg grading, and egg products inspection programs.



Hi-Lite Solutions LLC
January 1, 2014