

24 - 8 oz. BOTTLES

13805

Mikroklene®

GW USDA Reg. No. 1677-12

IODOPHOR • DETERGENT • GERMICIDE

CLEANS • SANITIZES
DETERGENT WITH
EFFECTIVE GERMICIDE

ACTIVE INGREDIENTS:

Butoxypolypropoxy polyethoxyethanol iodine complex providing 1.25% Iodatable Iodine 9.75%
Phosphoric acid 15.00%
Total active 24.75%

***INERT INGREDIENTS:**

Total 75.25%

*Active as cleaning and buffering agents.

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FOR INDUSTRIAL USE ONLY **CAUTION:** KEEP OUT OF REACH OF CHILDREN

CONTAINS 4.7% PHOSPHORUS
45 GMS. PER GAL. OF AVERAGE
RECOMMENDED USE CONCENTRATION
PHOSPHATE CONTENT CALCULATED AS
TRISODIUM PHOSPHATE 24.8%



A product of
ECONOMICS LABORATORY, INC.
St. Paul, Minnesota 55102 USA

8/18/71

1677-12 Comment

Mikroklene[®] GW

CLEANS • SANITIZES

DETERGENT WITH EFFECTIVE GERMICIDE

For Manual Washing of Food Utensils in Cold Water

Glass Washing Machines - For spray cleaning.

GERMICIDE - For Sanitizing in Hotels, Restaurants,

Restaurants, Food Processing Plants, and

Laundries - In Plant Canteens.

SEE THE INSTRUCTIONS

CAUTION: Do not use on aluminum

or other soft metals. Do not use on

lacquered or enameled surfaces.

Do not use on electrical equipment.

GERMICIDE ACTION

FOR EATING AND DRINKING UTENSILS SANITATION

DILUTION TABLE

FOR GLASS WASHING

© 1967 The Clorox Company

FOR COLE WA
Machines with
Mikroklene

Adjust control

CAUTION

8-18

UNDER THE FEDERAL
FOOD, DRUG AND COSMETIC
ACT AS AMENDED
REGISTERED UNDER NO. 169

IODOPHOR DETERGENT GERMICIDE



CLEANS • SANITIZES
DETERGENT WITH EFFECTIVE GERMICIDE
For Manual Washing of Food Utensils-For Cold Water
Glass Washing Machines - For Spray Cleaning.
**GERMICIDE - For Sanitizing Rinse — Hotels - Bars -
Restaurants - Food Processing Plants - Interstate
Carriers - In-Plant Cafeterias.**

ACTIVE INGREDIENTS:

Butoxypolypropoxy polyethoxyethanol iodine complex providing 1.25% titratable iodine 9.75%
Phosphoric acid 15.00%
Total active 24.75%

***INERT INGREDIENTS:**

Total 75.25%
*Active as cleaning and buffering agents.

CAUTION: KEEP OUT OF REACH OF CHILDREN

See right panel for additional caution.
FOR INDUSTRIAL USE ONLY



ECONOMICS LABORATORY, INC.

General Offices St. Paul, Minn. 55102

DIRECTIONS FOR USE

SANITIZING MANUAL WASH

(25 ppm titratable iodine) - Use 1 oz. MIKROKLENE GW in 3 gals. warm water.

GERMICIDAL RINSE

- Penetrates crevices for thorough bacterial control (12.5 ppm titratable iodine). Use 1/2 oz. MIKROKLENE GW in 3 gals. warm water. Renew solution before amber color fades.

FOR EATING AND DRINKING UTENSIL SANITATION

1. Scrape and preflush utensils to remove excess soil.
2. Wash in a solution of 1 oz. MIKROKLENE GW to 3 gals. of water (25 ppm Tr. I) or other recommended detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1/2 oz. MIKROKLENE GW to 3 gals. of water (12.5 ppm Tr. I). Immerse all utensils for at least two minutes.
5. Air dry.

Renew solution before amber color disappears. Not recommended for use on silver and silver plate. May cause blackening.

DILUTION TABLE

ppm titratable iodine	12½	17½	25	50	75	100	150
Oz. MIKROKLENE GW per 3 gals. water	½	¾	1.0	2.0	3.0	4.0	6.0

NOTE: Concentration table provides an ample excess of Tr. I as a safety factor. 1 oz. equals 2 tablespoons or 6 teaspoons.

FOR MECHANICAL WASHING

For spray machines and mechanical floor and wall washers, follow directions recommended by equipment manufacturers. Always follow procedures recommended by local health authorities. Where local requirements are different from above, make up sanitizing solution according to the dilution table.

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and local health

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KEEP FROM FREEZE

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8-18-71

UNDER THE FEDERAL
FOOD, DRUG AND
COSMETIC ACT
FOR THE
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1677-12

Comment

IODOPHOR DETERGENT GERMICIDE

Mikroklene[®] GW

CLEANS • SANITIZES

DETERGENT WITH EFFECTIVE GERMICIDE

For Manual Washing of Food Utensils - For Cold Water

Glass Washing Machines - For Spray Cleaning.

GERMICIDE - For Sanitizing Rinse — **Hotels - Bars - Restaurants - Food Processing Plants - Interstate Carriers - In-Plant Cafeterias.**

USDA Reg. No. 1677-12

ACTIVE INGREDIENTS:

Butoxypolypropoxy polyethoxyethanol iodine complex providing 1.25% titratable iodine 9.75%
Phosphoric acid 15.00%
Total active 24.75%

*INERT INGREDIENTS:

Total 75.25%

*Active as cleaning and buffering agents.

CAUTION: KEEP OUT OF REACH OF CHILDREN

See right panel for additional caution.

FOR INDUSTRIAL USE ONLY



ECONOMICS LABORATORY, INC.

General Offices St. Paul, Minn. 55102

DETERGENT SANITIZER

Food Service Sanitation. Hotels. Restaurants. In Plant Cafeterias, Interstate Carriers—For Hand Washing Dishes, Pots and Pans, Food Utensils, Food Preparation Equipment use 3 compartment sink for both washing and germicidal rinse. For Sanitizing Counter Tops, Tables, Food Storage Areas, Refrigerators, and Refuse Containers use 25-150 ppm depending on soil load and detergency desired.

FOR COLD WATER GLASS WASHING MACHINES:

Machines with built-in reservoir: Remove cap, fill reservoir with MIKROKLENE GW. Machines which use this bottle for reservoir: Puncture cap liner with knife, invert bottle and insert into machine so that the piercing tube in detergent feeder breaks through the cap seal.

Adjust control as directed by machine manufacturer and local health authorities. Keep reservoir full.

CAUTION: Harmful if swallowed. Avoid contact with eyes and contact of concentrate with skin. In case of contact flush with plenty of water. If irritation persists, get medical attention. Avoid contamination of food. Concentrated Mikroklene G.W. stains starched articles — will wash out. Temporary stains on light surfaces will disappear.

KEEP FROM FREEZING

Printed in U. S. A.

CONTAINS 4.7% PHOSPHORUS -
0.45 GMS. PER GAL. OF AVERAGE
RECOMMENDED USE CONCENTRATION

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3 gals warm water.

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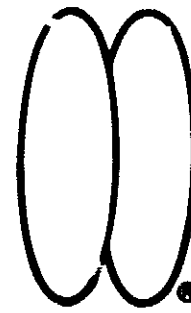
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IODOPHOR DETERGENT GERMICIDE

ACCEPTED
8-18-71
UNDER THE FEDERAL
LUMINITE AND HOSEA
FOR ECONOMIC TESTING
ED UNDER NO. 1677-12

© Cert. 1677-12

FOR COLD WATER GLASSWASHING MACHINES

*For Manual Washing of Food
Utensils. For Germicidal Rinse.*

IODINE (TITRATABLE) CONTENT HAS POWERFUL GERMICIDAL PROPERTIES — Has cleaning and penetrating power of good nonionic detergent to provide fast, complete soil and film removal combined with well known disinfecting power of Iodine.

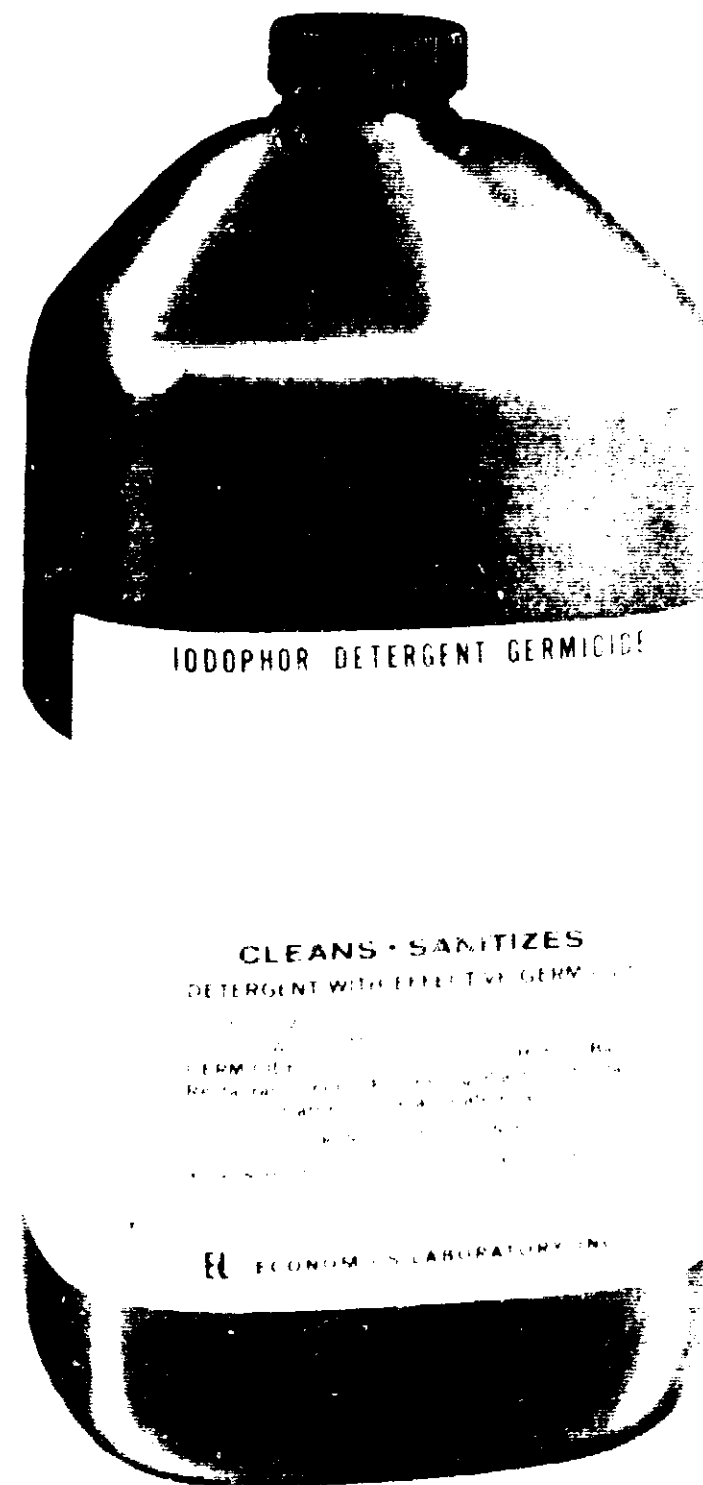
FOR COLD WATER GLASSWASHING MACHINES — Cleans and sanitizes glasses in one operation—makes machine self-cleaning and sanitizing. Glasses remain cold to receive refreshing beverages.

MANUAL WASHING FOOD UTENSILS — BAR GLASS SANITIZING — Wash and sanitize without need for hot water rinse. Color control shows effective germicidal strength.

SPRAY CLEANING — For use with EL MIKRO-SPRAY to spray clean, sanitize, and deodorize. Use as final spray rinse for eating and food preparation utensils.

GLASSWARE DRAINS FREELY—Contains wetting agent so water will drain off without leaving streaks or spots. Prevents de-carbonation (flat taste associated with carbonated beverages in unclean glasses)—attains perfect results in all water conditions.

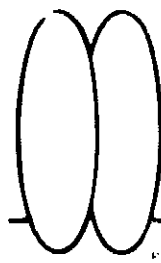
Approved by National Sanitation Foundation, accepted by State and Local Health Departments, USDA Reg. No. 1677-12



Packed in cases of 4 1-gal. plastic jugs

"QUALITY CONTROLLED"

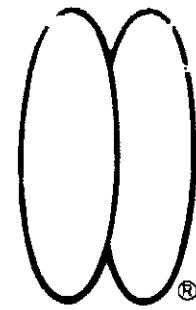
—to Assure Top Performance from Every Bottle



A product of
ECONOMICS LABORATORY, INC.

10000th Street, Suite 100, Irving, Texas 75039
Executive Sales and Advertising Offices: 271 Park Avenue, New York, N.Y. 10017
Dist. Major Industrial, Package Food Processing, Institutional, Commercial
Refer to telephone directory for listing in White or Yellow Pages





IODOPHOR DETERGENT GERMICIDE

FOR COLD WATER GLASSWASHING MACHINES For Manual Washing of Food Utensils. For Germicidal Rinse.

IODINE (TITRATABLE) CONTENT HAS POWERFUL GERMICIDAL PROPERTIES — The cleaning and germicidal power of iodine is the detergent of choice — it lasts, is completely safe and its germicidal strength will kill and destroy the power of bacteria.

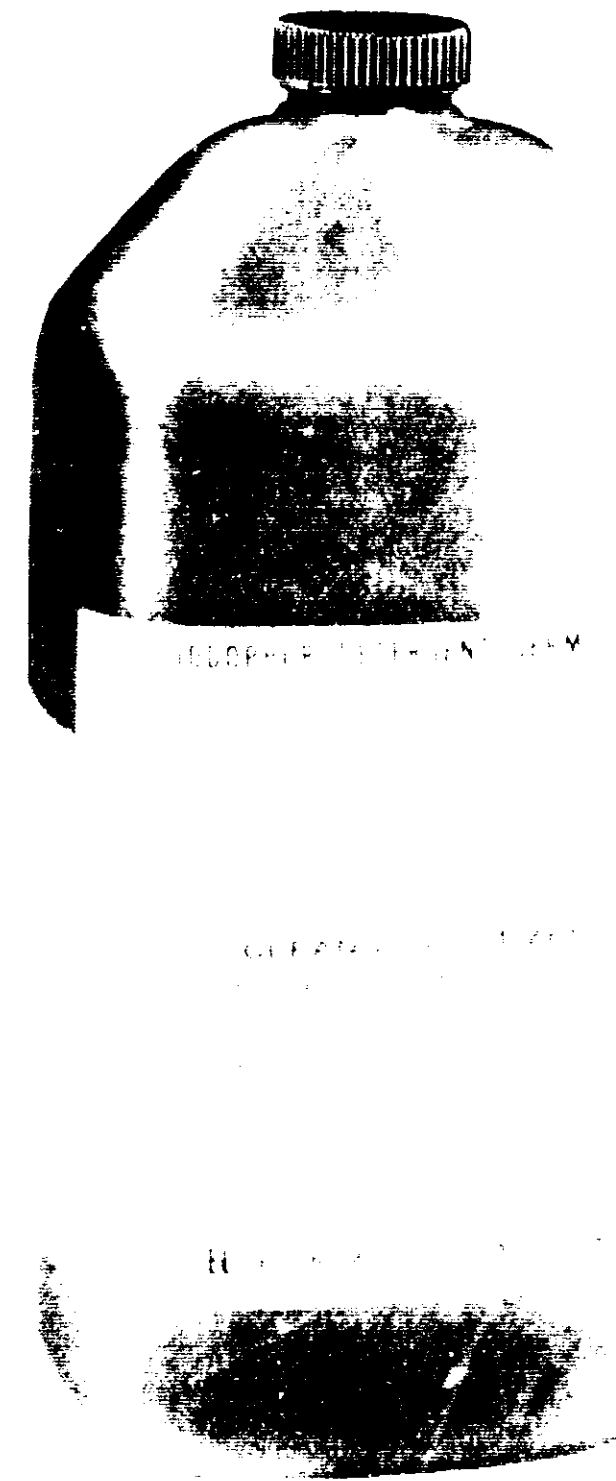
FOR COLD WATER GLASSWASHING MACHINES — Cleans and sanitizes glasses, bottles, jars, etc. in glasswashing machines. Self-cleaning and sanitizing glassware remains cold for the eye, refreshment and ages.

MANUAL WASHING FOOD UTENSILS — BAR GLASS SANITIZING — Wash and sanitize with Iodophor in hot water. Rinse with cold water. After treatment, water strength.

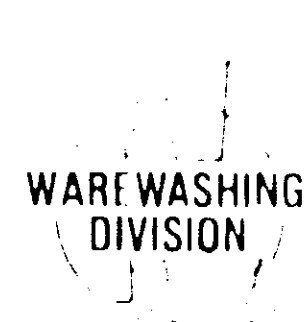
SPRAY CLEANING — Iodophor EL Mix (10% Iodophor EL in water) is suitable for spraying and cleaning. Use for spraying inside for water and for spraying.

GLASSWARE DRAINS FREELY — Iodophor is water-soluble. Water will drain off without leaving residue. The product is water-soluble and does not leave residue on glassware. It is safe for use on glassware.

Approved for use in food processing plants. Iodophor is a registered trademark of Economics Laboratory, Inc.



QUALITY CONTROLLED



A product of
ECONOMICS LABORATORY, INC.





Mikroklene GW

DESCRIPTION

MIKROKLENE GW is a dark amber non-viscous, mildly acid liquid detergent sanitizer combining a highly effective detergent formula with new "Iodophor Germicide". It is instantly soluble in water. Water hardness has no effect on biocidal activity of iodine. It is a stable product, will keep indefinitely, has a minimum iodine odor, is compatible for disinfecting with any type of detergent used in wash solution, is non-staining under use conditions.

ACCEPTED

8-18-71

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR EQUIPMENT UNDER REGISTRATION
NO. UNDER NO. 1477-12

Comment

DILUTION TABLE

ppm TITRATABLE iodine	12½	17½	25	50	75	100	150
Oz. MIKROKLENE GW per 3 gals. water	½	¾	1.0	2.0	3.0	4.0	6.0

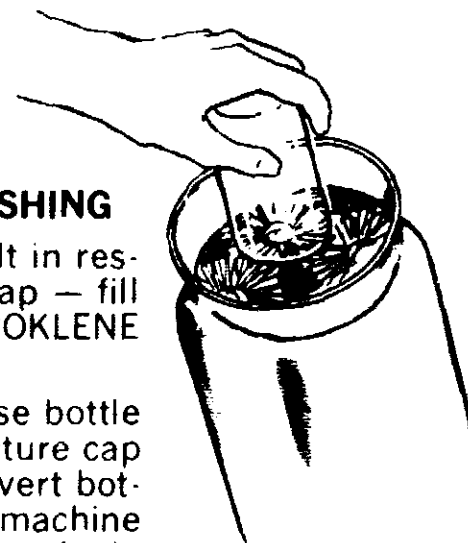
NOTE: Concentration table provides an ample excess of Tr. I as a safety factor.
1 oz. equals 2 tablespoons or 6 teaspoons.

FOR COLD WATER GLASSWASHING

Machines with built in reservoir: Remove cap — fill reservoir with MIKROKLENE GW.

Machines which use bottle for reservoir: Puncture cap liner with knife, invert bottle and insert into machine so that the piercing tube in the detergent feeder breaks through the cap seal.

Adjust control as directed by machine manufacturer and local health authorities. Keep reservoir full.



FOR MANUAL WASHING—FOOD UTENSILS MANUAL WASH SOLUTION

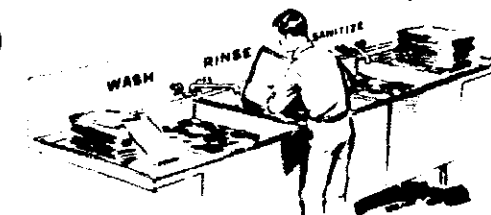
(25 ppm titratable iodine) add 1 oz. MIKROKLENE GW to 3 gallons warm water.

GERMICIDAL RINSE

(12½ ppm titratable iodine) add ½ oz. MIKROKLENE GW to 3 gallons warm water. Renew solution before color fades.

MANUAL WASHING PROCEDURE (3 SINK METHOD)

1. Wash dishes thoroughly in sanitizing wash or with other recommended detergents.
2. Rinse with clean warm water.
3. Rinse by immersion in MIKROKLENE GW germicidal rinse for 2 minutes.
4. Air dry.



For best results scrape dishes or pans before washing to keep excess food soil out of wash solution.

Not recommended for use on silver and silver plate—may cause blackening.

FOR USE IN SPRAY MACHINES

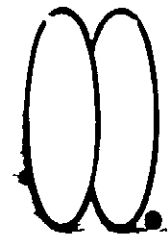
Use with EL MIKRO-SPRAY — follow equipment directions procedure. Always follow procedures recommended by local health authorities.

GENERAL USE MIKROKLENE GW

Food Service Sanitation, Hotels, Restaurants, In Plant Cafeterias, Interstate Carriers, Food Preparation Equipment, Counter Tops, Tables, Refrigerators, Food Storage Areas, Food Service Trucks, Floors, Walls, Refuse Containers—Use 25-150 ppm titratable iodine depending on soil load and detergency desired.

ACCEPTED WITH COMMENTS

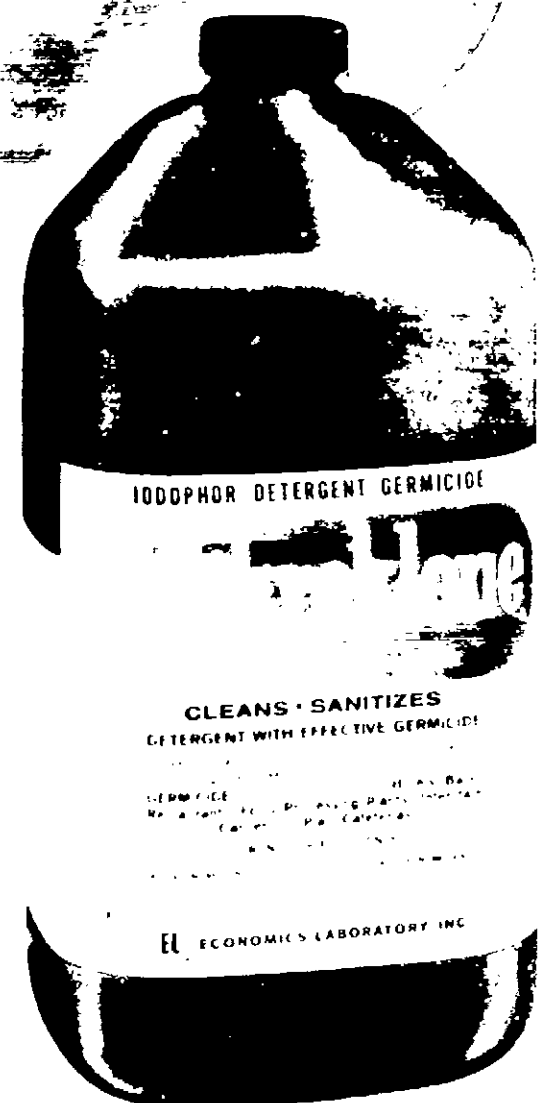
"First With The Newest Through Original Research"



IODOPHOR DETERGENT GERMICIDE

ACCEPTED
8-18-71

UNITED STATES FEDERAL
ECONOMIC COMMISSION
FOR ECONOMIC STABILIZATION
DO NOT BUY 1627-12



Packed in cases of 4 1 gal. plastic jugs.

FOR COLD WATER GLASSWASHING MACHINES For Manual Washing of Food Utensils. For Germicidal Rinse.

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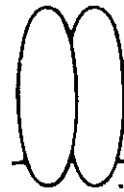
SPRAY CLEANING—For use with EL MIKRO SPRAY to spray clean, sanitize, and deodorize. Use as final spray rinse for eating and food preparation utensils.

GLASSWARE DRAINS FREELY—Contains wetting agent so water will drain off without leaving streaks or spots. Prevents decarbonation (flat taste associated with carbonated beverages in unclean glasses)—attains perfect results in all water conditions.

Approved by National Sanitation Foundation, accepted by State and Federal Health Departments, No. 1677-12.

"QUALITY CONTROLLED"

to Assure Top Performance from Every Bottle



A product of
ECONOMICS LABORATORY, INC.

1000 Old Orchard Road, Building 51, Park Avenue, New York, New York 10017
Executive Sales and Advertising Offices, 250 Park Avenue, New York, New York 10017
Tel. Magna Industrial, Kenzade, Food Processing, Institutional, Consumer
Retail Telephone directory for listing in White Yellow Pages



Product is distributed World Wide Through Affiliated Sofax Companies in: Australia, Austria, Belgium, Brazil, Canada, France, Germany, Greece, Holland, Hong Kong, Italy, Japan, Mexico, New Zealand, Norway, Singapore, Spain, Sweden, Switzerland, Thailand, Turkey, U.S.A., Venezuela, West Indies.



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REGISTERED
8-18-71
UN
1477-12 Comment

DILUTION TABLE

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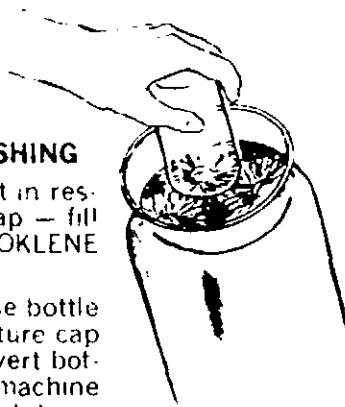
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(25 ppm titratable iodine) add 1 oz. MIKROKLENE GW to 3 gallons warm water.

GERMICIDAL RINSE

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4. Air dry.



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Not recommended for use on silver and silver plate—may cause blackening.

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"First With The Newest Through Original Research"

PRINTED IN USA

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