

(CENTER PANEL)

ODORCIDE NO. 5

Concentrated Disinfectant
Sanitizer, and Deodorizer

Must be diluted before using

ACTIVE INGREDIENTS:

n-Alkyl (50% C ₁₂ , 30% C ₁₄ , 17% C ₁₆ , 3% C ₁₈)	
dimethyl ethylbenzyl ammonium chlorides.....	5.0%
n-Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈)	
dimethyl benzyl ammonium chlorides.....	5.0

INERT INGREDIENTS.....	90.0
	<u>100.0%</u>

Guaranteed Minimum Phenol Coefficients (A.O.A.C. --- 20°C)

S. aureus	92.0
S. typhosa	62.0

Manufactured by

CRYSTAL CHEMICAL CORPORATION
New York, New York

USDA Reg. No. _____

Net Contents: One Gallon

CAUTION: Keep out of reach of children. See other warnings on right panel.

(LEFT PANEL)

Recommended Odorcide No. 5 Dilutions

After cleaning, 1 oz. Odorcide No. 5 to 4 gallons of water for sanitizing

Milking Machines
Milk Cans
Dishes, glasses, cutlery
Food Processing Equipment

(See Note 1)

This solution is effective in water containing up to 100 ppm hardness.

After cleaning, 1 oz. Odorcide No. 5 to 2 gallons of water for disinfecting floors, walls, surfaces, etc., as found in hospitals, institutions, public rooms, homes, industrial areas, conveyances, etc.

After cleaning, 2- $\frac{1}{4}$ oz. Odorcide No. 5 to 2 gallons of water for cold disinfection of surgical instruments, barber shop and beauty parlor equipment. For surgical instruments, it is advisable to add 1 tablespoon of sodium nitrate per gallon of solution as a corrosion inhibitor.

(RIGHT PANEL)

Odorcide No. 5 fulfills the criteria of Appendix F as revised March 1956 of the Milk Ordinance and Code, 1953 Recommendations of the U.S. Public Health Service in waters up to 850 ppm (50 grains per gallon) of hardness calculated as CaCO₃ when tested by the Chambers' Method.

Odorcide No. 5 in recommended use dilutions is non-corrosive.

CAUTION:

Odorcide No. 5 solutions should not come in contact with food.

Odorcide No. 5 should not be used with soap or anionic detergents.

Avoid getting Odorcide No. 5 in eyes. In case of contact, wash thoroughly with water. If irritation persists, get medical attention.

Odorcide No. 5 is harmful if swallowed from the container.

Note 1. For all food processing applications outside of restaurants and bar applications, a rinse with potable water should be recommended after sanitizing just before the equipment is to be used.