

521

ACTIVE INGREDIENTS
Polyphenol polypropylene glycol
ethanol iodine complex 12.00%
Nonphenoxypoly(ethyleneoxy)
ethanol iodine complex 72.00%
Provides 84% available titratable iodine
INERT INGREDIENTS 16.48%

This product is regulated by the U.S. Food & Drug Administration under the Food Additive Regulation for use on food processing equipment and utensils up to 25 ppm of available iodine, without requiring a rinse with potable water.

TRIODINE is especially formulated to use by the soft drink industry for sanitizing filters, syrup lines, and other equipment.

"TAMED IODINE"TM

Triodine[®]

Germicidal Detergent

A sanitizer for use by the soft drink industry

DIRECTIONS FOR USE

In-Place Cleaning: —

For one-step in-place sanitizing of bottling equipment, or for sanitizing pre-mix dispensing equipment. Thoroughly rinse with cold or lukewarm water, then fill with a solution of 1 ounce of Triodine to 5 gallons of water (25 ppm of available iodine). The solution should remain in contact with the equipment until operations resume, at which time the sanitizing solution is drained from the system, which is then flushed with water until no trace of the solution remains.

To insure the thorough removal of flavors, it is suggested that during change-over between products, the sanitizing solution be allowed to remain in contact with the apparatus for a minimum of 2 to 5 minutes, with thorough rinsing with water before and after use of the sanitizing solution (1 ounce of Triodine to 5 gallons of water). For sanitizing exterior portions of the equipment, scrub surface with a solution of 3 ounces of TRIODINE to 5 gallons of water. Rinse before use. For porous or hard-to-clean surfaces, use 6 ounces of TRIODINE to 5 gallons of water.

U.S. Patent No. 2,752,865
3,028,835

USDA Reg. No. 52-124

27050-1-67-5

CAUTION: Keep Out Of Reach Of Children.

MANUFACTURED BY



42-16 West Street
Long Island City 1, New York

TRIODINE is not adversely affected by common water hardness, low temperatures. Follow your state and local Health Department requirements for sanitizing food processing equipment, dishes and glassware. A two minute contact time is stipulated by Health Department's that follow the U.S. public Health Service Ordinance and Code.

Printed in U.S.A.

NET CONTENTS: ONE GALLON U.S.

ACCEPTED

1967

INSECTICIDE