



# WEST

## Liquid Chlorine

SANITIZER for DAIRY AND FOOD PROCESSING PLANT USES



 **WEST**

# Liquid Chlorine

**SANITIZER for DAIRY AND FOOD PROCESSING PLANT USES**

**ACTIVE INGREDIENT:**

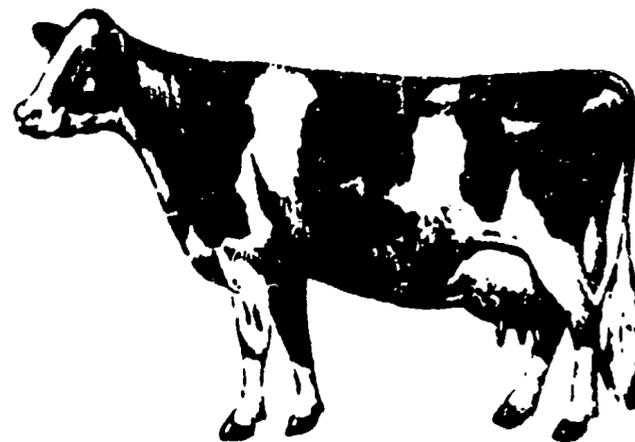
Sodium Hypochlorite

**INERT INGREDIENT:**

5.25%  
94.75%  

---

100.00%



**CAUTION:**

Keep Out Of Reach  
Of Children

(See rear panel for additional cautions)

**AUTHORIZED BY USDA FOR USE IN  
FEDERALLY INSPECTED MEAT AND  
POULTRY PLANTS.**

EPA REG. NO. 52-169

Net Contents: 1 Gallon U.S.



### DIRECTIONS FOR USE:

All dairy and food processing equipment should be thoroughly cleaned just prior to using LIQUID CHLORINE sanitizer.

Use 200 ppm chlorine, mixed according to directions.

To produce a solution containing 200 ppm of chlorine, mix one (1) ounce of LIQUID CHLORINE sanitizer to 2 gallons of water.

Allow solution to remain in contact with equipment for at least two minutes, but not for prolonged periods of time.

### STORAGE AND HANDLING:

Heat and light cause deterioration of liquid Sodium Hypochlorite. Store out of sun in cool, dark place. Protect from freezing.

Do not mix LIQUID CHLORINE with acid type detergents.

### NOTE:

Follow all local or state regulations concerning sanitizing dairy and food processing equipment. When in doubt regarding specific requirements, consult your local Health Department.

Rinse empty container thoroughly with water and discard it.



**west** **agro-chemical, inc.**



A SUBSIDIARY OF  
WEST CHEMICAL PRODUCTS, INC  
42-16 West Street  
NEW YORK, N.Y. 11101

4 0462-A114

### CAUTION:

HARMFUL IF SWALLOWED. IRRITATING TO EYES, SKIN AND LUNGS. In case of contact with eyes or skin, flush with water. If irritation persists get medical attention.

MADE IN U.S.A.

