



TABLE OF DILUTIONS 2 TABLESPOONS = 1 OUNCE

Available Chlorine	To Prepare Solutions	Strength Uses
500 ppm	4 oz. REG. 13 to 6 gals. water	Milking Room Bath House
200 ppm	1 gal. REG. 13 to 500 gals. water 1 oz. REG. 13 to 4 gals. water	For Sanitizing Dairy Equipment
50 ppm	1 oz. REG. 13 to 16 gals. water	For Sanitizing Milk Bottles
1 ppm	1 oz. REG. 13 to 825 gals. water	Swimming Pool Disinfection
1 ppm	1 gal. REG. 13 to 10 gals. water	Commercial Laundry Stock Bleach
5 ppm	1 Gal. REG. 13 to 2 gals. water	Standard Household Bleach

CAUTION: Concentrate may irritate eyes, skin and lungs. Harmful if swallowed. Do not use with acid bearing bowl cleaners. Avoid contact with skin and eyes.

ANTIDOTE: EXTERNAL—Flood with water.
INTERNAL—Drink raw egg, milk or rice gruel. Follow with emetic (tablespoon of mustard in glass of warm water.) Call a doctor.

CANNING FACTORY, MEAT PACKING PLANT, INSTITUTIONAL AND POULTRY AND EGG SANITATION — All processing equipment should be sprayed or circulated with 200 ppm REG 13 solution with an allowed exposure period of at least 2 min. after thoroughly cleaning. Open water cooling troughs should maintain 5 ppm solution in canning factories.

GENERAL SANITATION — Emergency Drinking Water chlorinate water supplies with 1 or 5 ppm and check for residual water kits acceptable to local health authorities. Add 1/2 oz. to 825 gal's water for .5 ppm.

STORAGE SHELF LIFE—Do not store over 5 months from date of manufacture. Degrades with age. Use a test kit and increase dosage as necessary to obtain required level of available chlorine.



ANDERSON CHEMICAL COMPANY
LITCHFIELD MINNESOTA



COMPANY
DES MOINES IOWA



Anderson's

FORMULA

REG 13

LIQUID CHLORINE

DISINFECTANT

For the Dairy Farmer



CAUTION: Keep Out of Reach of Children
See side panel for other cautions.

Active Ingredients...Sodium Hypochlorite 10.5%
Inert Ingredients 89.5%

DIRECTIONS SANITAT
to be sanitized with
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using the equipment

MILK AND CHEESE PL
After all surfaces have
equipment should be s
SON'S REG 13. The so
for at least 2 minutes

BUTTER MAKING EQUIP
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should be sanitized with
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MILK BOTTLES The bc
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DAIRY FARM SANITATI
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MILKING ROOM - A S
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SWIMMING POOL CHL
to be sanitized with
and 7.6. Water test
test kit

BATHHOUSE SANITATI
Rinse empty container

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SANITIZER
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TEASPOONS = 1 OUNCE

Directions	Strength	Uses
to 6		Milking Room Bath House
to 500		For Sanitizing Dairy Equipment
to 4		For Sanitizing Milk Bottles
to 16		Swimming Pool Disinfection
to 825		Commercial Laundry Stock Bleach
to 10		Standard Household Bleach

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DIRECTIONS SANITATION NOTE - It is important that all surfaces to be sanitized with ANDERSON'S REG 13 should be thoroughly cleaned and that the solution should be applied immediately before using the equipment

MILK AND CHEESE PLANT SANITATION -- GENERAL EQUIPMENT - After all surfaces have been cleaned and just before using, the equipment should be sanitized with a 200 ppm solution of ANDERSON'S REG 13. The solution should be in contact with the surface for at least 2 minutes. Do not rinse with water after sanitizing.

BUTTER MAKING EQUIPMENT - Just prior to using and after thorough cleaning all churns, vats, coolers, separators, holding tanks and pipelines should be sanitized with 200 ppm REG 13 for not less than 2 minutes. The butter wash water should contain 10 ppm available chlorine.

MILK BOTTLES - The bottles should be sanitized with a solution of 50 ppm available chlorine just before being filled.

DAIRY FARM SANITATION - MILKING MACHINE - Immediately prior to each milking, sanitize all inflations, utensils and milking machines with a 200 ppm available chlorine solution for at least 2 minutes. The hoses and inflations may be stored in a 200 ppm available chlorine solution when not in use.

MILKING ROOM - A 500 ppm available chlorine solution may be used to wash all equipment, walls and floors. This will help control harmful bacteria and aid in quality milk production.

SWIMMING POOL CHLORINATION - ANDERSON'S REG 13 should be used to maintain 1 ppm available chlorine solution at all times. Use a test kit to keep the pH of the pool water between 7.2 and 7.6. Water must be tested frequently with a suitable chlorine test kit.

BATHHOUSE SANITATION - WALKWAYS - A 500 ppm available chlorine solution should be used daily to treat the walkways in the pool area. Rinse empty container thoroughly with water and discard it.

OR TRADEMARK REG. U.S. PAT. OFFICE



USDA REGISTRATION NO. 15019

SANITIZER-DEODORIZER-BLEACH
NET CONTENTS - 1 U. S. GAL.