DIRECTIONS

COUNT-MINUS FOR MILKERS, FOOD PROCESSING EQUIPMENT, UTENSILS.

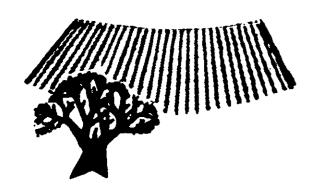
- 1. Follow each milking or processing period by flushing with cold to warm water until all residual milk or food is rinsed free.
- 2. Using 1 oz. to 4 gallons (200 ppm Quaternary) of lukewarm water, break all parts of the milker or equipment soak in tank.
- 3. Brush-wash all soil from milker. Wash other utensils such as pails, strainers, etc. in the solution after the milker is washed. Allow for two-minute exposure. Rinse thoroughly.

U.S.D.A. REG. NO. 150-30

This product fulfills the criteria of Append x E of the Grad A Pasteurized Milk Ordinance, 1965 Recommendation of the U. S. Full c. Health Service in waters up to 1400 ppm. of hardness calculated as CaCo3 when tested by the Chambers method.

CAUTION: "Harmful if swallowed. Causes skin irritation. Avoid contact with skin and eyes. In case of contact with skin or eyes, flush with plenty of water; for eyes get medical attention. Avoid contamination of foods."

1 U. S. GALLON



ANDERSON CHE LITCHFIELD MINNESOTA

CHEMICAL COMPANY
DES MOINES
IOWA





COUNT-IMINUS

U.S.D.A. REG. NO. 150-86

For the Dairy Farmer



CAUTION: KEEP OUT OF REACH OF CHILDREN!

SEE SIDE PANEL FOR OTHER CAUTIONS.

60.0%

12.0%

18.0%

4.0%

COUNT-MIN
Hose flush

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2. Using 1 o;
water (20)
3. Brush stuk
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or sprinkli

COUNT-MIN

using.)

1. Using 1/4 clean tow

2. Carefully

COUNT-MIN

1. A solution water will during cle

2. Brush sur reaction t

3. Brush, rin

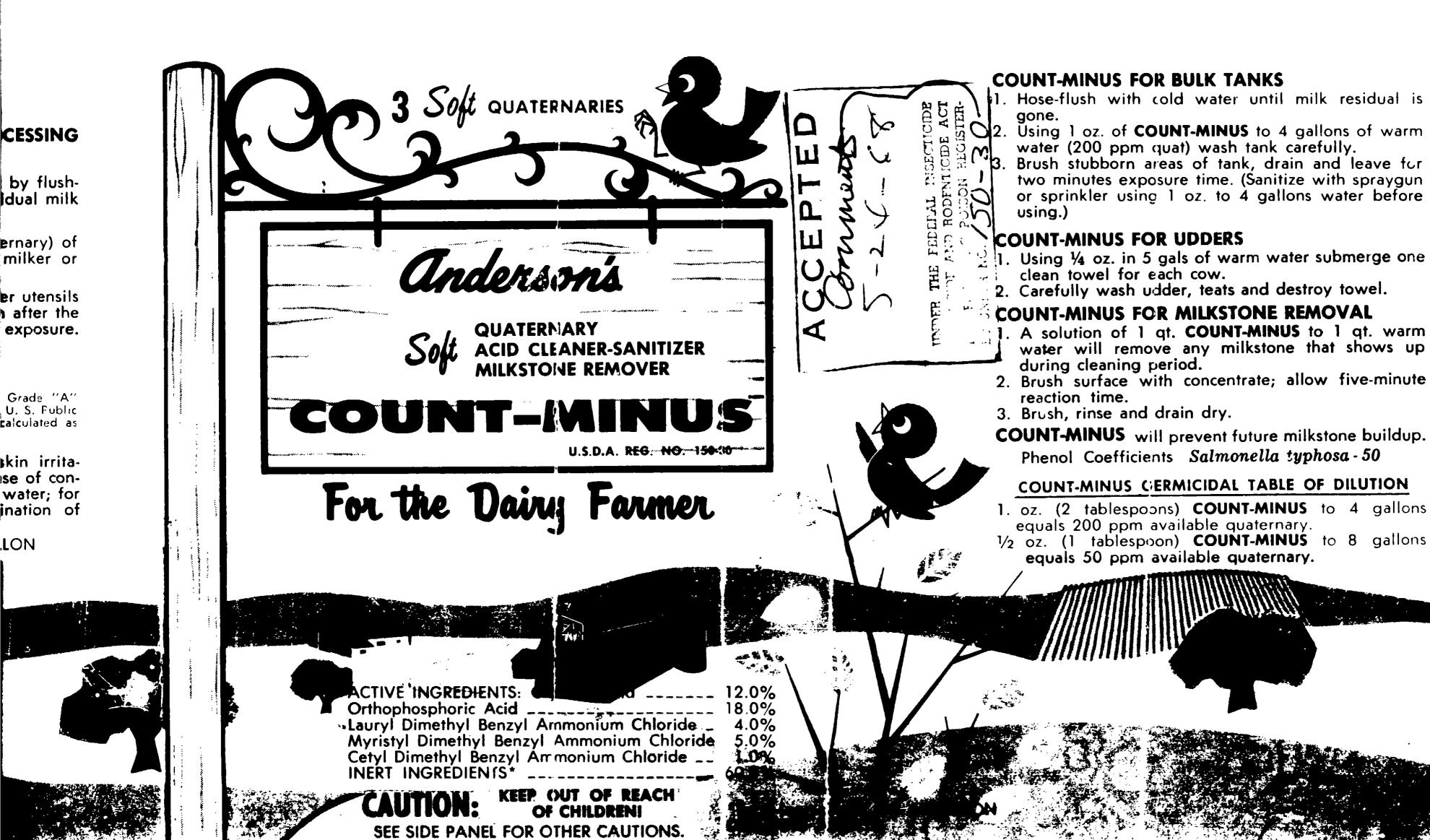
Phenol C

1. oz. (2 ta

equals 20(1/2 oz. (1 †

equals 50

*Inert Ingrecients Are ANDERSON CLEANING AGENTS



ACCEPTED WITH COMMENTS

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