



# **LIQUID CHLORINE BEARING DISINFECTANT & GERMICIDE**

FOR USE IN DAIRIES, FOOD PROCESSING PLANTS,  
BREWRIES, INSTITUTIONS.

<b>Active Ingredients:</b>	
Sodium Hypochlorite.....	10.9%
<b>Inert Ingredients.....</b>	
	<b>89.1%</b>

USDA Reg. # 278-41

**CAUTION:** KEEP OUT OF REACH OF CHILDREN  
SEE SIDE PANEL FOR REQUIRED PRECAUTIONS

**ONE U.S. GALLON**

MANUFACTURED FOR  
BEATRICE FOODS CO., CHICAGO, ILL. 60610

### DILUTION TABLE

200 ppm – Use 1 oz. in 4 gallons of water.  
100 ppm – Use 1 oz. in 8 gallons of water.

### USAGE RECOMMENDATIONS:

The following are general directions. Consult local  
Health Authorities for specific uses.

Decolors with age. Use a test kit and increase dosage.

MANUFACTURED FOR  
BEATRICE FOODS CO., CHICAGO, ILL. 60610

#### DILUTION TABLE

200 ppm - Use 1 oz. in 4 gallons of water.

100 ppm - Use 1 oz. in 8 gallons of water.

#### USAGE RECOMMENDATIONS:

The following are general directions. Consult local Health Authorities for specific uses.

Degrades with age. Use a test kit and increase dosage as necessary to obtain required level of available chlorine.

Test frequently and make certain concentration of solution does not fall below 50 ppm available chlorine at any time, as determined by test kit. Discard if concentration falls below 50 ppm.

Dairies & Food Processing Plants - After thorough cleaning, disinfect equipment using 1 oz. of this product in 4 gallons of water (200 ppm). Allow contact for 2-5 min.

Bottle Chlorination - Use 1 oz. per 16 gallons water (50 ppm) prior to filling.

Institutions - Wash equipment thoroughly. Disinfect using 1 oz. of this product in 8 gallons water (100 ppm). Soak utensils 2-5 minutes.

#### CAUTION:

HARMFUL IF SWALLOWED. AVOID CONTACT WITH EYES AND SKIN. SKIN CONTACT MAY CAUSE SEVERE IRRITATION. IF IN CONTACT, WASH WITH PLENTY OF WATER. IF IRRITATION PERSISTS GET MEDICAL ATTENTION.

Empty container thoroughly with water and reuse.

ACCEPTED

0054 1971

UNDER THE FEDERAL INSECTICIDE  
FUNGICIDE AND RODENTICIDE ACT  
FOR ECONOMIC POISON REGISTERED  
ED. ENTER NO. 2-13-61