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DILUTION TABLE

P. P. M. Parts Available Chlorine per Million Parts Water	Amount Liquid B-K
100	1/2 oz. B-K per 2 gal. water
200	1 oz. B-K per 2 gal. water
1000	2 1/2 oz. B-K per 1 gal. water

DIRECTIONS FOR USE

READ ENCLOSED BOOKLET—KEEP FOR READY REFERENCE
DO NOT SPILL UNDILUTED B-K ON CLOTHING

NEW LIQUID B-K NEW

CHLORINE-BEARING BACTERICIDE

DISINFECTANT AND DEODORANT

Leaves No Odor After Use

ACTIVE INGREDIENT—SODIUM HYPOCHLORITE 5.40%
INERT INGREDIENTS 94.60%

Our Household 4 oz., 10 oz., and 1 qt. sizes have not been changed in strength. The Liquid B-K in this bottle is a new product and is stronger. Follow directions.

PENN SALT

BAC

MANUFACTURED BY
PENNSYLVANIA SALT MANUFACTURING CO.
PHILADELPHIA 7, PENNSYLVANIA

BEVERAGE PLANT USES

SYRUP SYSTEM—First clean thoroughly with warm water, then just before use, treat with B-K. Prepare 200 p.p.m. in syrup jar and flow through equipment to bottles. Drain from bottles. Rinse with pure water to remove remaining hypochlorite.

TAVERNS AND RESTAURANTS

BEER MUGS AND GLASSES—Wash, then immerse for 2 minutes in 200 p.p.m. Remove and drain dry.

DISHES—Wash, then immerse for 2 minutes in warm 200 p.p.m. Remove and drain dry.

POULTRY USES

DRINKING WATER—For fountains use 100 p.p.m. For open vessels use 200 p.p.m. Change water daily. Place fountains where they will not be contaminated with droppings.

DISINFECTION—Premises: Clean; scrub with lye solution 1 can to 10 gallons hot water; spray with 1000 p.p.m. B-K solution.

NOTE—Allowance has been made for normal decrease in sodium hypochlorite content for 6 months. After that period, use 3% more Liquid B-K than indicated for each month.

Contents of this bottle made—

4-6740-03-0

03/15/1948

1/11

18

Label for use only

REGISTERED TRADE MARK

The NEW
Liquid

B·K
REG. U.S. PAT. OFF.

CHLORINE BACTERICIDE

Directions for Use

DISINFECTANT

DEODORANT

NOTE!

CHANGE IN LIQUID B-K STRENGTH

These directions are for **NEW LIQUID B-K**. Beginning in February, 1943, Liquid B-K will contain 5.2% available chlorine in one-gallon and five-gallon jugs only. The small bottles, quarts, ten-ounce and four-ounce size will continue to contain the same Liquid B-K as in the past with a strength of 3.3% available chlorine with directions for same.

DILUTION TABLE

Dilution Strength	Amount Liquid B-K	Amount Water
5 ppm*	½ ounce	40 gallons
50 ppm*	½ ounce	4 gallons
100 ppm*	½ ounce	2 gallons
	½ pint	32 gallons
200 ppm*	1 ounce	2 gallons
400 ppm*	2 ounces	2 gallons
1000 ppm*	2½ ounces	1 gallon
2000 ppm*	5 ounces	1 gallon
5000 ppm*	1 part	9 parts

*ppm represents "parts per million" which means parts available chlorine per million parts of water.

Uses of B-K in
Farm Dairies • Milk Plants
Creameries • Condenseries
Ice Cream Factories
Cheese Factories
Canneries

Do not mix a dairy bactericide with washing powder or any other detergent in the washing water. Use B-K only in clean water after washing.

Before using B-K solution, all utensils must be thoroughly washed. After using a sprayer, empty and rinse with clear water and drain. Keep plunger oiled.

Aprons and Boots, Rubber To disinfect: Wash regularly and rinse with dilution 200 to prevent harmful action of milk, cream, or whey.

Bottle Fillers See Milk Plant Equipment.

Bottles To treat to kill bacteria: For hand-washed bottles, wash and brush as usual, then immerse for two minutes in B-K dilution 200. For bottles washed in machines of the soaker or hydro type, use B-K dilution 50 for the final cold water rinse. Twenty-five gallons of solution of this dilution will effectively treat 10,000 bottles. For an additional 10,000 bottles, add ¼ ounce of Liquid B-K to each 5 gallons of above rinse water remaining in tank. When this has been accomplished, prepare a fresh solution. Always prepare a fresh solution at the start of the day's run.

Cans, Pails, Strainers To treat to kill bacteria: Rinse in cold water to remove milk solids. Cleanse with warm water and G-M-K Washing Powder. Then just before using, immerse or rinse thoroughly inside surfaces, including inside of can covers with dilution 100.

Test this solution after use to make sure it contains at least 50 ppm available chlorine. Use dilution 100 only where dairy farms are being inspected or farmers are provided with chlorine test sets. Where test sets are not in use or there is no inspection, dilution 200 should be used. See page 12 for suggestions on disinfecting cows' udders and teats.

Cap Cloths To treat to kill bacteria: Wash, then rinse thoroughly in dilution 200.

Cheese Factory Utensils and Equipment At the end of the day's work, rinse equipment with cold water then wash thoroughly with hot water and G-M-K Washing Powder. Next put all small utensils into cheese vat, and, in the morning, just before use, treat to kill bacteria. Make up from 10 to 50 gallons of dilution 100 in receiving vat, rinse the surfaces of this vat, flow the solution through the pipe lines, strainer and filter into the cheese vat. Rinse all the utensils and surface of vat with this solution. Drain the solution from the vat into a stoneware jar. When in use, this solution should never be allowed to test less than 50 parts available chlorine per million parts of water. To this solution contained in the stoneware jar add ½ ounce of B-K to each 4 gallons. Use this solution for rinsing press, whey tank, separator and pour remaining solution on floor. Dilution 100 is suitable only where cheese factories are inspected or provided with chlorine test sets. If test sets are not in use, or if there is no inspection, dilution 200 should be used. Wash the tables, then spray with dilution 1000.

Churns To help kill bacteria, molds, bad odors and off-flavors use B-K. After churning, use 50 gallons of warm water (110°-120° F.) as first rinse. Run churn five minutes, then drain. Follow with a second rinse of 75 gallons of hot water (180°-200° F.) and run churn three to five minutes. Drain thoroughly, then turn so door openings are up. Allow to dry. Just before churning, run in 50 gallons of tap water (49°-51° F.) and add 12½ ounces B-K. Run five minutes and drain. When in use, this solution should never test less than 50 parts available chlorine per million parts of water.

This dilution 100 is suitable only where creameries are inspected or provided with chlorine test sets. If test sets are not in use, or if there is no inspection, use dilution 200. Do not rinse with water after treatment as the churn may become recontaminated.

Glassware To disinfect: After washing immerse in dilution 200. Do not wipe, allow to drain and dry.

Hands To disinfect: Where food products are handled, first wash, then rinse hands in dilution 200.

Ice Cream Freezers To treat to kill bacteria: Take freezer apart, wash, and brush with warm water and G-M-K Washing Powder. Then rinse all parts with dilution 200. This prevents expansion, contraction, and leaks which occur often where steaming is practiced.

Milk Plant Equipment To treat to kill bacteria: After the day's run, disconnect pipe lines and clean thoroughly the entire equipment by first rinsing with cold water and then scrubbing with warm water and G-M-K Washing Powder. In the morning after equipment has been assembled, use one of the two following methods for treating to kill bacteria:

a. Flow Method: Before the milk run, fill receiving tank with B-K dilution 100 and pump through entire system. This solution must contain at the outlet of bottler not less than 50 ppm available chlorine.

b. Spray Method: Spray the interior surfaces of tank, vat, pasteurizer, exterior surfaces of cooler with a compression sprayer containing B-K dilution 200. To reach all parts and places not accessible by spraying, make sufficient B-K dilution 100 in receiving tank and pump it through equipment to bottler, then drain. This solution must test at the outlet of bottler 50 ppm available chlorine.

Do not rinse equipment with water after treating to kill bacteria as it may become recontaminated.

Milking Machines After milking, rinse cups and tubes free of milk. While the power is on, before the

milk dries, draw cold water through the parts until it comes clean, dousing them up and down thoroughly. Repeat with hot water and G-M-K Washing Powder. Then treat to kill bacteria, using either of the following methods:

Soak Method: Take a five-gallon earthen jar for two single units or a double unit. To make 5 gallons of solution, fill the jar within an inch of the top with water and add 2½ ounces of B-K. Stir well. Hold tubes upright and submerge cups, gradually filling to avoid air pockets, then drop to bottom. In cold weather this solution can be used for a week by adding 1 ounce of B-K each morning. In hot weather make a fresh solution each day.

Rack Method for Liquid B-K: Place teat cups and tubes in rack. Prepare dilution 200. Fill cups and tubes with this dilution, allowing to stand until the next milking. Just before milking drain solution from units and discard. Use solution in teat cups and tubes but once.

Rack Method for Lewis or Eagle Lye: First prepare lye stock solution by dissolving 1 can in 1 gallon of water contained in an earthenware crock. Use cold water and stir slowly with a wooden paddle. After it has dissolved, pour solution into a gallon bottle, stopper, place lye label on bottle, and place on shelf away from children. Place teat cups and milk line on rack and fill with a lye solution made by adding 6 ounces of the lye stock solution to 1 gallon of water. Allow to stand until next milking, then drain off solution and discard. Assemble machine and draw through these units two gallons of dilution 200 prepared from Liquid B-K. The lye solution used in the teat cups and milk lines can also be prepared by adding ½ ounce (4 level teaspoons) of Lewis or Eagle lye to 1 gallon of water. A suitable rack can be made easily at home. We will gladly send you a drawing of one free. Note: Lye must never be used on aluminum parts. It damages the metal.

Mold Using G-M-K Washing Powder and warm water, scrub thoroughly shelves, floors, walls, ceilings, etc.,

of plant or storeroom. To remove odors and disinfect, spray thoroughly with dilution 1000. Repeat often to prevent recontamination. Wash utensils and all equipment with G-M-K Washing Powder, then rinse heavily with dilution 1000. Repeat daily before and after work.

Mops To disinfect and prevent odors: Wash and immerse each day in dilution 200.

Parchment Liners Soak overnight in dilution 200, and drain before using.

Pasteurizer See Milk Plant Equipment.

Piping To treat to kill bacteria: After disconnecting, wash in vat with warm water and G-M-K Washing Powder, rinse, and place on rack to dry. The next morning assemble and follow directions under Milk Plant Equipment. Sanitary piping and connections should not be immersed in dilution 100 over night. If immersion is desirable, use dilution 5 for an hour, and then place on rack to dry.

Separators and Clarifiers After separating the milk, run cold water through the separators and clarifiers. Then take bowl apart and wash together with all tinware, using brush and warm G-M-K Washing Powder solution. Rinse with hot water and leave parts in inverted position until next use. Just before use, assemble and fill bowl with dilution 200, run solution through and then it is ready to receive the milk.

Sinks To disinfect: Scrub all surfaces thoroughly; then rinse with dilution 1000.

Tables, Shelves, Floors, Open Drains, Refrigerator Cars, Trucks First scrub with warm water and G-M-K Washing Powder, then spray with dilution 1000.

Tanks and Tank Cars Wash thoroughly wood, metal, and glass-lined tanks with warm water and G-M-K Washing Powder. Rinse with clear water. Spray heavily interior surfaces of milk tank cars and trucks with dilution 200; other tanks such as whey tanks with dilution 400. If whey tank is underground, protect against surface drainage.

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Tubs, Butter To treat to kill bacteria: Scrub inside and out. Rinse with B-K dilution 200.

Workmen's Suits To whiten and disinfect white cotton suits, cloths, etc., first wash, then immerse in dilution 200. To remove spots, dampen with water, then immerse in dilution 400 or stronger, and rinse in clear water. Do not use B-K on silk or wool.

Uses of B-K in Water Purification

Butter Wash Water Before washing butter, treat all water by adding 1 ounce of B-K to each 50 gallons of water. Stir well. This can be done in a vat or tank. This gives a strength of approximately 8 parts of available chlorine per million parts of water.

Cooling and Storage Tanks The dosage recommended above is also suitable for small cooling and storage tanks to help prevent the growth of so-called slime, algae or "moss."

Creameries, Dairies, Farms, Homes, and Camps Water supplies are frequently contaminated with harmful bacteria and algae or "moss." The use of B-K aids in preventing the development of bacteria and algae.

Farm and Home Water Supplies To disinfect water, whose source is from unprotected supplies, such as cisterns, wells, springs and lakes, add 1/4 ounce of B-K to each 100 gallons of water or two drops to each gallon of water and let it stand for 15 to 30 minutes. This is a strength of about 1 part available chlorine per million parts of water. The water may be kept in the refrigerator for cooling at the same time if desired.

Uses of B-K in Poultry Sanitation

Cleanliness is essential to the health of your birds. Authorities agree that keeping birds and houses dry is important in the prevention of winter poultry ailments. Moisture in houses, whether from natural or other causes, is harmful. As an aid in controlling the spread of diseases by contaminated utensils, equipment and drinking water, we recommend the following:

Drinking Water—Baby Chicks For the first three days, disinfect each day's drinking water by adding 1 ounce of B-K to each 2 gallons. After the third day add to each day's drinking water 1/2 ounce of B-K to each 2 gallons. Be sure to prepare fresh drinking water each day.

Drinking Water—Adult Birds For open vessels add to each day's drinking water 1 ounce of B-K to each 2 gallons. For fount, add to each day's drinking water 1/2 ounce of B-K to each 2 gallons. Prepare fresh drinking water daily. Be sure birds have sufficient drinking water at all times. Place founts and open vessels so that they will not be contaminated by droppings or litter. Clean drinking utensils daily.

Premises, Disinfection Remove all litter and droppings, and burn when disease is present. Scrub floors, walls, nest boxes, dropping boards and roosts with hot Lewis lye solution made by dissolving 1 can of Lewis lye in 10 gallons of water. Then spray with dilution 1000.

Uses of B-K in Bottling Plants

In food plants, use B-K for treating equipment and utensils to kill bacteria, molds, and yeasts. This helps to prevent contamination of the beverage by the equipment and aids in preventing spoiling. If sprayer is utilized in applying dilutions, after each use empty

Bottles, Machine Wash In soaker and hyaro washers where the last rinse water is not used over again add B-K to the rinse water in the rinse tank in the proportion of 1 ounce to 80 gallons of water. This is applied by means of a drip or automatic feeding bottle attached to the side of washer. Where the rinse water is used over again, add 1/2 ounce of B-K to each 5 gallons of water in the rinse tank. Prepare dilution in tank, pump through the nozzles into the bottles and drain back into tank.

Twenty-five gallons of this solution will effectively rinse 10,000 bottles. If more bottles are to be rinsed, a fresh solution must be prepared.

Crowns To prevent contamination of the beverage by molds and yeasts found in cork liners, immerse in dilution 200 for 15 minutes, drain, and dry.

Filter Cloths Wash in hot water to remove all syrup. Following this procedure, immerse for 5 minutes or more in dilution 200.

Floors, Walls, Tables Frequently the floor, walls, ceilings, tables, shelves, etc., become infected with molds or yeasts. Wash thoroughly with hot water and G-M-K Washing Powder, then spray with dilution 1000.

Ladles, Dippers, Other Utensils Wash clean, then immerse for 5 minutes in dilution 200 in syrup jar, remove and drain.

Paper Filters Change paper daily to weekly, depending on condition of the water; treat filtration chamber to kill bacteria daily by filling with dilution 200, allow to remain for 15 to 20 minutes, then drain.

Sand Filters Clean filters by reversing water flow. Fill filtration chamber with dilution 200. Let stand for 15 minutes, then run until free of dilution. Treat in this manner at least every 2 weeks.

Stone Filters Clean by scraping off a thin layer of stone by device attached to filter. Fill chamber with

Syrup System Clean mixer, filter, storage jars, pumps, pipe lines, rubber hose, and bottler thoroughly with warm water. Just before use next morning, treat as follows:

(A) If the syrup jars are 10 gallons or less, fill entire system with dilution 200, prepared in the syrup mixer. Pump through syrup filter into storage jars, from there into pipe line to the bottler, and let drain onto floor.

(B) If syrup jars are larger than 10 gallons, apply dilution 200 as a spray on the interior surface of jars. Prepare a small amount of same strength in one of the jars to use in the pipe lines by flowing it through them to bottler, and then let drain onto floor. After preparing equipment as instructed above, rinse with pure water to remove any remaining hypochlorite. If water of tested purity is not available, rinse with a dilution of 1/2 ounce of B-K to 100 gallons of water. Do not use common tap water for final rinse, as it is likely to recontaminate the equipment.

Water Carbonators Flow dilution 200 daily into water chamber. Let stand for 15 minutes, then drain.

Table Water Bottles After washing, rinse thoroughly with dilution 200, drain and use. Twenty-five gallons of this solution will effectively rinse 1000 bottles. After this limit has been reached, prepare a new solution. Do not rinse after B-K treatment. For further instructions, write us.

Uses of B-K in Hospitals

Bed and White Table Linen, Towels To bleach and disinfect; wash, then soak for 10 minutes in B-K dilution 200. Rinse in clear water. If bleaching is not complete allow to remain in solution longer.

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Dakin's Solution One part Liquid B-K to 9 parts water makes a solution of equivalent sodium hypochlorite concentration of very low alkalinity.

Stains To remove from skin: For mercurochrome, iodine, argyrol, most ink stains, use B-K diluted, 1 part B-K to 1 part water. For white cloth, use 1 part B-K with 2 parts of water, making solution stronger if necessary. Then rinse in clear water.

Uses of B-K in Livestock Sanitation

A high degree of sanitation should be maintained on the farm. Use B-K as an aid in preventing contaminated equipment and drinking water from spreading disease.

Cows' Udders and Teats To aid in producing milk of low bacteria count, before milking, wipe udder and teats of each cow with clean cloth wet with dilution 200. To aid in preventing spread of mastitis, wash, then dip end of each teat in dilution 200 by holding a pan of this dilution beneath the udder so that the ends and sides of teats are covered with the solution.

Cuts, Sores, and Superficial Wounds Clip hair around parts and apply Liquid B-K. Wash daily with dilution 5000.

Douche, Vaginal After calving, the vagina of all animals should be douched daily, for at least one week, with 1 gallon of warm B-K dilution 200.

Premises To disinfect: Clean premises thoroughly, burning all litter if disease is present. Scrub stanchions and floors with hot solution made by dissolving 1 can of Lewis Lye in 10 gallons of water. Then spray with B-K dilution 1000. This process of disinfection will help prevent the transmission of infectious diseases of livestock by premises contaminated with disease germs.

Uses of B-K in Restaurants • Soda Fountains Soft Drink Stands • Taverns

All dishes, glasses and silverware should be sanitized according to the regulations of your health department to help kill germs that may be transmitted from one person to another by these utensils. First wash all utensils in warm G-M-K Washing Powder solution and then sanitize with New Liquid B-K according to the following directions.

Dishes, Hand Washing If you have a two-compartment sink, wash dishes in first compartment, and then immerse for two minutes in second compartment containing dilution 200, having a temperature of 100° to 120° F. If you have a three-compartment sink, wash dishes in first compartment, rinse in second compartment with warm water and then immerse for two minutes in third compartment containing dilution 100, having a temperature of 100° to 120° F. When in use this solution should never be allowed to test less than 50 parts available chlorine to a million parts of water. Remove dishes from sanitizing solution, allow to drain and dry. Do not wipe. If you have no separate rinse tank, use a large pan and operate under the two-compartment plan. Keep sanitizing solution clean at all times. Mix fresh before each meal.

To Remove Stains From Dishes To remove stains from dishes and discolorations in cracks, first wash, then immerse for two minutes in dilution 1000. If stains remain, rub with a cloth wet with this solution. Rinse dishes thoroughly.

Glasses, Hand Washing If you have a two-compartment sink, wash or rinse glasses in first compartment and then immerse for two minutes in second compartment containing dilution 200, having a temperature of 100° to 120° F. If you have a three-compartment sink, rinse or wash glasses in first compartment, then rinse in second compartment in warm water, and then immerse for two minutes in third compartment containing dilution 100, having a temperature of 100° to 120° F. When in use, this solution should

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never be allowed to test less than 50 parts available chlorine to a million parts of water. Remove glasses from sanitizing solution, drain and dry. Do not wipe. If desired, glasses, after removing from sanitizing solution, may be rinsed with cold safe water. Keep sanitizing solution clean at all times. Mix fresh before each meal.

Silverware First wash, then rinse with dilution 200, then rinse with hot water and drain and dry.

Refrigerators Wash interior, including drain pipes, with hot water and soap. Then rinse with dilution 1000.

Work Tables and Floors Wash as usual, then rinse or spray with dilution 1000.

Dish Cloths and Mops To disinfect: Wash, then immerse in B-K dilution 200 for five minutes.

Uses of B-K in Schools

Athlete's Foot To help prevent spread: Disinfect benches, floors, swimming pool equipment such as diving boards, out-of-water portions of ladders, rubber mats, and shower room floors by spraying daily with dilution 1000. Place foot bath containing dilution 5000 at exit of showers. Change solution daily.

First Aid Apply B-K undiluted on cuts, scratches, surface wounds. Cover loosely with gauze kept wet with 1 part B-K to 9 parts of water.

Seats, Desks, Door Panels, Blackboards, Lockers To disinfect and deodorize: Clean, then apply B-K dilution 1000. Spray room air with B-K dilution 200. Wash floors thoroughly, then apply B-K dilution 1000.

Toilets, Washrooms, Urinals To disinfect and deodorize: Scrub, then apply B-K dilution 1000.

If a sprayer is used in applying B-K, be sure to empty out any remaining dilution, rinse sprayer with clear water, and drain after each use. Keep plunger oiled.

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NOTICE!

To Comply with FEDERAL LAW, this label must remain on this package for Federal Inspection until container is empty and then be immediately destroyed. Any person or firm using any part of this label or directions on any other product will be prosecuted.

NET CONTENTS FIVE GALLONS

LIQUID

NEW

B-K

NEW

REG. U. S. PAT. OFF.

CHLORINE BACTERICIDE

DISINFECTANT AND DEODORANT

Leaves No Odor After Use

ACTIVE INGREDIENT—SODIUM HYPOCHLORITE 5.4%
INERT INGREDIENTS 94.6%

Keep bottle corked and in a clean, cool place away from sun or boilers.

Our Household 4 oz., 10 oz., and 1 qt. sizes have not been changed in strength. The Liquid B-K in this bottle is a new product and is stronger. Follow directions.

Note:—Allowance has been made for normal decrease in sodium hypochlorite content for 6 months. After that period, use 3% more Liquid B-K than indicated for each month.

Contents of this bottle

PENN SALT

B-K

MANUFACTURED BY
PENNSYLVANIA SALT MANUFACTURING CO.
PHILADELPHIA 7, PENNSYLVANIA

REST OF THE LABEL MUST BE DESTROYED

40

DILUTION TABLE

P. P. M. Parts Available Chlorine per Million Parts Water	Amount Liquid B-K
100	½ oz. B-K per 2 gal. water
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DIRECTIONS FOR USE

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DO NOT SPILL UNDILUTED B-K ON CLOTHING

DAIRY USES

Before treating utensils and equipment to kill bacteria, rinse thoroughly with cold water, then wash with warm water and washing powder. Apply B-K to all utensils just before using.

FARM DAIRY UTENSILS—Just before using, rinse utensils and covers with 100 p.p.m. solution where dairy farms are inspected or where farmers use chlorine test sets. In the absence of inspection chlorine test sets, rinse with 200 p.p.m. solution. Use solution only once.

MILKING MACHINES—Rock Method. Use 200 p.p.m. solution. Soak Method. Use 200 p.p.m. solution.

MILK PLANT EQUIPMENT—Flow Method. Prepare 100 p.p.m. in dumping vat and pump through filter, drain solution through valves. Test solution, maintain strength above 50 p.p.m. Spray Method. Prepare 200 p.p.m. solution and spray surface.

NET CONTENTS ONE GALLON

LIQUID NEW B-K NEW

REG. U. S. PAT. OFF.

CHLORINE BACTERICIDE DISINFECTANT AND DEODORANT

Leaves No Odor After Use

ACTIVE INGREDIENT—SODIUM HYPOCHLORITE 5.40%
INERT INGREDIENTS 94.60%

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MANUFACTURED BY
PENNSYLVANIA SALT
MANUFACTURING COMPANY

BK 1000

1000 WIDENER BUILDING PHILA. PA.

BEVERAGE PLANT USES

SYRUP SYSTEM—First clean thoroughly with warm water, then, just before use, treat with B-K. Prepare 200 p.p.m. in syrup jars and flow through equipment to bottler. Drain from bottler. Rinse with pure water to remove remaining hypochlorite.

TAVERNS AND RESTAURANTS

BEER MUGS AND GLASSES—Rinse, then immerse for 2 minutes in 200 p.p.m. Remove and drain dry.

DISHES—Wash, then immerse for 2 minutes in warm 200 p.p.m. Remove and drain dry.

POULTRY USES

DRINKING WATER—For fountains use 100 p.p.m. For open vessels use 200 p.p.m. Change water daily. Place fountains where they will not be contaminated with droppings.

DISINFECTION—Premises: Clean, scrub with lye solution 1 can to 10 gallons hot water, spray with 1000 p.p.m. B-K solution.

NOTE—Allowance has been made for normal increase in sodium hypochlorite content for 6 months. After that period, use 3% more Liquid B-K than indicated for each month.

Contents of this bottle made—

5740-01 1-48

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