

Comments
335-18

PENNWALT

B-K chlorine bearing
LIQUID

For Use As

BACTERICIDE
disinfectant & deodorant

Leaves no odor after use

ACTIVE INGREDIENT—Sodium Hypochlorite 5.25%
INERT INGREDIENTS 94.75%
TOTAL 100.00%

WARNING! Keep Out of Reach of Children
See right panel for additional precaution

NET 1 GALLON EPA Reg. No. 335-18

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

Do Not Spill B-K on Clothing

DAIRY USES

Before treating utensils and equipment to kill many (or most) bacteria, rinse thoroughly with cold water, then wash with warm solution of cleanser. Apply B-K to all utensils just before using. Allow 2 minutes' exposure time.

FARM DAIRY UTENSILS—Just before using, rinse all cleaned utensils, including can covers with 200 ppm. Allow 2 minutes' exposure time.

COWS' UDDERS AND TEATS—Before milking, wipe udder and teats of each cow with a clean cloth wet with 200 ppm.

MILK PLANT EQUIPMENT—Flow Method: Prepare 100 ppm in wash vat and pump through to filter, drain and dry thoroughly. To maintain strength above 50 ppm: Spray Method: Prepare 200 ppm solution and spray surfaces.

BOTTLES—To treat to kill many (or most) bacteria: Hand washed: Wash using hand or motor driven brush, rinse and then immerse in 200 ppm. Remove, invert in cases to drain and dry. Machine washed: Use B-K for chlorinating device and adjust dispensing mechanism so that the final rinse water contains 50 ppm (parts of available chlorine per million). Test rinse water frequently to determine if this strength is maintained.

SANITIZING C-I-P MILK LINES—After proper cleaning and in morning before use, circulate 100 ppm for at least 5 minutes. Use enough solution to completely fill all pipe lines in the circuit.

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NET 1 GALLON

Manufactured For

SPECIAL CHEMICALS DEPARTMENT
PENNWALT CORPORATION
PHILADELPHIA, PA. 19102

Made in U.S.A.

4-6740-15

Printed in U.S.A.

PURIFICATION OF WATER

FARM, INSTITUTIONS, CAMPS, HOME WATER SUPPLIES—To disinfect water whose source is from unprotected supplies, such as cisterns, wells, springs and lakes, add 14 pounds 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 very strong solution. If part available chlorine per million parts of water. The water may be kept in the refrigerator for feeding at the same time if desired.

BEVERAGE PLANT USES

SYRUP SYSTEM—Rinse with clean water, then with warm water, then just before use, treat with B-K. Prepare 200 ppm in syrup jars and fill with water, pump to bottles, dilute with pure water to remove remaining typical taste.

POULTRY USES

DRINKING WATER—For poultry use 100 ppm. For open vessels use 200 ppm. Chlorinate water daily. Place birds where they will not become accustomed to the taste.

TAVERNS AND RESTAURANTS

1. Scrub and pre wash dishes and glasses with water as far as possible.
2. Wash with a mild detergent or commercial cleaner.
3. Rinse with clean water.
4. Soak in a solution of 1 oz. B-K to just per 2 gallons water (200 ppm). Immerse all utensils for at least 2 minutes or for contact time specified by governing health authority.
5. Rinse soiled items on a rack and air dry.

Approved under the regulations of Veterinary State Board of Health.
WARNING! CAUSES IRRITATION. HARMFUL IF SWALLOWED. Avoid contact with eyes, skin and clothing. Wash thoroughly after handling. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Call physician. Flush skin with water. Do not use with other acid type cleaners, sanitizers or ammonia since hazardous gases will be released.

ABOVE REDUCED FROM ACTUAL SIZE 4-5/8" x 19" LAYFLAT

ACCEPTED WITH COMMENTS

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Do Not Spill B-K on Clothing

DAIRY USES

Before treating utensils and equipment to kill many (or most) bacteria, rinse thoroughly with cold water, then wash with warm solution of cleanser. Apply B-K to all utensils just before using. Allow 2 minutes' exposure time.

FARM DAIRY UTENSILS—Just before using, rinse all cleaned utensils, including can covers with 200 ppm. Allow 2 minutes' exposure time.

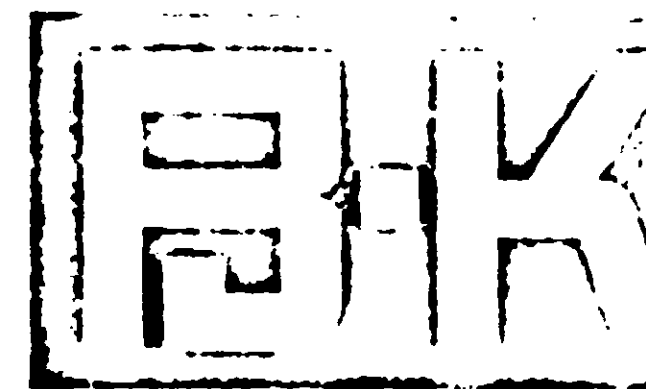
COWS' UDDERS AND TEATS—Before milking, wipe udder and teats of each cow with a clean cloth, wet with 200 ppm.

MILK PLANT EQUIPMENT—Flow Method: Prepare 100 ppm in wash vat and pump through to filler, drain solution through valves. Test solution to maintain strength above 50 ppm. Spray Method: Prepare 200 ppm solution and spray surfaces.

BOTTLES—To treat to kill many (or most) bacteria—Hand washed: Wash using hand or motor driven brush, rinse, and then immerse in 200 ppm. Remove, invert in cases to drain and dry. Machine washed: Use B-K for chlorinating device and adjust dispensing mechanism so that the final rinse water contains 50 ppm (parts of available chlorine per million). Test rinse water frequently to determine if this strength is maintained.

SANITIZING C-I-P MILK LINES—After proper cleaning and in morning before use, circulate 100 ppm for at least 5 minutes. Use enough solution to completely fill all pipe lines in the circuit.

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BACTERICIDE
disinfectant

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NET 1 GALLON

Manufactured by

**SPECIAL CHEMICALS
PENNWALT COMPANY
PHILADELPHIA, PA.**

Made in U.S.A.

4-67

Check Flap

ments
35-18

BLE

per Million Parts Water Amount Liquid B-K

1/2 oz. B-K per 2 gal. water

1 oz. B-K per 2 gal. water

2 1/2 oz. B-K per 1 gal. water

Not Spill B-K on Clothing

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S—Just before using, rinse all cleaned utensils, with 200 ppm. Allow 2 minutes' exposure time.

TEATS—Before milking, wipe udder and teats in cloth, wet with 200 ppm

ENT—Flow Method: Prepare 100 ppm in weigh to filter, drain solution through valves. Test solution above 50 ppm. Spray Method: Prepare 200 y surfaces.

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PURIFICATION OF WATER

FARM, INSTITUTIONS, CAMPS, HOME WATER SUPPLIES—To disinfect water, whose source is from unprotected supplies such as cisterns, wells, springs and lakes, add 1/4 ounce 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.

BEVERAGE PLANT USES

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

POULTRY USES

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

TAVERNS AND RESTAURANTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. B-K Liquid per 2 gallons water (200 ppm). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or on a board to air dry.
Approved under the regulations of Wisconsin State Board of Health.

WARNING! CAUSES IRRITATION. HARMFUL IF SWALLOWED. Avoid contact with eyes, skin and clothing. Wash thoroughly after handling. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Call a physician. Flush skin with water. Do not use with other acid type cleaners, sanitizers or ammonia since hazardous gases will be released.