

UNDER NO.



BK LFI®

BK LFI is a low foaming final-rinse sanitizer. It reduces the number of a wide variety of microbial contaminants on food processing equipment. BK LFI may be applied for sanitizing tanks, vats, filling equipment, conveyor lines, containers, and other plant equipment.

CAUTION: KEEP OUT OF REACH OF CHILDREN. DO NOT GET IN EYES, ON SKIN OR ON CLOTHING. MAY BE HARMFUL IF SWALLOWED.

FIRST AID: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes get medical attention.

Avoid contamination of food.
Rinse empty container thoroughly with water and discard it.

Phosphate content by weight percent
expressed as P_2O_5 0.4%
expressed as P 0.2%

Phosphate per recommended use level expressed as
grams per oz./gal. 0.05

 **PENNCHEM**

Pennchem Dept., Pennwalt Corp., Phila., Pa. 19102



BK LFI

GENERAL USE DIRECTIONS

FOR SANITIZING—FOOD AND DAIRY

1. The equipment should be thoroughly cleaned.
2. Sanitize using 25 ppm titratable iodine.
3. After sanitizing, drain off the solution. A final rinse is required.

FOR INSTITUTIONAL USE (Hotels, restaurants, industrial food preparation areas)

For sanitizing food preparation equipment use 1½ ounce BK LFI per gallon of water (12.5 ppm titratable iodine) for manual dipping. BK LFI can also be used in automatic glasswashers at 12.5 titratable ppm.

GENERAL DISINFECTION OF NON-FOOD

For general disinfection of non-food items use 2½ ounces per gallon of water (50 ppm titratable iodine) for swabbing or mopping with rag. Make sure surface is wet.

Use Directions—Concentrated Solution

(25 ppm titratable iodine)		(12.5 ppm titratable iodine)
Water	BK LFI Sanitizer	Weight
2½ gallons	½ ounce	5 g
5 gallons	1 ounce	10 g
10 gallons	2 ounces	20 g

NOTE: Discard BK LFI Sanitizing Solution when color disappears. Prepare fresh solution.

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BK LFI

PENNCHEM

GENERAL USE DIRECTIONS

FOR SANITIZING—FOOD AND DAIRY ESTABLISHMENTS.

1. The equipment should be thoroughly pre-cleaned.
2. Sanitize using 25 ppm titratable iodine BK LFI solution.
3. After sanitizing, drain off the solution and no final potable water rinse is required.

FOR INSTITUTIONAL USE (Hotels, motels, restaurants and similar industrial food preparation areas)

For sanitizing food preparation equipment in institutions use at rate of $\frac{1}{8}$ ounce BK LFI per gallon of water (25 ppm titratable iodine) by manual dipping. BK LFI can also be used for sanitizing rinse cycles in automatic glasswashers at 12.5 titratable iodine.

GENERAL DISINFECTION OF NON-FOOD CONTACT SURFACES.

For general disinfection of non-food inanimate, non-porous surfaces. Use $\frac{3}{8}$ ounces per gallon of water (50 ppm titratable iodine). Apply by swabbing or mopping with rag. Make sure all surfaces are thoroughly wet.

Use Directions—Concentrations Chart

(25 ppm titratable iodine)		(12.5 ppm titratable iodine)	
Water	BK LFI Sanitizer	Water	BK LFI Sanitizer
1 $\frac{1}{2}$ gallons	$\frac{1}{2}$ ounce	5 gallons	$\frac{1}{2}$ ounce
5 gallons	1 ounce	10 gallons	1 ounce
10 gallons	2 ounces	20 gallons	2 ounces

NOTE: Discard BK LFI Sanitizing Solution when the brown iodine color disappears. Prepare fresh solution each time.

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Manufactured and Printed in U.S.A.

BK LFI®

Germicide • Sanitizer

ACTIVE INGREDIENTS:

Butoxy polypropoxy polyethoxy ethanol-iodine complex 12.47%

Polyethoxy polypropoxy polyethoxy ethanol-iodine complex 0.37%
(Providing 1.6 % titratable iodine)

INERT INGREDIENTS: 87.16%

CAUTION: KEEP OUT OF REACH OF CHILDREN
(Read Precautions and First Aid on Side Panel)

EPA REG. NO. 335-187

EPA EST. NO. 335-PA-1

For Industrial Use Only

Net. Wt. 1 Gallon