

ACCEPTED
NOV 11 1971
 UNDER THE FEDERAL INSECTICIDE
 FUNGICIDE AND RODENTICIDE ACT
 FOR ECONOMIC POISON REGISTER-
 ED UNDER NO. 402-78 SUBJECT
 TO ATTACHED COMMENTS.

SUPER-CHLOR 84

**CHLORINE BEARING
 DISINFECTANT AND GERMICIDE**

FOR GENERAL USE IN

**MILK PLANTS • FOOD PROCESSING PLANTS • MOLD
 CONTROL • WATER TREATMENT • INSTITUTIONS**

Active ingredient — Sodium Hypochlorite — 8.4% Inert Ingredient — Water — 91.6%

CAUTION: KEEP OUT OF REACH OF CHILDREN.
 SEE SIDE PANEL FOR ADDITIONAL CAUTIONS
DO NOT CONTAMINATE FOOD OR FEED FOR INDUSTRIAL USE ONLY
 USDA REG. NO. 402-78
NET CONTENTS ONE GALLON

**ANTIDOTE
 EXTERNAL**

Wash with water

INTERNAL

Drink mucilage, raw egg white, milk, or rice gruel. Follow with emetic (tablespoonful of mustard in glass of warm water).

CALL A PHYSICIAN

SODIUM HYPOCHLORITE

Use dilute solutions only as directed on label.

STORAGE

DO NOT STORE Sodium Hypochlorites longer than 6 months from the date of manufacture.

CAUTION

Harmful if swallowed. Avoid contact with skin, eyes or clothing. Do not mix Super-Chlor 84 with acid detergents. Irritating to eyes, skin and lungs.

**MILK PLANTS SANITIZATION
 WITH SUPER-CHLOR 84**

EQUIPMENT:

One ounce to 3 gallons of water will give a 200 P.P.M. sanitizing solution of available chlorine. Clean all equipment thoroughly and just prior to use. Allow equipment to be exposed to the sanitizing solution for not less than two minutes. Do not rinse with water after sanitizing.

BOTTLE CHLORINATION:

Just prior to filling operation, sanitize bottles with a 50 ppm solution of available chlorine.

CHEESE PLANT SANITATION:

After cleaning and assembling equipment in the morning, sanitize with a 200 ppm of available chlorine at a two minute exposure time. Mix solution in the weight tank and circulate through all equipment to cheese vats.

BUTTER PLANT SANITATION:

After cleaning equipment — pipelines, tanks, coolers, separators, pasteurizing vats, and holding tanks, sanitize with a 200 ppm solution of available chlorine. Sanitize churns with 200 ppm of available chlorine. A two minute exposure time should be allowed to sanitize all parts and surfaces. Starter tanks, before use, should be rinsed with potable water and then sanitized with a 500 ppm solution of available chlorine, and followed by a potable water rinse.

**FOOD PROCESSING PLANTS
 SANITIZATION**

WITH SUPER-CHLOR 84

CANNING PLANTS:

Sanitize after cleaning by spraying tanks, vats and other open processing equipment, or circulate a sanitizing solution through pipelines and enclosed equipment using a 200 ppm solution of available chlorine. All surfaces should be exposed to the sanitizing solution for a period of two minutes. 3 ppm of available chlorine should be maintained in the cooling canal water.

MEAT PACKING PLANTS.

Cutting room floors, tables and cutting and trimming boards should be cleaned and then sanitized with an 200 ppm solution of available chlorine. Cooling room freezers should be fogged with an 200 ppm solution of available chlorine. Bacon slicing equipment, conveyors for paunch viscera, etc., metal or non porous surfaces should be cleaned and then sanitized with a 200 ppm solution of available chlorine. An exposure time of not less than two minutes should be allowed.

**POULTRY AND EGG PROCESSING
 PLANTS:**

After the cleaning of eviscerating, pasteurizing, inspection and other processing equipment, sanitize before use with a 200 ppm solution of available chlorine by spray or recirculation methods for a period of not less than two minutes.