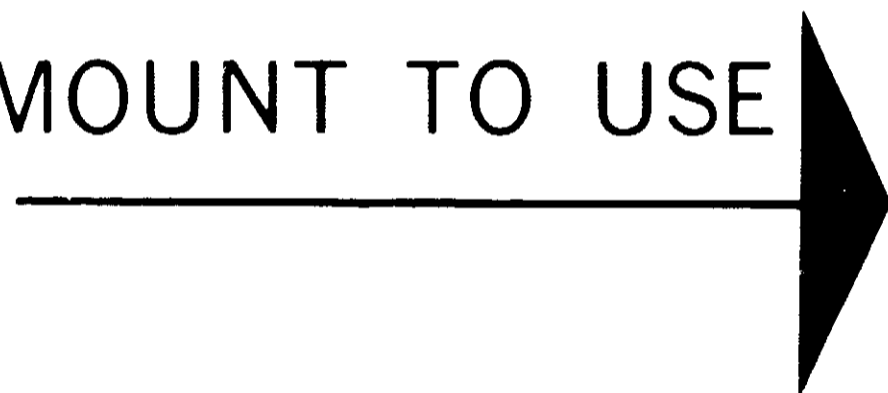


# Dairyman's Chlorine

SANITIZER and DISINFECTANT

AMOUNT TO USE



AVAILABLE CHLORINE P P M.	DAIRYMAN'S CHLORINE OUNCES	WATER IN GALLONS
1000	5	3
800	5	4
200		3

Consult local health authorities for required concentration of chlorine rinse solutions.

**DEGRADES WITH AGE. USE A TEST KIT AND INCREASE DOSAGE AS NECESSARY TO OBTAIN REQUIRED LEVEL OF AVAILABLE CHLORINE.**

**WARNING:** DANGEROUS IF TAKEN INTERNALLY. DRINK MILK OR RAW EGG WHITE AND CALL A PHYSICIAN. SKIN AND EYE CONTACT CAUSES SEVERE IRRITATION. Avoid contact with skin and eyes. If In Contact, Flush Thoroughly With Plenty of Water. For Eyes Flush Thoroughly and Get Medical Attention.

STORE DAIRYMAN'S CHLORINE IN A COOL PLACE. KEEP TIGHTLY CAPPED. RINSE EMPTY CONTAINER WITH WATER AND DISCARD IT.

2/12/26  
ACCEPTED  
2/12/26  
UNDER THE FEDERAL INFECTICIDE ACT AND REGULATIONS THEREUNDER FOR REGISTERED AND RECORDED

476-2136  
7E1E-974

CLI  
**Dairy Chlorine**  
EPA  
**SANITIZER**  
Especially for milking equipment  
Active ingredient: Sodium Hypochlorite  
**WARNING! KEEP OUT OF REACH OF CHILDREN**  
(See other side for first aid instructions)  
**STAUFFER CHEMICAL COMPANY**  
INDUSTRIAL CHEMICALS



CLENESCO®

# Dairyman's Chlorine

EPA Reg. No. 476-2126

## SANITIZER and DISINFECTANT

Especially for milking machines, pipe line milkers and pails.

Active ingredient: Sodium Hypochlorite 8.25%. Inert ingredients 91.75%.

### WARNING! KEEP OUT OF REACH OF CHILDREN.

(See other precautions on left panel)

### ONE GALLON NET

SOLD BY

## STAUFFER CHEMICAL COMPANY

INDUSTRIAL CHEMICAL DIVISION, WESTPORT, CT 06880

Clenesco® DAIRY directed. It is the standard. Refer to local Authorities.

### DAIRY EQUIPMENT

Clean milking machine and utensils in thoroughly with 200 p.p.m. with disinfectant for chlorine treatment. D

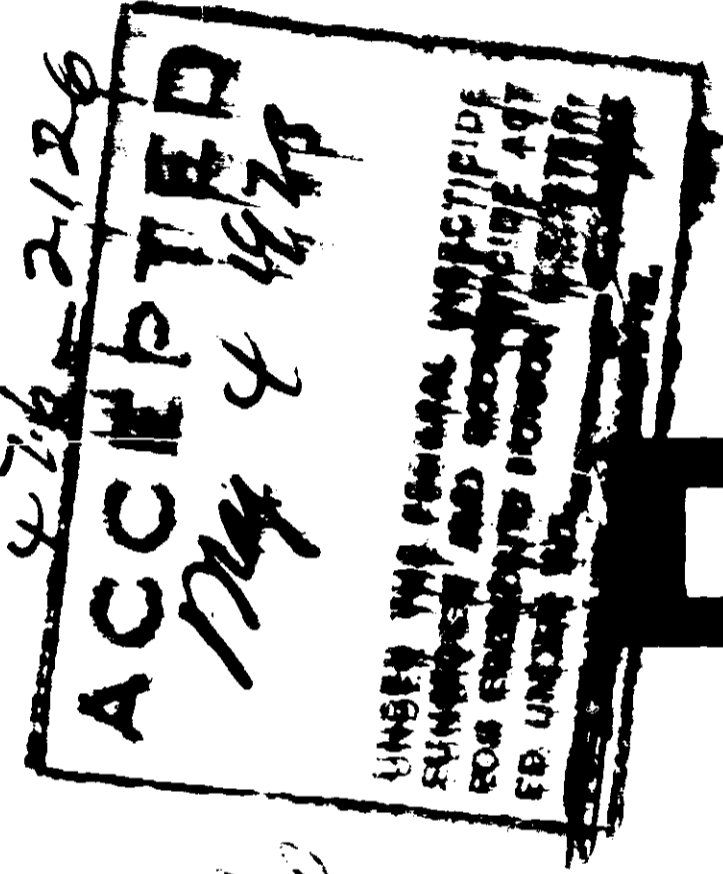
### NON-METAL

Tables, shelves, cleaned regularly and 800 to 1000 p.p.m. reach bacteria embedded equipment treated with chlorine must be rinsed

### NORMAL USE

For most applications, sanitize metal equipment of milking utensils. MAN'S CHLORINE on surfaces after cleaning

MADE IN U.S.A.



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WATER IN GALLONS
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476-2126



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milkers and pails.  
Active ingredients 91.75%.

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**L COMPANY**  
**ESTPORT, CT 06880**



**DIRECTIONS**

Clenesco<sup>®</sup> DAIRYMAN'S CHLORINE is an effective germicide when used as directed. It is the standard disinfectant recommended by many Public Health Authorities. Refer to local or state regulations governing your area.

**DAIRY EQUIPMENT**

Clean milking machines, pipe line milkers, separators, pails and other equipment and utensils in the normal manner. Just before using, rinse all surfaces thoroughly with 200 p.p.m. DAIRYMAN'S CHLORINE solution. Maintain contact with disinfectant for a minimum of one minute. Do not rinse with water after chlorine treatment. Do not soak overnight.

**NON-METAL SURFACES**

Tables, shelves, working surfaces and equipment storage areas should be cleaned regularly and disinfected with a DAIRYMAN'S CHLORINE solution of 800 to 1000 p.p.m. Porous materials must be penetrated with solution to reach bacteria embedded beneath the surface. Any food contact surfaces and equipment treated with concentration in excess of 200 p.p.m. of available chlorine must be rinsed with potable water before reuse.

**NORMAL USAGE**

For most applications, a 200 p.p.m. chlorine solution is recommended to sanitize metal equipment. Health authorities agree proper cleaning and sanitation of milking utensils promotes low bacteria counts. Use Clenesco<sup>®</sup> DAIRYMAN'S CHLORINE on vats, churns, pipelines, separators and other milk contact surfaces after cleaning and prior to use.

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ARC-730312

