

PRECAUTIONS Cont.

DO NOT GET IN EYES, ON SKIN OR CLOTHING.

WEAR GOGGLES AND RUBBER GLOVES WHEN HANDLING CONCENTRATE.

HARMFUL IF SWALLOWED. DO NOT CONTAMINATE FOOD.

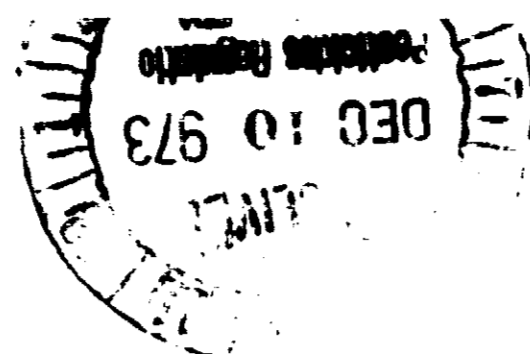
FIRST AID

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink milk, raw egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

DISPOSAL

Rinse empty container thoroughly with water and discard it.

NOTICE: Stauffer Chemical Company makes no warranty, express or implied, including the warranties of merchantability and/or fitness for any particular purpose, concerning this material except those which are contained on Stauffer's label.

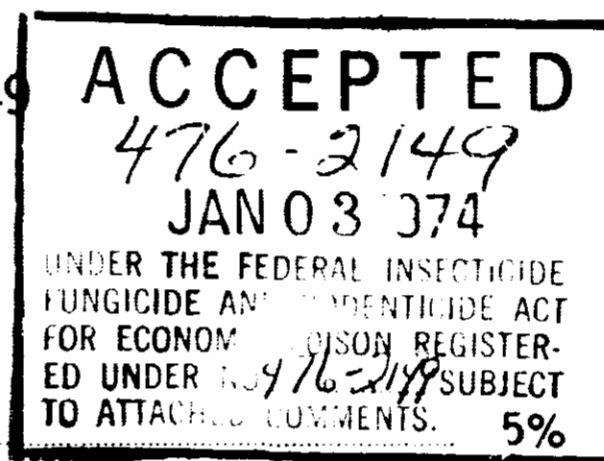


CLENESCO® CLEAR

Quaternary Ammonium Chlorides

**FOR COMMERCIAL AND INDUSTRIAL USE AS A SANITIZER
FOR PRE-CLEANED EQUIPMENT AND A PACKAGE WARMER DEODORIZER.**

EPA Reg. No. 476-2149



ACTIVE INGREDIENTS:

- n-alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈) dimethyl benzyl ammonium chlorides
- n-alkyl (68% C₁₂, 32% C₁₄) dimethyl ethylbenzyl ammonium chlorides

INERT INGREDIENTS: 90%
100%

CLENESCO CLEAR is a concentrate and should be diluted before using.

DANGER

Keep Out of Reach of Children

CORROSIVE — CAUSES SEVERE EYE AND SKIN DAMAGE.

(See left panel for additional precautions and first aid)

240 LB. NET WEIGHT

SOLD BY

STAUFFER CHEMICAL COMPANY

CHEMICAL SYSTEMS DIVISION

WESTPORT, CT 06880

DIRECTIONS FOR USE

PACKAGE WARMERS

To keep package warmers free of disagreeable odors, use a solution of 1 ounce **CLENESCO CLEAR** per 32 gallons of water (25 ppm). Charge warmer tank with this concentration and maintain concentration during operation. As water level in warmer tank decreases during operation, replenish by adding more water plus **CLENESCO CLEAR** in the following volumes:

WATER ADDED	AMOUNT OF CLENESCO CLEAR
32 gal.	1 ounce
16 gal.	½ ounce
8 gal.	¼ ounce

FOOD PROCESSING EQUIPMENT

To sanitize previously cleaned food processing equipment and food utensils, dilute 1 ounce **CLENESCO CLEAR** per 4 gallons of water to provide 200 ppm of active quaternaries. At this level, no potable water rinse is required.

DAIRIES

To sanitize dairy equipment such as tanks, lines, pails and milk cans, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce **CLENESCO CLEAR** to 4 gallons water (200 ppm). At this level, no potable water rinse is required. Follow recommendations of local health board.