



ODORLESS D-D STAINLESS

FOR FEEDING AND RAISING POULTRY

Keep Nests, Coops and Poultry Houses Clean

To Clean Up and Disinfect: Remove and burn all litter and droppings. Scrub floors, roosts, nest boxes, etc., with hot water. Disinfect scrub or spray with D-D solution, 4 oz. D-D per gallon of warm water.

Keep Drinking Vessels and Feeding Pans Clean: Wash daily. Rinse in D-D solution. Use 4 oz. of D-D to each gallon of water.

Disinfect the drinking water with 1 oz. of D-D in ^{ten} ~~one~~ gallons of poultry drinking water. Approx. 40 ppm available chlorine.

D-D FOR DRESSING & STORING POULTRY

Use D-D for deodorizing and disinfecting rooms in which the poultry is dressed and stored, wash tables, floors, racks, etc. Then rinse and spray with 2 to 4 oz. D-D per gallon of water.

Use a notable water rinse on all treated food contact surfaces prior to reuse.

A Hypochlorite solution as a disinfectant is largely destroyed by the presence of organic matter. Therefore every article to be disinfected with a Hypochlorite solution should first be thoroughly washed.

DISINFECTANT

D-D is an efficient Sodium Hypochlorite solution. Disinfects and Deodorizes, Leaves No Odor

Hypochlorite disinfecting solutions should contain 200 to 300 ppm available chlorine - Should not be allowed to drop below 50 ppm during use

D-D dilutions based upon a minimum of 5% available chlorine.

1 oz.	D-D to 3 gals. water	exceeds 130	Parts available
1 oz.	D-D to 2 gals. water	exceeds 190	chlorine per million
1 oz.	D-D to 1 gal. water	exceeds 380	parts water
		2 tablespoons equals	approximately 1 ounce

D-D should be kept Cool, Tightly Closed, and out of Direct Sunlight

Active ingredients: Sodium Hypochlorite 5 1/4%
Equivalent to 5% available chlorine.
Inert Ingredients 94 3/4%

CAUTION KEEP OUT OF REACH OF CHILDREN
 Harmful if swallowed. Skin contact may cause severe irritations.

Manufactured by
United Chemical Company, Inc.

4th & Delaware • Kansas City 5, Mo.

USDA Reg. No. 623-7

CONTENTS: 1 GALLON - U. S. MEASURE

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FOR FEEDING AND RAISING POULTRY

Keep Nests, Coops and Poultry Houses Clean
To Clean Up and Disinfect: Remove and burn all litter and droppings. Scrub floors, roosts, nest boxes, etc., with hot water. Disinfect, scrub or spray with D-D solution. 4 oz. D-D per gallon of warm water.
Keep Drinking Vessels and Feeding Pans Clean: Wash daily. Rinse in D-D solution. Use 4 oz. of D-D to each gallon of water.

Disinfect the drinking water with 1 oz. of D-D per gallon of water.
D-D FOR DRESSING & STORING POULTRY

Use D-D for deodorizing and disinfecting rooms in which the poultry is dressed. Wash floors, roosts, etc., with hot water and scrub with D-D. Rinse thoroughly with water.
 Disinfect the dressing room with D-D. Wash and disinfect the hands and feet of the person dressing the birds.
 Disinfect the storage room with D-D. Wash and disinfect the hands and feet of the person handling the birds.

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Hypochlorite disinfectant solutions should contain 200 to 300 ppm available chlorine - Should not be allowed to drop below 50 ppm during use.

D-D dilutions based upon a minimum of 5% available chlorine
 1 oz. D-D to 3 gal. water - exceeds 130 parts available chlorine per gallon
 1 oz. D-D to 2 gal. water - exceeds 190 parts available chlorine per gallon
 1 oz. D-D to 1 gal. water - exceeds 380 parts available chlorine per gallon
 2 tablespoons to 1 quart approximately 1% solution

D-D should be kept Cool, Tightly Closed and out of Direct Sunlight
 Active ingredients: Sodium Hypochlorite 5.5%
 Equivalent to 5% available chlorine
 Inert Ingredients 94.5%

CAUTION KEEP OUT OF REACH OF CHILDREN
 Irritant to eyes, nose, throat, and skin. May cause irritation.

Manufactured by
United Chemical Company, Inc.
 North & Delaware • Kansas City 5, Mo.
 USDA Reg. No. 100-17
 KEEP IN ORIGINAL CONTAINER

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FOR GENERAL SANITATION

Dishes: First wash. Next use one ounce D-D per gallon hot water. Leave dishes in this rinse water at least 2 minutes. If wiping cloths are used, rinse in D-D solution each time they are laundered.

For Swimming Pools

1. For High Grade Filtered Water: Use one-half gallon D-D to 100,000 gallons of water. then add enough D-D thereafter to maintain 0.6 to 1.0 residual chlorine as determined by test kit.

For Athlete's Foot Fungi on inanimate surfaces

~~2. For Bath Solutions Use 3 to 4 ounces of D-D to each~~
1. As a Preventive and a Disinfectant: Use 2 to 4 ounces D-D per gallon of water, to disinfect floors, locker and shower rooms, edges of the pool, etc.

FOR INSTITUTIONS, HOSPITALS & REST HOMES

Utensils and Equipment: To disinfect, first wash the article then place in D-D disinfecting solution 3 to 5 minutes. 1 ounce D-D per gallon of hot water.

Use a potable water rinse on all treated food contact surfaces prior to reuse.

For Laundry

To Bleach and Disinfect Bed Linens, Clothing, Etc: Use 2 to 3 ounces of D-D to a gallon of scalding hot water. Allow the clothing to remain in the solution 3 to 5 minutes, then rinse thoroughly in clear water.

FOR THE DAIRY AND CREAMERY

Method: Thorough contact with the inner surfaces of the vessels for at least 30 seconds should be provided for. A longer time is better.

1. Wash all articles free of milk in cold water. Hot water hardens the casein on the vessels and makes them difficult to clean.
2. Next wash all equipment in hot water to which has been added Snoperl at the rate of one to three ounces of Snoperl to each five gallons.
3. Finally, thoroughly disinfect each article by putting it through a rinse containing 2 ounces of D-D to each 3 gallons of water.

Use a potable water rinse on all treated food contact surfaces prior to reuse.

To Disinfect and Deodorize tables, ~~and dishes~~, first wash thoroughly and then disinfect by using 3 to 4 ounces of D-D in each 5 gallons of rinse water, approximately 200 to 300 parts available chlorine per 1,000,000 parts of water.

To disinfect floors, first wash thoroughly and then disinfect using 8 ounces of D-D in each 5 gallons of rinse water, approx. 600 parts available chlorine per 1 million parts of water.

For refrigerators, cold storage rooms, etc. Use 1 ounce of D-D in each gallon of rinse water, then use a potable water rinse.

N. B. Successful treatment of water with any hypochlorite solution depends upon thoroughly mixing the chemical with the water at the time of application

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For Athlete's Foot Fungi on inanimate surfaces

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Use a potable water rinse on all treated food contact surfaces prior to reuse.

To Disinfect and Deodorize tables, ~~etc.~~ first wash thoroughly and then disinfect by using 3 to 4 ounces of D-D in each 5 gallons of rinse water, approximately 200 to 300 parts available chlorine per 1,000,000 parts of water.

To disinfect floors, first wash thoroughly and then disinfect using 2 ounces of D-D in each 5 gallons of rinse water, approx. 500 parts available chlorine per 1 million parts of water.

For refrigerators, cold storage rooms, etc. Use 1 ounce of D-D in each gallon of rinse water, then use a potable water rinse.

N.B. - Successful treatment of water with any hypochlorite solution depends upon thoroughly mixing the chemical with the water at the time of application.