



FOR CLEANING AND DEODORIZING CUTTING TABLES, UTENSILS, FOOD HANDLING EQUIPMENT AND OTHER HARD OR POROUS SURFACES.

FOR CLEANING LIGHTLY SOILED AREAS—surfaces to be cleaned should be mopped or brushed with a solution containing 1 ounce C.D.S. per gallon of water. Rinse cleaned area with water of drinking quality.

HEAVILY SOILED AREAS—mop or brush soiled surface with a solution containing 2-3 ounces of C.D.S. per gallon of water. Rinse cleaned surface with water of drinking quality.

DISINFECTING—To disinfect walls, floors, and equipment in food processing plants, mop or brush surface with a solution containing 1 ounce of C.D.S. per gallon of water. If surface is heavily soiled, pre-clean at a rate of 2-3 ounces of C.D.S. per gallon to insure thorough cleaning. Rinse with water of drinking quality.

SANITIZATION—To sanitize walls, floors and equipment in food processing plants, first clean thoroughly with a solution containing 1/2 ounce of C.D.S. per gallon of water. If surface is heavily soiled, use C.D.S. at a rate of 2-3 ounces

C. D. S.

CLEANER-DISINFECTANT-SANITIZER

FOR MEAT AND OTHER FOOD PROCESSING AREAS

ACTIVE INGREDIENTS

n-Alkyl (50% C ₁₁ , 40% C ₁₂ , 10% C ₁₃) dimethyl benzyl ammonium chloride	5.0%
Sodium metasilicate	3.0%
Tetrasodium salt of ethylene diamine tetraacetic acid	1.8%
INERT INGREDIENTS	90.2%

DANGER

KEEP OUT OF REACH OF CHILDREN

See First Aid statement and other precautions on right panel.
Container Disposal: When empty, rinse container thoroughly with water and destroy it by crushing or burying in a safe place.

NET CONTENTS ONE GALLON

EPA Reg. No. 784-90

Manufactured by:
 **Consolidated Chemical, Inc.**
St. Louis, Missouri 63110

