

**DIRECTIONS FOR
USE IN THE
DAIRY - FOOD - and BEVERAGE
INDUSTRIES**

IMPORTANT:

Clean and rinse all utensils and equipment prior to using VIGILANCE B. C. D. as a bactericide.

DAIRIES & FARM USE:

As a bactericide where inspection is maintained for dairy utensils, milking machines and equipment. The same solution to be used on cows udders and the milker's hands. Use 1 1/2 oz. VIGILANCE B. C. D. to 3 1/2 gallons of water — Test frequently keeping solution above 50 ppm.

FOOD and BEVERAGE PLANTS:

Clean and rinse all equipment first, then apply a disinfectant solution using 1 lb. VIGILANCE B. C. D. to 40 gallons of water. Apply in such a manner that all surfaces are properly reached with the disinfectant solution.

DILUTION CHART

P.P.M. Chlorine	Ounces per Gallon Water	Level tablespoon per gallon of water
50	1/4 Oz.	1/2 level tablespoon
100	1/2 Oz.	1 level tablespoon
200	1 Oz.	2 level tablespoon
500	2 Oz.	4 level tablespoon
1000	4 Oz.	8 level tablespoon

ap
833-51
NET WEIGHT

LBS.



**CLEANER
B. C. D. DISINFECTANT
BACTERICIDE**

STORE IN A COOL DRY PLACE

KEEP CONTAINER CLOSED

VIGILANCE B. C. D. is a combination cleaner, disinfectant and deodorant in an easy to use form.

It is recommended to be used for cleaning and disinfecting equipment and utensils that are used in the Dairy - Food and Beverage industries. It also has applications in the home and stores for cleaning stainless steel pans and disinfecting glasses, canning jars and dishes. Recommended also for cleaning and deodorizing porcelain or enamelware such as sinks, refrigerators, etc.

CAUTION: KEEP OUT OF REACH OF CHILDREN

This is an alkaline product. Do not take internally. If swallowed, give milk or water. Call Doctor. If it gets in eyes, flush with large amounts of water. Consult Doctor.

ACTIVE INGREDIENTS

Sodium Hypochlorite — over 3.25%
Sodium Phosphate (Na₃PO₄) 12 H₂O — over 91.75%

INERT INGREDIENTS

Sodium Chloride — under 5.00%

TOTAL 100.00%

Stock No. 567

Manufactured by
ALEX. C. FERGUSON CO.



Lot No.
Chemicals Since 1855
PHILADELPHIA, PA. 19148

NET WEIGHT



LBS.

DIRECTIONS FOR

HOUSEHOLD - and - STORES

IMPORTANT:

Clean and rinse all utensils, etc. before disinfecting.

DISINFECTING GLASSES, CANNING JARS, DISHES:

1 Oz. VIGILANCE B. C. D. to a gallon of water.

When cleaning and deodorizing porcelain or enamelware such as sinks, refrigerators, etc., use 1 ounce VIGILANCE B. C. D. to one quart of water.

STAIN REMOVAL —

Coffee and tea pot use 1 oz. VIGILANCE B. C. D. to each quart of water, let soak for a few hours, then rinse and air dry.

ENAMELWARE and PORCELAIN:

Wet surface first then sprinkle VIGILANCE B. C. D. on surface, be sure to cover all of the stained portion. Let stand 15 to 30 minutes — then brush and flush with water.

USDA Reg. No. 833-54

REVISED 10-66

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