

DIRECTIONS FOR SANITIZING DAIRY UTENSILS:

C. I. P. METHOD

2 quarts to 50 gallons-of-water at 150-165° F. for 15 to 30 minutes. After C.I.P. circulation of Alkali.

SOAK METHOD

1 quart to 25 gallons of water. Allow to soak 15 to 20 minutes in 140° F. water—brush with stiff brush. RINSE well with clear water.

RECOMMENDATIONS FOR THE DAIRY FARM

1. Rinse all lines and utensils with clean water.
2. Soak and brush utensils in solution of two ounces to one gallon of water.
3. Rinse with clear water and store in sanitary manner to dry.

Follow directions of local health department for sanitizing.

ACID - DETERGENT - SANITIZER

ACTIVE INGREDIENTS

Orthophosphoric Acid 30 %
Dodecyl-Benzene Sulfonic Acid 5 %

INERT INGREDIENTS

15 %
100.0 %

EPA REG No. 1190-32

This product fulfills the criteria of Appendix F of the Grade 'A' Pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service.

DANGER: KEEP OUT OF REACH OF CHILDREN

CAUTION: HARMFUL IF SWALLOWED, CAUSES SKIN IRRITATION AND EYE BURNS. CONTAINS PHOSPHORIC ACID. Avoid contact with skin and eyes. In case of contact, immediately flush skin or eyes with an abundance of water for at least 15 minutes. For eyes, get medical attention. Avoid contamination of foods.

FOOD SERVICE AND PROCESSING EQUIPMENT DEPOSITS REMOVAL

1. For the removal of hard water lime spots — coffee stone — milkstone and alkaline food soils.
2. Dilution of 1½ ounce per gallon of water will remove these deposits — milkstone and other food soils found in and on food processing or dispensing equipment.
3. Food serving equipment.
 - A. Beverage or soda fountain serving dispensers—(valves—hoses, etc.)
 - B. Steam tables — coffee urns — food service carts—refrigerators.
4. Rinse all food contact surfaces and equipment with potable water before reuse.

DIRECTIONS TO SANITIZE FOOD PROCESSING EQUIPMENT

1. Soak, brush or circulate solution for 10 to 20 minutes for removal of soil—1½ ounce per gallon of water.
2. Rinse with clear water. Completely removable by clean water —leaves no odor or residue. Contains Detergents and Food Grade Acids.

ACCEPTED
Jan. 18, 1971
 UNDER THE FEDERAL INSECTICIDE,
 FUNGICIDE AND RODENTICIDE ACT
 FOR ECONOMIC POISON REGISTERED
 ED UNDER NO. 1490-38 SUBJECT
 TO ATTACHED COMMENTS.

PURAPHEN PLUS DETERGENT AND GERMICIDE

Phenol Coef. 11 A.O.A.C.

EPA Reg. No. 10-33

ACTIVE INGREDIENTS:	20.6%
Tetrasodium ethylenediamine tetraacetate	4.0%
o-phenylphenol	4.0%
4-chloro-2-cyclopentylphenol	4.0%
Sodium xylene sulfonate	4.0%
Isopropyl alcohol	3.6%
p-tertiary amylphenol	1.0%
INERT INGREDIENTS:	79.4%

A multi-purpose specially built germicidal detergent that cleans, disinfects and deodorizes in one operation. Should be used in all areas where real cleanliness and disinfection is desirable and necessary.

GERMICIDAL ACTIVITY:

The A.O.A.C. Use-Dilution Method confirms that it is effective against a wide range of pathogenic and pyogenic organisms at the following concentration of 1-128.

- Staphylococcus Aureus
- Salmonella Choleraesuis
- Pseudomonas Aeruginosa

FUNGICIDAL ACTIVITY:

Effective fungicide at 1-128 T. interdigitale

TUBERCULOCIDAL ACTIVITY:

1-110 kills tubercle bacilli in air-dried films. Confirmed by in vitro tests.

DIRECTIONS FOR USE:

1-128 or 1 ounce per gallon solution for disinfecting and general cleaning.

1-110 for cleaning and disinfecting heavily soiled surfaces and in tubercular areas.

Rinse empty container thoroughly with water and discard it.

FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY

WARNING:

Contains Chlorinated Phenol. Will cause irritation to skin and eyes. Harmful if swallowed. Do not get in eyes, on skin or clothing. Avoid contamination of foods. In case of contact, wash with an abundance of water. For eyes, seek medical attention.

CONTROL NO.

Manufactured for



PRODUCTS COMPANY

MAIN OFFICE
 610 E. CLARENCE
 ST. LOUIS, MISSOURI 63147

NET CONTENTS: