

for cleaning and disinfecting milk handling equipment including pipelines, bulk tanks, milking equipment and other utensils.

1653 653 "In-Place" Cleaner - Disinfect

ACTIVE INGREDIENTS:

Potassium Dichloro-S-Triazinetrione

INERT INGREDIENTS: *

TOTAL

* Effective cleaning agent and water conditioner

SOLD FOR COMMERCIAL AND INDUSTRIAL PURPOSES

KEEP OUT OF REACH OF CHILDREN.

CAUTION

Contains alkali and chlorinated compound
see additional caution statements on right panel

Net Contents

Delta Foremost Chemical

3915 AIR PARK STREET, MEMPHIS, TENNESSEE

1. Rinse system immediately after use with warm water, not to exceed 100°F, to remove visible milk residue.
2. Circulate a wash water solution containing one ounce per gallon of water (400 ppm of available chlorine) of Foremost 1653 Amazing through the system for 10-15 minutes, holding the temperature between 120°F - 160°F.
3. Brush wash with the wash water solution any parts not in contact with it during the circulation.
4. Rinse thoroughly with potable water following cleaning and disinfection.

Dairies - For Sanitization:

1. Rinse with lukewarm (95 - 110°F) water solution containing one half ounce of Foremost 1653 Amazing per gallon of water, (200 ppm available chlorine), unless otherwise directed by local regulation. (This product may be used in fogging or spray mist dairies for sanitizing). Allow the surface to remain moist for 10 minutes, drain and air dry before use.
2. Seal to protect the now completely sanitized system for next use. Should recontamination occur sanitize according to local regulations before again using the system.

Regular use in this manner will minimize milkstone problems.

Egg Washing:

1. Machine wash eggs. Use one (1) ounce per three gallons of water.
2. Wash only cool eggs and maintain wash water at a temperature that is 20 to 40 degrees higher than that of the egg. Wash water must be at least 90°F.
3. Avoid use of wash water containing traces of iron.
4. Do not try to clean extremely dirty eggs.
5. Do not re-use wash water.
6. Use odorless cleaning material.
7. Rinse the eggs thoroughly with potable water.

Egg Sanitizing

1. To sanitize clean shell eggs intended for food or food products, spray with a solution of one half ounce of Foremost 1653 Amazing per two (2) gallons of water (100 ppm of available chlorine).
2. The solution must be equal to or warmer than the eggs, but not to exceed 130°F.
3. Wet eggs thoroughly and allow to drain.
4. Eggs that have been sanitized with this product may be broken for use in the manufacture of egg products without a prior potable water rinse.