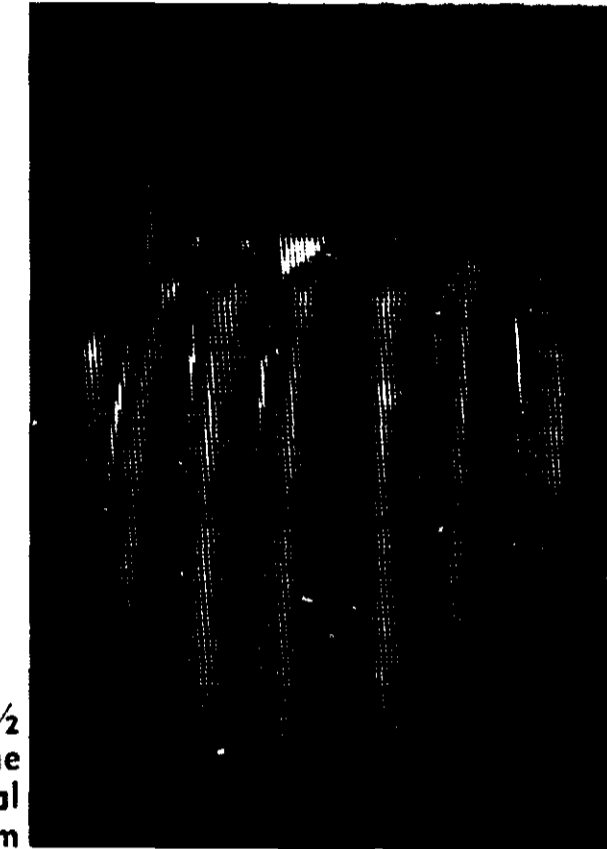


FOR THE

ZEPRIME 12167

Chlorinated Disinfectant and Germicide

For Meat Processing Plants



ACTIVE INGREDIENTS:

Sodium hypochlorite 5.25%

INERT INGREDIENTS: 94.75%

CAUTION: Keep Out of Reach of Children. See below for additional precautions.

DIRECTIONS

Meat Processing Plants

After cleaning equipment and surfaces, sanitize as follows:
Cutting room floors, walls, tables, cutting boards and the like sanitize with ZEPRIME 12167 at 2½ ounces per gallon of water (1,000 ppm available chlorine). Spray the cooling room surfaces with the same concentration, using an electric sprayer. Treat bacon slicing equipment, conveyors, metal equipment and other non-porous surfaces with material at 1 ounce per 2 gallons of water (200 ppm available chlorine). Rinse with potable water before using.

Canneries

Clean the equipment first. Spray open equipment such as vats and tanks with ZEPRIME 12167 at 1 ounce per 2 gallons of water (200 ppm available chlorine) and circulate this solution through pipelines and closed equipment.

To control microbial growth and odors, add material to the canal water at 1 ounce per 135 gallons of water (3 ppm available chlorine) and maintain this concentration, checking with a chlorine test kit.

CAUTION

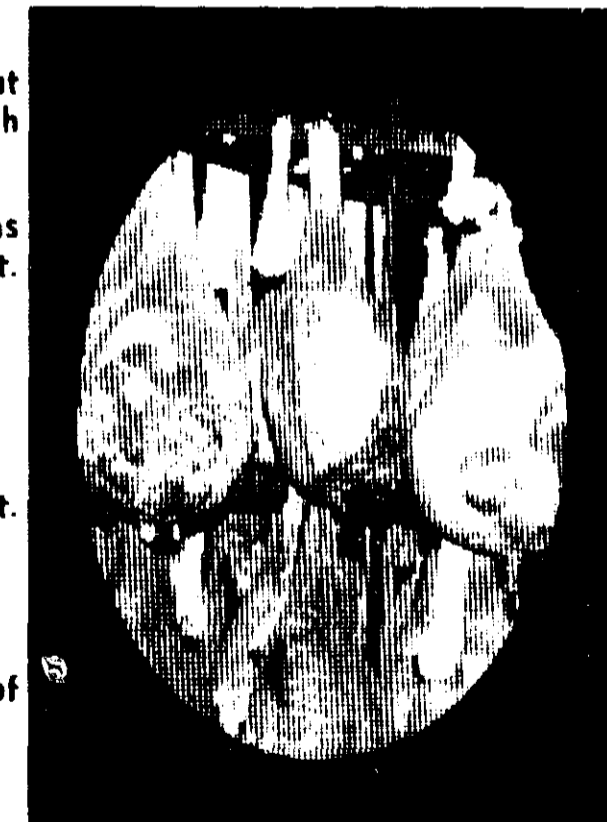
— KEEP OUT OF REACH OF CHILDREN —

POISON! Harmful if swallowed. Irritating to eyes, skin and lungs. Avoid inhalation of spray mist.

ANTIDOTE

External: Wash with plenty of water.

Internal: Drink mucilage, raw egg white, milk or rice gruel. Follow with emetic (tablespoonful of mustard in glass of water). Call a physician.



USDA Reg. No. 1270-126

Net Contents _____ Gal.

1310 SEABOARD INDUSTRIAL BLVD., N.W., ATLANTA, GA. 30301

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