## IODU

**IODU** is a cleaner-sanitizer for the dairy industry. It may be used in warm or cold water — either hard or soft. In use-dilutions it is not corrosive to metals or rubber.

IODU's sanitizing activity is retained as long as its yellow-brown color is present.

### **SOLUTION STRENGTH**

No. 1 — About  $12\frac{1}{2}$  ppm titratable lodine,  $\frac{1}{2}$ -oz. IODU to each 5 gals. water.

No. 2 — About 25 ppm titratable lodine, 1-oz. IODU to each 5 gals. water.

> U.S. Patent No. 2,977,315 U.S. Patent No. 2,931,777

U.S. Patent No. 3,028,299

# I Q D U

A DAIRY IODINE **SANITIZER CLEANER - MILKSTONE REMOVER** 

Elean and Sanifize

- CCWS' JDDERS
- **FARM TANKS**
- DAIRY EQUIPMENT

### ACTIVE INGREDIENTS

Nonylphenoxypoly (ethyleneoxy) ethanol—lodine Complex												
(providing 1.80%	titi	ata	ble	lo	din	e)	,					18.0%
Phosphoric Acid .												22.0%
INERT INGREDIENTS .	•			٠								60.0%

100.0%

**NET CONTENTS** 



**ONE GALLON** 

DANGER: KEEP OUT OF REACH OF CHILDREN SEE SIDE PANEL FOR ADDITIONAL CAUTIONS

E.P.A. Reg. No. 1317-68-AA

ACCEPTED WITH COMMENTS

# GENERA

For most dairy equipr done with the No. 2 So cleared with plain water to rinse out all milk. Cled be done by soaking the No. 2 Solution. This Solu ture of not over 120 F.

FARM TANKS can be all inner surfaces with t clean all valves and out

MILKING MACHINES faces thoroughly brushe time, 5 minutes.

As a **SANITIZER** for dipped in the No. 2 Solu for each cow. After milk ping them for a short tim

DANGER: KEEP OUT O

Causes severe skin irrita eyes, on skin or on clothi rubber gloves when han Avoid contamination of f

When packed in plas thoroughly with water an empty drum. Return to d forating or crushing and

ACCEPTED

Maria

# I Q D U

A DAIRY IODINE
SANITIZER
CLEANER - MILKSTONE REMOVER

Elear and Samiize

- CCWS' JDDERS
- FARM TANKS
- DAIRY EQUIPMENT

#### ACTIVE INGREDIENTS

Total 100.0%

}-**OZ.** 

stry.

hard

ls or

g as

DDU

TED

1972

NET CONTENTS

1-18 Marian



ONE GALLON

716 CODE 53861

DANGER: KEEP OUT OF REACH OF CHILDREN
SEE SIDE PANEL FOR ADDITIONAL CAUTIONS

E.P.A. Reg. No. 1317-68-AA

## GENERAL INSTRUCTIONS

For most dairy equipment, cleaning and sanitizing can be done with the No. 2 Solution. The equipment must be first cleared with plain water, at a temperature of about 100 f., to rinse out all milk. Cleaning and general sanitizing can then be done by soaking the equipment, and brushing same in this No. 2 Solution. This Solution is best used warm, at a temperature of not over 120 F. Contact time, at least 2 minutes.

FARM TANKS can be cleaned and sanitized by brushing all inner surfaces with the No. 2 Solution, being careful to clean all valves and outlets. Contact time, 5 minutes.

MILKING MACHINES should be taken apart and all surfaces thoroughly brushed with the No. 2 Solution. Contact time, 5 minutes.

As a **SANITIZER** for **COWS' UDDERS**, with a clean towel dipped in the No. 2 Solution, wash udder, using a fresh towel for each cow. After milking, TEATS can be sanitized by dipping them for a short time in this same strength Solution.

DANGER: KEEP OUT OF REACH OF CHILDREN. Corrosive. Causes severe skin irritation and eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful or fatal if swallowed. Avoid contamination of food.

When packed in plastic container, rinse empty container thoroughly with water and discard it. For barrels, do not re-use empty drum. Return to drum reconditioner or destroy by perforating or crushing and bury in a safe place.