

**C. O. B.**  
**REPLACES CHLORINE**  
**FOR**  
**SANITIZING DISHES**

C. O. B. is powerful — a little goes a long way.

C. O. B. is economical —

C. O. B. gives rapid reduction of bacteria, even in cold water.

C. O. B. stops odors instantly in garbage cans, cesspools, toilets, yet has no odor of its own.

C. O. B. controls slime in dishwashing machines.

C. O. B. sanitizes dishes. Used in rinse water it will give you low bacteria count, even in warm or cold water.

C. O. B. has wetting action — aids in really degreasing greasy dishes.

Many cities and counties require a germicide like our **CAMP ODORLESS BACTERIOCIDE** to be used in rinse water. **NET CONTENTS — 1 GAL.**

Avoid contact with skin and eyes. In case of contact flush with plenty of water. Wash empty container thoroughly with water and discard it.

**C.**  
**O.**  
**B.**

**CAMP**

REG. U. S. AND CANADIAN PAT. OFFICE

**C.**  
**O.**  
**B.**

**ODORLESS BACTERIOCIDE No. 10**

N-ALKYL (60% C<sub>14</sub> 30% C<sub>10</sub> 5% C<sub>12</sub> 5% C<sub>18</sub>)

Dimethyl Benzyl Ammonium Chloride 10%

**A QUATERNARY AMMONIUM COMPOUND**  
**ODORLESS — EFFICIENT — POWERFUL**  
**DEODORIZES — DISINFECTS — SANITIZES**

**— STOPS ODORS**

2N

**Camp Chemical Co., Inc.**

MANUFACTURING CHEMISTS

Office " Laboratory " Plant

SECOND AVENUE and 13th STREET

Brooklyn 15, N. Y.

**CAUTION:** Keep out of the reach of children. See left panel for additional cautions.

**C. O. B.**

For Dishes, Glasses.

Canneries, Dairies, Fish Markets, Butcher Stores, Bakeries, Garbage Cans, Shower Rooms and everywhere an odorless germicide, odor dispelling disinfectant is needed.

**DIRECTIONS:** AS A GENERAL DISINFECTANT FOR PREVIOUSLY CLEANED SURFACES. Use 1 oz. to 4 gallons of water. **FOR DISHES, DAIRY EQUIPMENT, GLASSES, DISHWASHING MACHINES, SILVERWARE:** after cleaning, use 1 oz. of C.O.B. to 4 gallons of water; in final rinse.

**KILLS**  
**STAPHYLOCOCCUS**  
**AUREUS**

**SALMONELLA**  
**TYPHOSA**

**USE ONLY AS DIRECTED**  
**U.S.D.A. REG. NO. 1430-32**

For Canneries & Dairies—For General Sanitation and Disinfecting Milk cans, Buckets, Strainers, Cooking Utensils, Use 1 oz. C.O.B. to 2 gals. water and apply thoroughly over surfaces. Rinse thoroughly with clean water. All articles and surfaces to be disinfected should be thoroughly cleaned prior to application of recommended disinfecting solution.

**AVOID CONTAMINATION OF FOODSTUFFS**