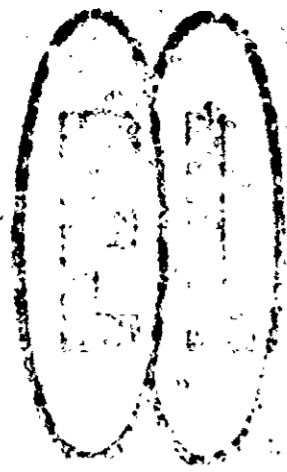
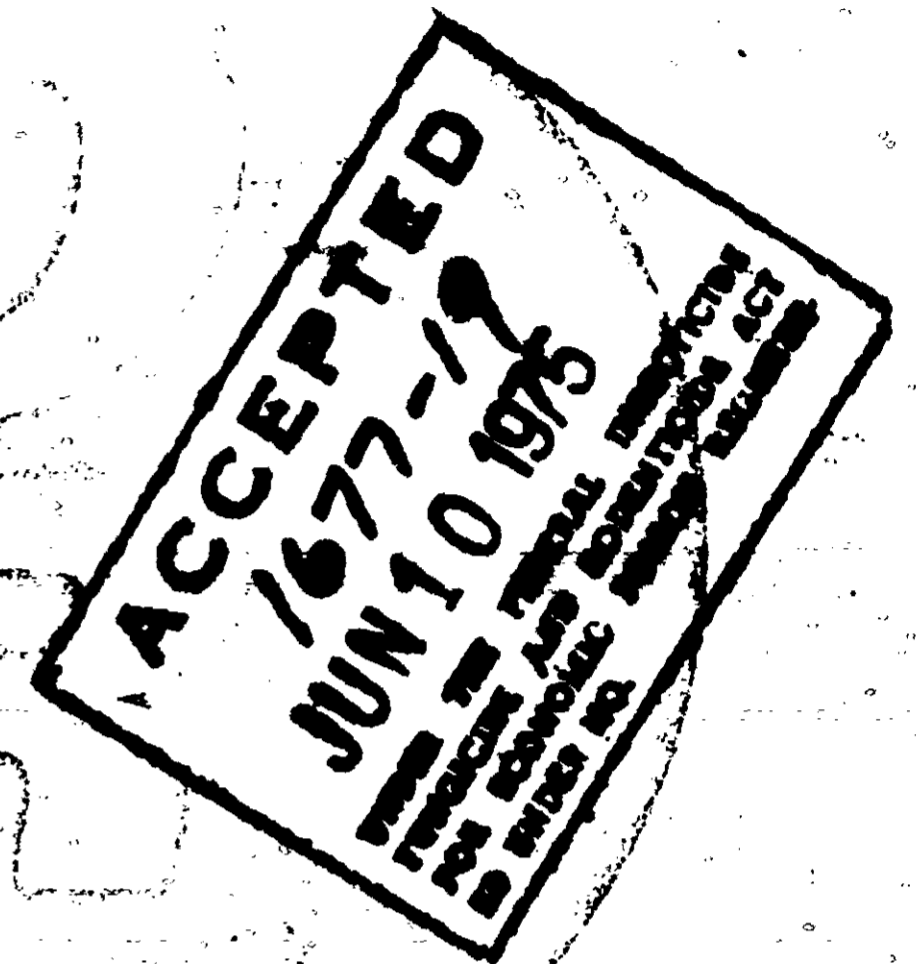


CHLORINE RELEASING DETERGENT SANITIZER



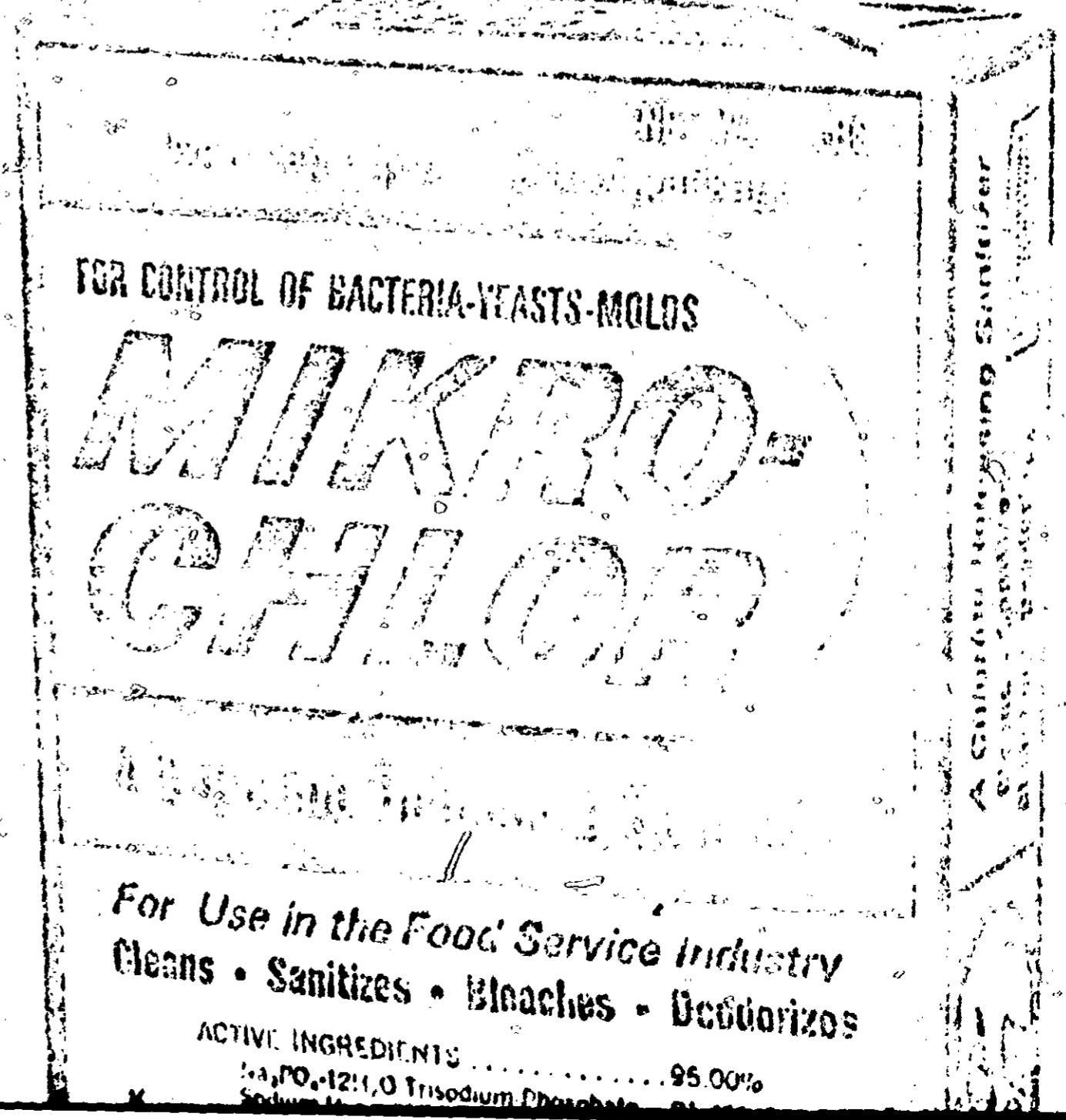
MIKRO-CHLOR



**Cleans - Sanitizes - Bleaches -
Deodorizes In One Operation**

USE MIKRO-CHLOR in food service kitchens - bakeries - breweries - meat, fruit and vegetable canning - beverage and fruit juice bottling and canning and general building maintenance.

THE ALKALINE DETERGENT in MIKRO-CHLOR is fortified by the chemical action of the chlorine releasing sodium hypochlorite to increase and improve the removal of the soils from the equipment.



Deodorizes In One Operation

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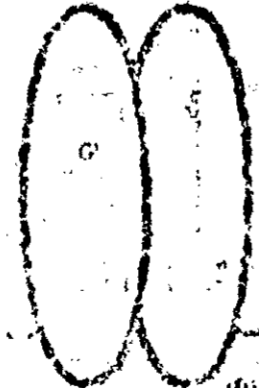
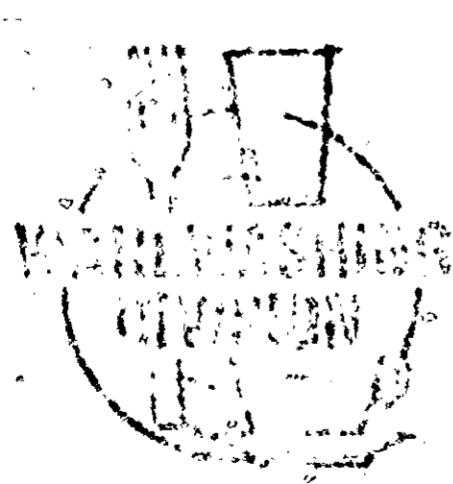
THE ALKALINE DETERGENT in MIKRO-CHLOR is fortified by the chemical action of the chlorine releasing sodium hypochlorite to increase and improve the removal of the soils from the equipment.

MIKRO-CHLOR crystals dissolve quickly and completely in hot or cold water - no waiting - cleaning action starts at once. Free Rinsing - non sudsing.

MIKRO-CHLOR is an economical and highly effective bactericide and fungicide.

ONE AND ONE-HALF OUNCES OF MIKRO-CHLOR in two gallons of water makes a solution with not more than 200 ppm available chlorine.

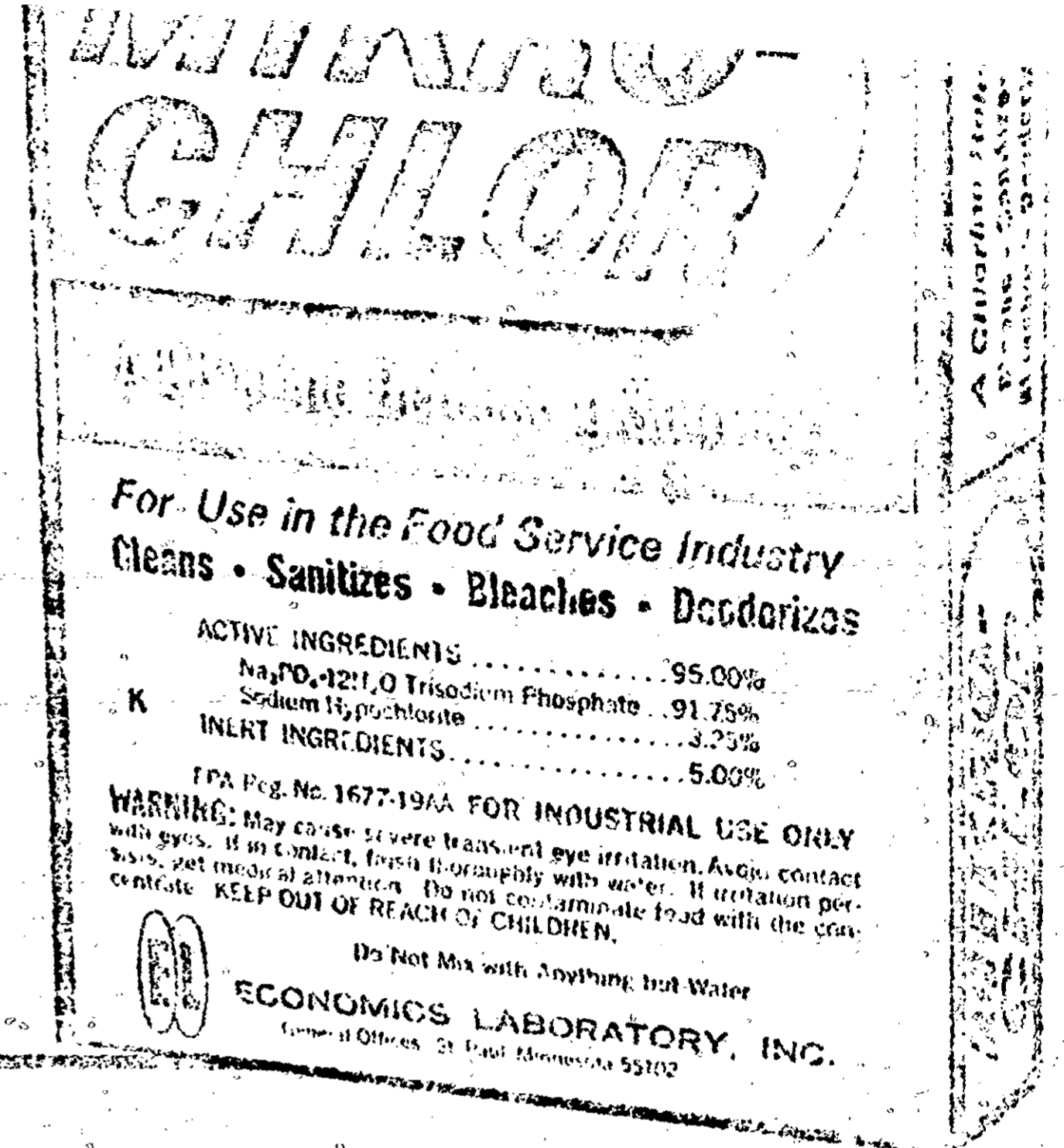
EPA Reg. No. 1677-19AA



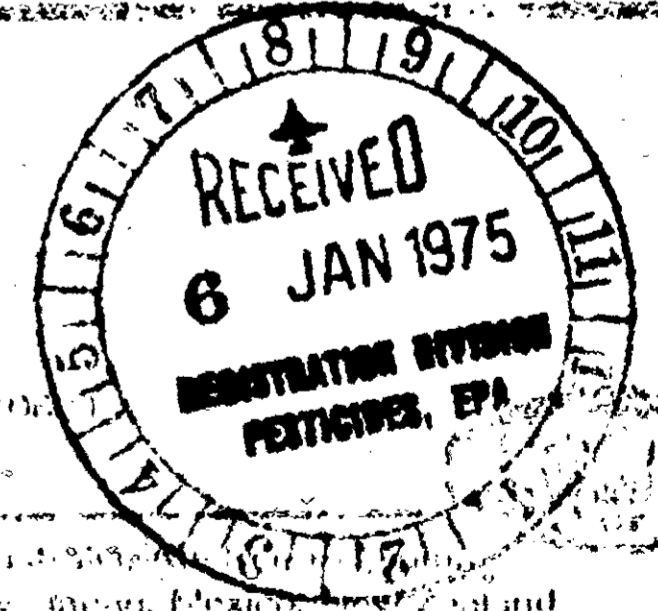
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ECONOMICS LABORATORY, INC.

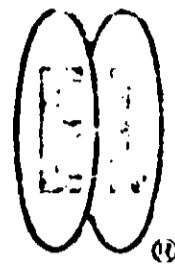
General Offices: Osborne Building, St. Paul, Minnesota 55102
Executive, Sales, and Advertising Offices: 1000 Park Plaza, White Plains, N.Y. 10606
Dist. Market: Industrial, Educational and Professional Institutions, Consumer
Refer to telephone directory for listing in White or Yellow Pages

Products and Services Available World Wide Through Affiliated Sales Companies in Australia, Brazil, Canada, Denmark, England, France, Germany, Greece, Holland, Hong Kong, Italy, Japan, Mexico, New Zealand, Norway, Panama, Philippines, Puerto Rico, South Africa, Sweden, Switzerland, Thailand, United Kingdom, Venezuela, West Germany



30 - 2 lb. Vapor Proof EL Control Packages
"QUALITY CONTROLLED"
To Assure Top Performance From Every Container





MIKRO-CHLOR

MIKRO-CHLOR is a general purpose sanitizer and detergent possessing excellent cleaning and sanitizing properties. The alkaline detergent in MIKRO-CHLOR is fortified by the chemical action of the chlorine releasing sodium hypochlorite to increase and improve the removal of soils from all types of food preparation equipment. MIKRO-CHLOR is an excellent product for controlling bacteria, yeasts and molds which cause contamination and spoilage of food.

MIKRO-CHLOR PERFORMS AT PEAK EFFICIENCY when cleaning and sanitizing such items as:

FOOD SERVICE

- | | |
|-----------------|---------------|
| Meat Blocks | Refrigerators |
| Grinders | Sink |
| Saws | Coffee Makers |
| Deep Fat Fryers | Freezers |
| Steam Kettles | Garbage Cans |

BAKERY

- Proof Boxes
- Mixers
- Ovens
- Bread & Cake Pans
- Bakery Tables

OTHER AREAS

- Ceramic Tiles
- Walls and Floors
- Refuse Rooms
- Disposal Areas

VEGETABLE WASHING - Reduces Spoilage

MIKRO-CHLOR is an excellent detergent and sanitizer for removing soil, bacteria, yeasts and molds

TECHNICAL DATA

MIKRO-CHLOR is a general purpose sanitizer and detergent possessing excellent cleaning and sanitizing properties.

TECHNICAL DATA

| | |
|---------------------------------------|----------------------------|
| Type of Sanitizer | Chlorine |
| Type of Detergent | Alkaline Powder |
| Concentration Recommended | 1/2-1 oz./gal. water |
| Sudsing | None |
| Detergent Rating | Excellent |
| pH of 1% Solution | 11.7 |
| Odor of Use Solution | Mild Chlorine |
| Deodorizing Ability | Excellent |
| Rinsability | Good |
| Chlorine Yield- 1 oz. to 1 gal. water | 215 ppm available chlorine |
| Active Ingredients | 95.00% |
| Sodium Hypochlorite | 3.25% |
| Trisodium Phosphate | 91.75% |
| Inert | 5.0% |

tance on your sanitation program can be obtained from your EL Warewashing and Environmental Sanitation Specialist.

SANITIZING DIRECTIONS

Clean all surfaces and rinse detergent off with clear water. One and one-half ounces of MIKRO-CHLOR in two gallons of water makes a solution of 200 ppm Available Chlorine.

Test use solution frequently with a suitable chlorine test kit, and change solution as needed to prevent the concentration from falling below 50 ppm of Available Chlorine at any time.

Sanitize by one of the following methods.

IMMERSION

Add 5 ounces of MIKRO-CHLOR to 10 gallons of

and improve the removal of soils from all types of food preparation equipment. MIKRO-CHLOR is an excellent product for controlling bacteria, yeasts and molds which cause contamination and spoilage of food.

MIKRO-CHLOR PERFORMS AT PEAK EFFICIENCY
when cleaning and sanitizing such items as:

| FOOD SERVICE | |
|-------------------|------------------|
| Meat Blocks | Refrigerators |
| Grinders | Sink |
| Saws | Coffee Makers |
| Deep Fat Fryers | Freezers |
| Steam Kettles | Garbage Cans |
| BAKERY | OTHER AREAS |
| Proof Boxes | Ceramic Tiles |
| Mixers | Walls and Floors |
| Ovens | Refuse Rooms |
| Bread & Cake Pans | Disposal Areas |
| Bakery Tables | |

**VEGETABLE WASHING -
Reduces Spoilage**

MIKRO-CHLOR is an excellent detergent and sanitizer for removing soil, bacteria, yeasts and molds from fresh vegetables. Washed vegetables are less subject to rotting and spoilage in handling and storage.

Add 1/2 ounce of MIKRO-CHLOR to 2 gallons of cool water (80°-100° F.) (Yields 55 ppm Available Chlorine). Submerge vegetables in solution. Rinse with flowing tap water.

Consult your local department of health for local requirements. Additional information and assistance is available.

When used on food contact surfaces in federally inspected meat and poultry plants, follow with a potable water rinse.

| | |
|---|----------------------------|
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| Rinsability..... | Good |
| Chlorine Yield - 1 oz. to 1 gal. water..... | 215 ppm available chlorine |
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Sanitize by one of the following methods.

IMMERSION

Add 5 ounces of MIKRO-CHLOR to 10 gallons of water (Yields 105 PPM Available Chlorine). Immerse items to be sanitized into solution to soak. Air dry.

PRESSURE SPRAY EQUIPMENT

Add 1 1/2 ounces of MIKRO-CHLOR to 2 gallons of water to yield not more than 200 ppm available chlorine. Spray equipment with sanitizing solution. Let Air Dry.

"First With The Newest Through Original Research"



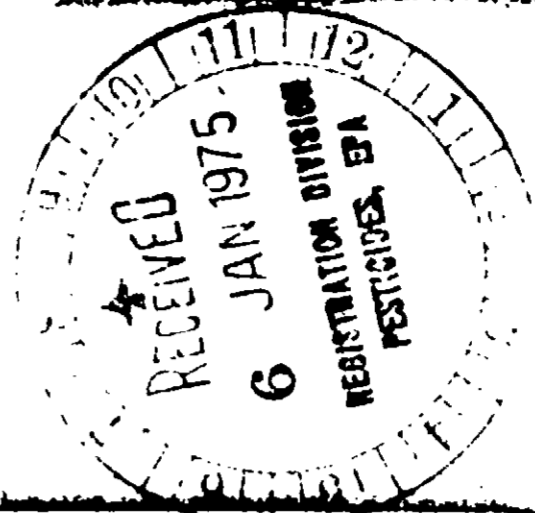
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**MIKRO-
CHLOR**

ACCEPTED

1677-19

JUN 10 1975
UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC PESTICIDES
EPA NUMBER 1677-19AA



A Chlorine Releasing Sanitizer
Cleans • Sanitizes • Bleaches • Deodorizes •

FOR CONTROL OF BACTERIA-YEASTS-MOLDS

**MIKRO-
CHLOR**

A Chlorine Releasing Sanitizer
Cleans • Sanitizes • Bleaches • Deodorizes

CONTAINS 0.25% PHOSPHORUS
120 GALS. PER GAL. OF AVERAGE
RECOMMENDED USE
CONCENTRATION

**MIKRO-
CHLOR**

MIKRO-CHLOR PERFORMS AT PEAK EFFICIENCY
when cleaning and sanitizing such items as:

| Food Service | Bakery | Other Areas |
|-----------------|---------------|---------------------|
| Meat Blocks | Refrigerators | Proof Boxes |
| Grinders | Sinks | Mixers |
| Saws | Coffee Makers | Ovens |
| Deep Fat Fryers | Freezers | Bread and Cake Pans |
| Steam Kettles | Garbage Cans | Bakery Tables |
| | | Ceramic Tiles |
| | | Walls and Floors |
| | | Refrigerators |
| | | Disposal Areas |

SANITIZING DIRECTIONS

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Add 1-1/2 ounces of MIKRO-CHLOR to 2 gallons of water to yield not more than 200 ppm Available Chlorine. Spray equipment with sanitizing solution. Let Air Dry.

VEGETABLE WASHING—Reduces Spoilage

MIKRO-CHLOR is an excellent detergent and sanitizer for removing soil, bacteria, yeasts and molds from fresh vegetables. Washed vegetables are less subject to wilting and spoilage in handling and storage.

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1562/0406/0874 EPA EST.1677-NJ-1 Printed in USA

A Chlorine Releasing Sanitizer

For Use in the Food Service Industry
Cleans • Sanitizes • Bleaches • Deodorizes

ACTIVE INGREDIENTS95.00%
Sodium Phosphate Dodecahydrate ...91.75%
K
INERT INGREDIENTS.....5.00%

EPA Reg. No. 1677-19AA **FOR INDUSTRIAL USE ONLY**

WARNING: May cause severe transient eye irritation. Avoid contact with eyes. If in contact, flush thoroughly with water. If irritation persists, get medical attention. Do not contaminate food with the concentrate. KEEP OUT OF REACH OF CHILDREN.

DO NOT REUSE CONTAINER. DESTROY WHEN EMPTY.

Do Not Mix with Anything but Water



ECONOMICS LABORATORY, INC.

General Offices: St. Paul, Minnesota 55102

**MIKRO-
CHLOR**

**MIKRO-
CHLOR**

**MIKRO-
CHLOR**

ACCEPTED
 1677-19
 JUN 10 1975
 UNDER THE FEDERAL INSECTICIDE
 FUNGICIDE AND ROENTICIDE ACT
 FOR ECONOMIC BOMBING REGISTERED
 ED UNDER NO.

RECEIVED
 6 JAN 1975
 REGISTRATION DIVISION
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**MIKRO-
 CHLOR**

Labels
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A Chlorine Releasing Sanitizer
 Cleans • Sanitizes • Bleaches •
 • Deodorizes •

FOR CONTROL OF BACTERIA-YEASTS-MOLDS

**MIKRO-
 CHLOR**

A Chlorine Releasing Sanitizer
 Cleans • Sanitizes
 Bleaches • Deodorizes

CONTAINS 0.15% PHOSPHORUS
 1 TO 5 OZ. PER GAL. OF AVERAGE
 RECOMMENDED USE
 90% CHLORINE

**MIKRO-
 CHLOR**

MIKRO-CHLOR PERFORMS AT PEAK EFFICIENCY
 when cleaning and sanitizing such items as:

| Food Service | Bakery | Other Areas |
|-----------------|---------------------|------------------|
| Meat Blocks | Proof Boxes | Cooking Utensils |
| Grinders | Mixers | Walls and Floors |
| Saws | Ovens | Sinks and Drains |
| Deep Fat Fryers | Bread and Cake Pans | Disposal Areas |
| Steam Kettles | Bakery Tables | |

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1562/0406/0874 EPA EST.1677-NJ-F Printed in USA

For Use in the Food Service Industry
 Cleans • Sanitizes • Bleaches • Deodorizes

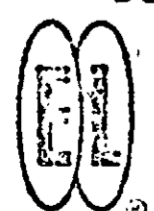
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