

42531

DANGER:

Severe eye irritant. May cause eye and skin damage. Do not get in eyes or on skin. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Avoid contamination of food.

FIRST AID

In case of eye contact, immediately flush eyes with plenty of water for at least 15 minutes. Then get medical attention promptly. In case of skin contact, flush skin with plenty of water for at least 15 minutes. Remove and wash contaminated clothing before reuse. If swallowed, do not induce vomiting, drink large quantities of water and get medical attention immediately.

Rinse empty container thoroughly with water and discard it. Do not reuse container.

No. 1677-43AA

SANITIZER**NET CONTENTS: 4-1 GALS.**

PRINTED IN USA

STER-BAC.

KQ-12

EPA Reg. No. 1677-43AA

QUATERNARY AMMONIUM SANITIZER**ACTIVE INGREDIENTS:**

n-Quat (30% C₁₂, 40% C₁₇,
10% C₁₈) dimethyl benzyl
ammonium chloride..... 10%

INERT INGREDIENTS..... 90%

Total..... 100%

NET CONTENTS: 1 U.S. GAL.

PRINTED IN USA

**KEEP OUT OF REACH
OF CHILDREN**

See First Aid and
cautionary labeling.

DIRECTIONS FOR USE**DEODORIZING**

After cleaning, deodorize waste containers and inaccessible areas in food processing plants with 1 oz. Ster-Bac KQ-12 to 1 gallon of water (800 ppm). Flush surfaces thoroughly or apply by mopping or sponging onto the surface.

DISINFECTING

Disinfect previously cleaned hard surfaces such as walls, floors, woodwork, sinks, bathroom fixtures, with 1 oz. of Ster-Bac KQ-12 to 2 gallons of water (400 ppm). For disinfecting previously cleaned porous surfaces such as ceiling board, chopping blocks, pallets, rubber conveyor belts, in meat, poultry and other food processing operations use 1 oz. Ster-Bac KQ-12 to 1 gallon of water (800 ppm). Flush surfaces thoroughly. Food contact surfaces which are disinfected, must be thoroughly rinsed with potable water prior to reuse.

SANITIZING

For sanitization of equipment in food processing plants, clean and rinse equipment thoroughly. Then rinse equipment with sanitizing solution of 1 oz. Ster-Bac KQ-12 to 4 gallons of water. Allow equipment to air dry.

GUARANTEED PHENOL COEFFICIENT AT 20° :

Staphylococcus aureus..... 75
Salmonella typhosa..... 50

STER-BAC.

Formula KQ-12

EPA Reg. No. 1677-43AA

QUATERNARY AMMONIUM SANITIZER

**DANGER
KEEP OUT OF REACH
OF CHILDREN**

See side panel for First Aid and
additional precautionary labeling.

ACTIVE INGREDIENTS:

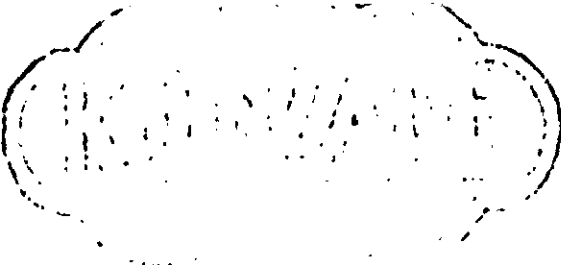
n-Quat (30% C₁₂, 40% C₁₇,
10% C₁₈) dimethyl benzyl
ammonium chloride..... 10%

INERT INGREDIENTS..... 90%

Total..... 100%

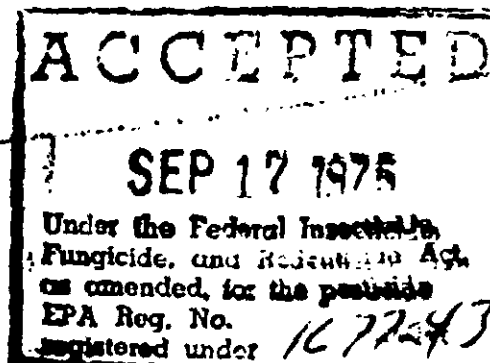
NET CONTENTS: 1 U.S. GAL.

Manufactured by Economics Laboratory, Inc., Kierzade Products Division, St. Paul, Minnesota 55102



SAN

STER-BAC



INDUSTRIES:

- 1. Fluid Milk and Ice Cream
- 2. Meat
- 3. Potato Processing
- 4. Poultry and Egg Processing
- 5. Canning
- 6. Frozen Food and Basic Products

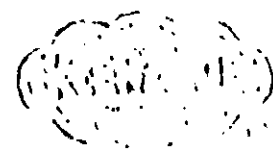
AVAILABLE IN

4.1 Gal. case

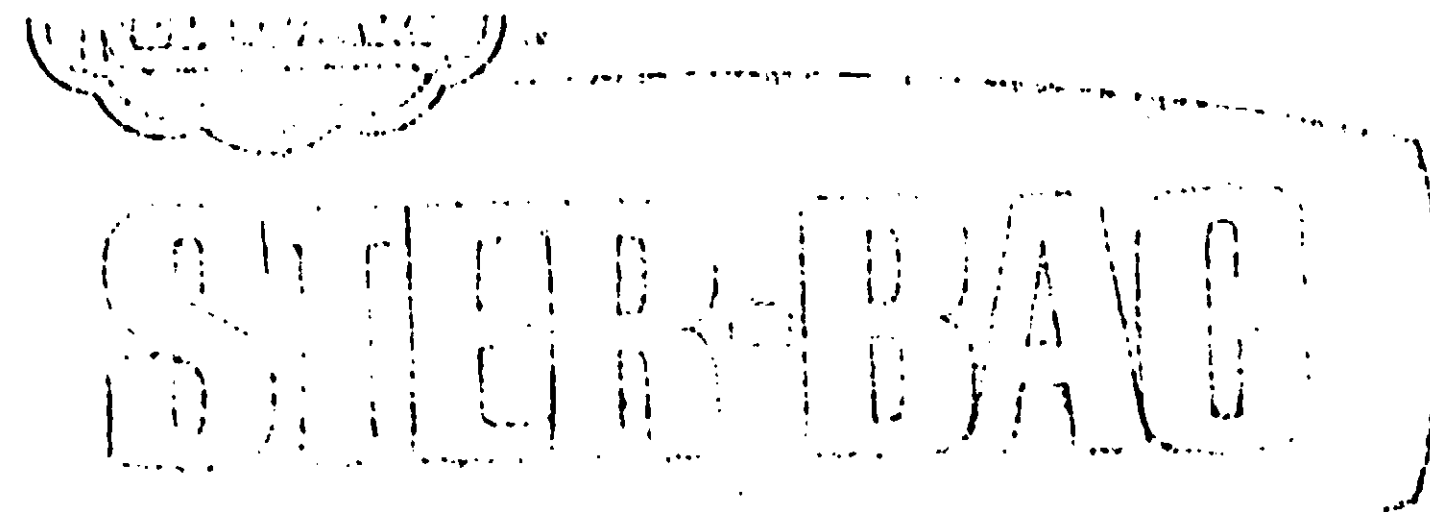
- * Quaternary ammonium liquid sanitizer
- * Fast acting and stable
- * Approved for no-rinse sanitizing of equipment
- * Controls mold and odors

Ster-Bac, Formula KQ-12, is a liquid quaternary ammonium sanitizer, which offers many advantages in application. At proper use dilutions, although not corrosive to metals, it has a broad spectrum of bacterial efficacy. Ster-Bac lends itself to proportioned dispensing through sprayers or injection meters. It is ideal for use in a final sanitizing rinse. Ster-Bac may be utilized for effective deodorizing and disinfecting in many food operations.

Manufactured by



PRODUCTS, Division of ECONOMICS LABORATORY, Inc.
OSBORN BUILDING, ST. PAUL, MINNESOTA 55102



STATEMENT OF INGREDIENTS:

Active: n-Alkyl (50% C₁₂, 40% C₁₄, 10% C₁₆)

dimethyl benzyl ammonium chloride10%

Inert90%

PROPERTIES:

Formliquid

pH 1.00% solution — 7.9

Colorclear

0.1% solution — 7.6

Odorsweet

Specific gravity at

Foamhigh

75°F. — 0.9925

Wetting Abilitygood

USE:

DEODORIZING

After cleaning, deodorize waste containers and inaccessible areas in food processing plants with 1 oz. to 1 gallon of water (800 ppm). Apply as spray or flush surfaces thoroughly.

DISINFECTING

Disinfect previously cleaned hard surfaces such as walls, floors, woodwork, sinks, bathroom fixtures with 1 oz. to 2 gallons of water. For disinfecting previously cleaned porous surfaces such as ceiling board, chopping blocks, pallets, rubber conveyor belts, in meat, poultry and other food processing operations use 1 oz. to 1 gallon of water. Apply disinfectant as a spray.

Food contact surfaces which are disinfected, must be thoroughly rinsed with potable water prior to reuse.

SANITIZING

For sanitization of equipment in food processing plants, clean and rinse equipment thoroughly. Then rinse equipment with sanitizing solution of 1 oz. to 4 gallons of water. Allow equipment to air dry.

SAFETY:

Ster-Bac, when used in accordance with directions, is not harmful to metal surfaces including aluminum and zinc. Like all quaternary ammoniums, it is not compatible with anionic detergent, and due care should be exercised in preventing the mixing of the two products in order to provide effective surface and effective sanitation.

IRRITANT, Severe eye irritant. May cause eye and skin damage. Do not get in eyes or on skin. Wear goggles or face shield and rubber gloves when handling. Rinsed if spilled. Avoid contact with food. IF IN EYES: Flush eyes with plenty of water for at least 15 minutes. Then get medical attention promptly. In case of skin contact, flush skin with plenty of water for at least 15 minutes. Remove and wash contaminated clothing before reuse. If swallowed, do not induce vomiting, drink large quantities of water and get medical attention immediately.

