

**DAIRY AND FOOD
PROCESSING EQUIPMENT**

1. Rinse equipment with clean lukewarm water immediately after use. Flush thoroughly to remove all loose material.
2. Brush wash all surfaces with proper Klenzade detergent.
3. Rinse thoroughly with hot (145°F.) water.
4. Sanitize just before using equipment with K-San at 1 oz. to 2 gallons of water (100 ppm of sodium dodecylbenzene sulfonate). All surfaces should be exposed to the sanitizer for a period of not less than 2 minutes.

CONTAINS NOT MORE THAN 7.0% PHOSPHORUS, 1.15 GMS. PER GAL. OF AVERAGE RECOMMENDED USE CONCENTRATION.

Rinse empty container thoroughly with water and discard.

Manufactured by
ECONOMICS LABORATORY, INC.
Klenzade Div.
Osborn Bldg. — St. Paul, Minnesota 55102

4152/0306/0276

PRINTED IN USA

**KLENZADE®
ACID
SANITIZER**



formula S-15

EPA Reg. No. 1677-56AA

ACTIVE INGREDIENTS:	
Phosphoric Acid	22.00%
Sodium Dodecylbenzene sulfonate	2.75%
INERT INGREDIENTS:	75.25%
(Contains a non-ionic detergent)	
TOTAL	100.00%

DANGER
KEEP OUT OF REACH OF CHILDREN.
See First Aid and Other Precautions on Side Panel.
NET CONTENTS: 1 U.S. GALLON

**INSTITUTIONAL APPLICATIONS
DISHES, GLASSES, UTENSILS
AND EQUIPMENT**

1. Scrape and prewash dishes, glasses, utensils and equipment whenever possible.
2. Wash with appropriate Klenzade detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. K-SAN to 2 gallons of water (100 ppm of sodium dodecylbenzene sulfonate). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on rack or drainboard to air dry.

DANGER: Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful or fatal when swallowed. Avoid contamination of food.

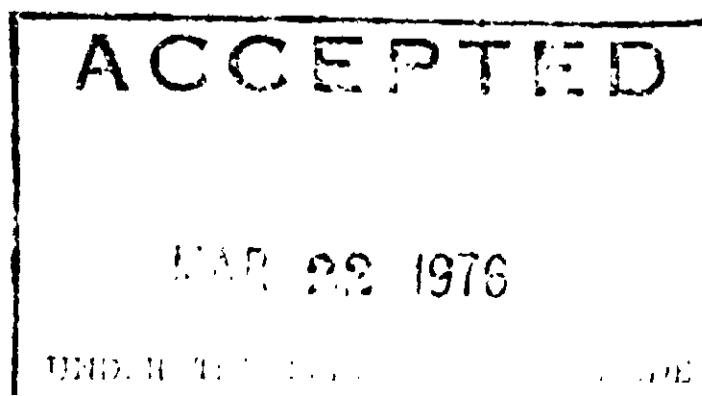
FIRST AID: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol.

CALL A PHYSICIAN IMMEDIATELY.

NOTE TO PHYSICIAN: Probable mucosal damage, may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

EPA Est No 1677-IL-2





INDUSTRIES:

- Fluid Milk and Ice Cream
- Beverage
- Brewery
- Meat
- Fruit and Vegetable Processing
- Canning
- Frozen Food and Basic Product
- Bakery

- * Acid sanitizing detergent
- * Excellent wetting ability
- * Odorless and heat stable
- * Spot free, clear rinsing

K-SAN, Formula S-15, is an acid sanitizer which is effective against *Staphylococcus aureus* and *Escherichia coli*. It is formulated to control mineral deposits from hard water. K-SAN is a multi-purpose sanitizer with moderately acid detergency. At proper use dilution, it is non-corrosive to stainless steel processing equipment.

AVAILABLE IN:

• 53 Gallon Barrel

INDUSTRIES:

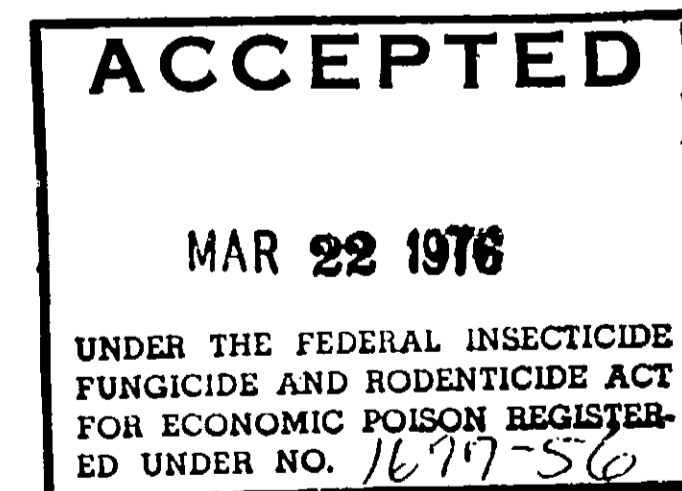
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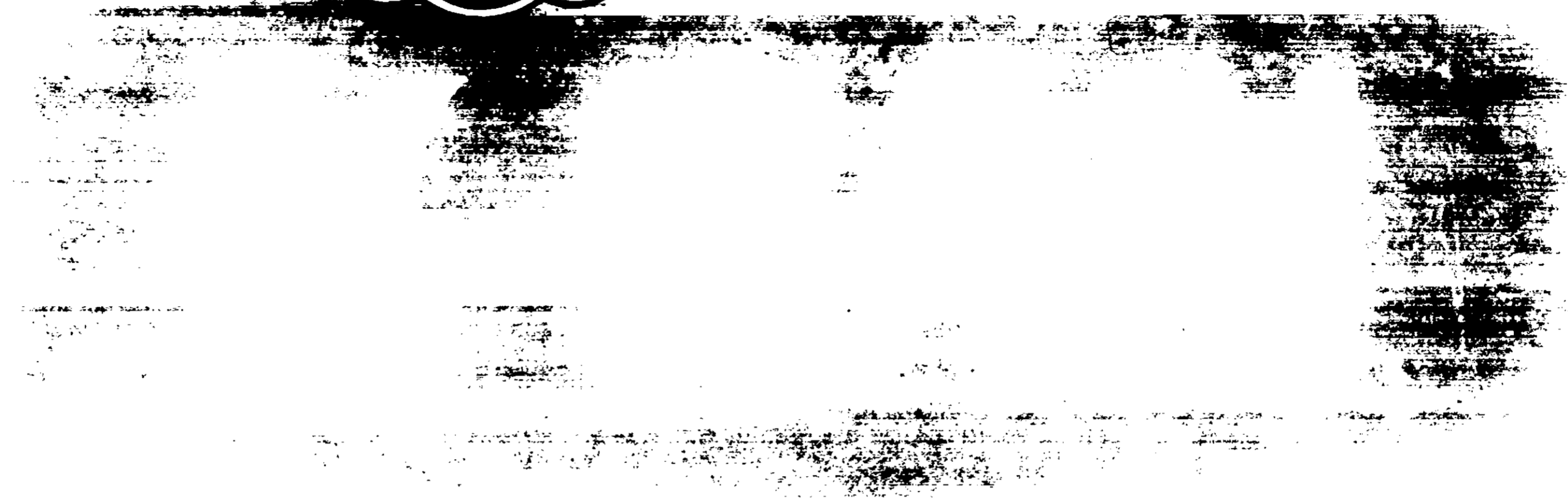
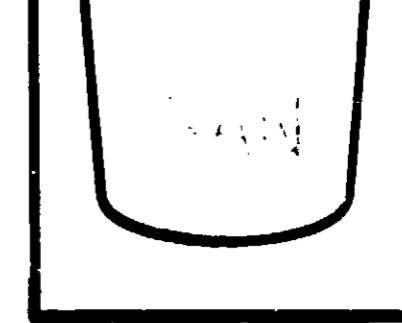
- 53 Gallon Barrel
- 4-1 Gallon Case



Manufactured by



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



INDUSTRIES:

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Acid sanitizing detergent

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AVAILABLE IN:



K-SAN[®]

STATEMENT OF INGREDIENTS:

Active Ingredient	
Phosphoric acid	22.00%
Sodium Dodecylbenzene sulfonate	2.75%
Inert Ingredients	75.25%
(contains a non-ionic detergent)	

PROPERTIES:

Form	Liquid	Pounds Per Gallon	9.5
Color	Yellow	pH 1.0% Solution	2.2
Odor	Aromatic	pH 0.1% Solution	2.0
Foam	High	Acidity calculated as	
Wetting Ability	Excellent	phosphoric acid	22.00%
Specific Gravity @ 68°F	1.142		

Contains not more than 7.0% phosphorus, 1.15 grams per gallon of average recommended use concentration.

USE:

For sanitation of dairy and food processing equipment, clean and then rinse equipment with hot (145°F.) water. Then sanitize just before using equipment with 1 ounce K-San to 2 gallons of water (providing 100 ppm sodium dodecylbenzene sulfonate). All surfaces should be exposed to the sanitizer for a period of not less than 2 minutes.

SAFETY:

Rinse empty container thoroughly with water and discard.

PRECAUTIONS:

DANGER

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. 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.

FIRST AID

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol.

Call a physician immediately.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion