

ACCEPTED

1677-58

8-18-76

Mfr'd by ECONOMICS LABORATORY, INC., Klenzade Div., Osborn Bldg., St. Paul, Minn. 55102



MIKROKLENE DF

EPA Reg. No. 1677-58 AA

EPA Est. No. 1677-TX-1

**IODINE BASED DETERGENT SANITIZER
FOR FOOD PROCESSING INDUSTRY**

DANGER
**KEEP OUT OF REACH
OF CHILDREN**

See side panel for other
precautions and first aid

ACTIVE INGREDIENTS:

Butoxypolypropoxypolyethoxyethanol-iodine complex, providing 1.75% titratable iodine.....	15.5%
Phosphoric acid.....	6.5%
INERT INGREDIENTS.....	78.0%
Total.....	100.0%

NET CONTENTS: 1 U.S. GAL.

DIRECTIONS FOR SANITIZING DAIRY AND FOOD EQUIPMENT

FOR EQUIPMENT, TANKS, VATS, PAILS, PIPELINES AND CLOSED SYSTEMS - after the equipment has been cleaned and rinsed, just prior to use, sanitize with KLENZADE Mikroklene DF at a concentration of 12.5 ppm titratable iodine for at least a 2 minute exposure time.

DANGER

Causes eye damage. Protect eyes when handling. Do not get in eyes, on skin or clothing. Harmful if swallowed. Avoid contamination of food.

FIRST AID

EXTERNAL: Immediately flush skin with plenty of water. Remove and wash contaminated clothing.

EYES: Immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention.

INTERNAL: If swallowed, immediately drink a large quantity of milk, egg whites or gelatin solution. If these are not available, drink large quantities of water. Get Medical Attention Immediately.

Contains not more than 2.4% phosphorus, 0.41 gms. per gal. of average recommended use concentration.

Use at recommended dilutions and at a temperature not exceeding 115°F. Keep from freezing. Rinse empty container thoroughly with water before discarding it. Do not reuse container.

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DIRECTIONS FOR SANITIZING POULTRY AND MEAT PROCESSING EQUIPMENT

FOR EQUIPMENT - after washing and rinsing equipment and just before use, sanitize with a Mikroklene® DF concentration of 25 ppm titratable iodine for at least a 2 minute exposure period. FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY CONVEYORS - Wash, rinse and sanitize conveyance equipment. During processing, apply Mikroklene DF at a 25 ppm titratable iodine level to conveyors with MIKRO-MASTER® feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment. During interruptions in operation, spray equipment, peelers, collators, slicers and saws with MIKRO-MASTER® dispensed Mikroklene® DF solution of 25 ppm titratable iodine. Conveyor equipment should be free of product when applying this spray.

DIRECTIONS FOR VIRUS DISINFECTION *

*When used as specified below, disinfects the following viruses on inanimate environmental surfaces -

- Herpes simplex
- Vaccinia
- Poliovirus type 1
- Newcastle disease
- Influenza A_o
- Adenovirus type 3

NON-POROUS SURFACES (FORMICA, STAINLESS STEEL): Use 75 ppm titratable iodine.

POROUS SURFACES (CONCRETE): Use 150 ppm titratable iodine. Clean and rinse the surface. Wet thoroughly with the indicated solution of MIKROKLENE® DF. For food contact surfaces, a potable water rinse is required when using these concentrations.

DILUTION TABLE

ppm titratable iodine	5	25	75	150
Oz. Mikroklene® DF per 5 gallons water	2	1	3	6

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