

1677-58

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MIKROKLENE DF

INDUSTRIES:

- Fluid Milk and Ice Cream
- Meat
- Fruit and Vegetable Processing
- Fish and Seafood Processing
- Poultry and Egg Processing
- Canning
- Frozen Foods and Basic Products
- Bakeries
- Supermarkets

AVAILABLE IN

- 4-1 Gal. case
- 5 Gal. deltangular
- 53 Gal. barrel

- * Iodine-based detergent sanitizer
- * Bactericidal - Virucidal
- * Stable, low-foaming, non-corrosive in use concentration
- * Authorized for no-rinse applications
- * For receiving, processing, packaging applications
- * For continuous and spot sanitizing of meat conveying equipment

Klenzade Mikroklene® DF is used to control many of the bacteria found in food processing operations. The acidic properties of this iodine formulation provide hard water conditioning, while its surfactants assure soil penetration and free rinsing for maximum performance and germicidal effectiveness, even under heavy soil contamination. It is registered with the EPA and authorized for use without a final potable water rinse when concentration does not exceed 25ppm titratable iodine. At use dilution, it is not corrosive, even when residual remains on surfaces for extended periods. This low foaming liquid formulation with its built-in color indicator can be dispensed accurately through Mikro-Master® proportioners.

When used as directed, Mikroklene® DF disinfects the following viruses on inanimate environmental surfaces —

- | | |
|-------------------|--------------------------|
| Herpes simplex | Newcastle disease |
| Vaccinia | Influenza A ₀ |
| Poliovirus Type 1 | Adenovirus Type 3 |

ACCEPTED

SEP 9 1976

UNDER THE FEDERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT

1677-58

Manufactured by



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



PROPERTIES:

Pounds per gallon8.9
 Specific gravity
 at 75°F.....1.075
 Available iodine.....1.75%
 % Phosphoric acid ...6.5%
 (100% active)
 pH 25ppm solution3.2
 (distilled H₂O)

Formliquid
 Color.....dark brown
 Odor.....iodine
 Foamlow
 Wetting ability ..excellent

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

DILUTION TABLE

ppm titratable iodine	12.5	25	75	150
Oz. Mikroklene DF per 5 gallons water	½	1	3	6

DIRECTIONS FOR USE:

For Dairy and Food Processing Equipment, Tanks, Vats, Pails, Pipelines and Closed Systems — after the equipment has been cleaned and rinsed, sanitize just prior to use with MIKROKLENE DF at a concentration of 12.5ppm titratable iodine for at least a 2 minute exposure time.

For Poultry and Meat Processing Equipment — after washing and rinsing equipment and just before use, sanitize with a concentration of 25ppm 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 25ppm 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 25ppm titratable iodine. Conveyor equipment should be free of product when applying this spray.

For Virus Disinfection — After cleaning and rinsing, disinfect nonporous surfaces (formica, stainless steel) with 75ppm titratable iodine. For porous surfaces (concrete) use 150ppm titratable iodine. Wet the surface thoroughly to achieve proper disinfection. At these concentrations, a potable water rinse is required for food contact surfaces.

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

DANGER:

Keep out of reach of children. Causes eye damage. Protect eyes when handling. Do not get in eyes, on skin or on 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.

EPA Reg. No. 1677-58AA

Mikroklene DF, at a concentration not exceeding 25ppm titratable iodine is authorized for use as a sanitizer for food contact surfaces without requiring a potable water rinse under the FDA Food Additive Amendment Subpart F, 121.2547.

It is authorized by the U.S. Department of Agriculture for use as a sanitizing solution for all surfaces in Federally Inspected Meat, Poultry and Egg Products Plants. A potable water rinse is not required provided the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have deleterious effect on edible products. Before using, food products and packaging materials must be removed or carefully protected.

The 25ppm titratable iodine level of Mikroklene DF is also authorized for use as a shell-egg and hand sanitizer not requiring a potable water rinse.