

GENERAL INFORMATION

KLOR-EZE is a dry, crystalline product produced by chemically combining alkaline sodium phosphate with sodium hypochlorite. It is not a mechanical mixture and is, therefore, always uniform in composition. It dissolves quickly and completely in either hot or cold water to produce a clear and highly active sanitizing solution. **KLOR-EZE** is relatively non-corrosive to metals and rubber, and rinses easily and thoroughly so that streaks and water spots are avoided.

EPA Reg. No. 1677-68

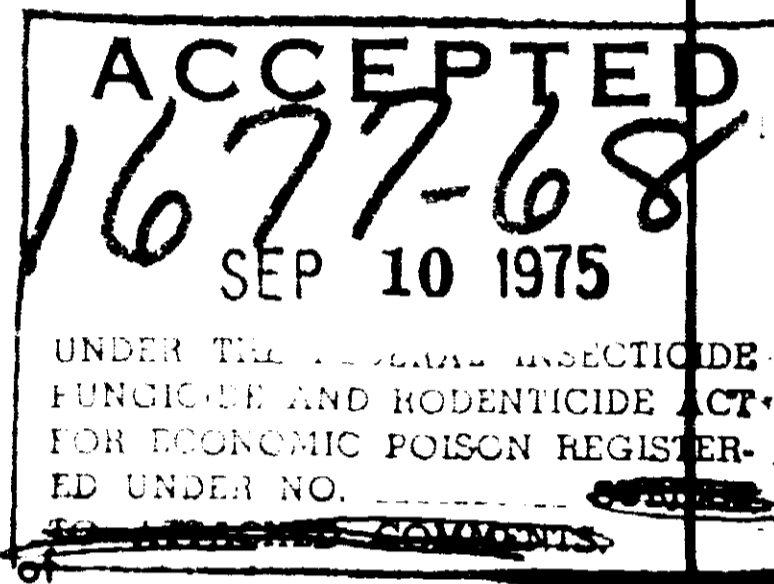
DILUTION TABLE

NOTE: It is not necessary to prepare a stock solution of **KLOR-EZE**. Simply dissolve the crystals in either hot or cold water. Solution is rapid and complete...no sludging will take place.

Dilution Strength Parts per Million Available Chlorine	Approximate Ounces of Klor-Eze per Gallon Water	Approximate Level Tablespoonful Klor-Eze per Gallon Water
100	2/5	1
200	4/5	2

**KEEP CONTAINER COVERED
STORE IN COOL, DRY PLACE**

(SEE OTHER SIDE)



TYKOR[®]

KLOR-EZE

SANITIZER

ACTIVE INGREDIENTS

Sodium Hypochlorite 3.25%
Trisodium Phosphate Dodecahydrate 91.75%

INERT INGREDIENTS

Sodium Chloride 5.00%

Keep Container Covered Store in Cool, Dry P

WARNING: KEEP OUT OF THE REACH OF CHILDREN

Harmful if swallowed. Irritating to skin, eyes and mucous membranes. Do not breathe dust. Avoid contact with skin or eyes. **KLOR-EZE** product solution in water. Neither solid nor solution is for personal hygiene. If internally call a physician.

NET CONTENTS

Manufactured by
ECONOMICS LABORATORY, INC., KLENZAD
Tykor Dept. Osborn Bldg. Paul, Mass. 0102

50005

DIRECTIONS FOR USE

(See Dilution Table)

The strength of all chlorine-type sanitizers is dissipated by organic substances. Therefore, all equipment and utensils should be thoroughly cleaned before sanitizing.

FOOD PROCESSING PLANTS

Equipment and utensil food contact surfaces: — To sanitize surfaces, first clean, then flush, rinse or dip, using a 200 ppm solution of available chlorine. In cases when it is more convenient to spray the surface, a 200 ppm available chlorine solution is recommended.

Allow sanitizer solution to remain in contact with surfaces for at least two minutes.

DAIRY FARMS

Milking machines, pails, strainers, milk tanks, pipelines: — These pieces of equipment and utensils, after being cleaned, may be effectively sanitized by rinsing or flushing with a 200 ppm solution of available chlorine.

Allow sanitizer solution to remain in contact with surfaces for at least two minutes.

Do not reuse empty container. Destroy it by perforating or crushing. Bury or discard in a safe place away from water supplies.

TYKOR[®]

KLOR-EZE

SANITIZER

ACTIVE INGREDIENTS

Sodium Hypochlorite **3.25%**

Trisodium Phosphate Dodecahydrate **91.75%**

INERT INGREDIENTS

Sodium Chloride **5.00%**

Keep Container Covered Store in Cool, Dry Place

WARNING: KEEP OUT OF THE REACH OF CHILDREN

Do not swallow. Irritating to skin, eyes and mucous membranes. Do not use if swallowed. Avoid contact with skin or eyes. KLOR-EZE produces an alkaline solution. Neither solid nor solution is for personal hygienic use. If taken, consult a physician.

CONTENTS **300 POUNDS**

Manufactured For

ECONOMICS LABORATORY, INC., KLENZADE DIV.

Tykor Dept. — Osborn Bldg. — St. Paul, Minn. 55102

© 1975, Tykor, Inc., St. Paul, Minn., U.S.A.

(SEE OTHER SIDE)

EPA Est. No. 33686-IL-1