

NET CONTENTS

ONE GALLON

THIRTY GALLONS

TYKOP

10577-12

BYNOGEN

AN IODOPHOP

Germsicide . Sanitizer

Disinfectant . Fungicide

96-1

For

BEVERAGE, MILK AND OTHER FOOD

PROCESSING PLANTS

- DAIRY FARMS -

RESTAURANTS . BARS . INSTITUTIONS

ACTIVE INGREDIENTS

Butoxy polypropoxy polyethoxy

ethanol - Iodine Complex 12.51%

(providing a minimum of 1.6% titratable iodine)

INERT INGREDIENTS $\frac{87.46\%}{100.00\%}$

CAUTION: KEEP OUT OF REACH OF CHILDREN. Harmful if
swallowed. Avoid contact with skin and eyes. In case
of contact with the eye, flush immediately with plenty
of water; get medical attention. Avoid contamination of
foodstuffs.

Distributed by

TYKOP PRODUCTS / Department The Forden
Chemical Company

New York, N. Y. Chicago, Ill.

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GENERAL INFORMATION

BYNOX is a low foaming iodophor germicide designed specifically for use as a final sanitizing rinse by the milk, beverage and food processing and handling industries. In use-dilution BYNOD is harmless to equipment and the user and will not leave any residual odor or flavor.

BYNOX fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance - 1965 Recommendations of the United States Public Health Service when tested by official procedure.

U. S. P. A. REGISTRATION NO. _____

DIRECTIONS FOR USE FOR DAIRY AND OTHER FOOD AND BEVERAGE PROCESSING PLANTS.

TANKS, PROCESSING EQUIPMENT, FILLING EQUIPMENT

1. Thoroughly clean and rinse surfaces to be sanitized.
2. Prepare sanitizing solution at rate of 1-2 ounces BYNOD for each 10 gallons of lukewarm water (12.5 - 25 ppm available iodine).
3. Sanitize cleaned equipment with this solution by flushing, rinsing, circulating, or spraying. Allow sanitizer to be in contact with surfaces for at least two minutes or for the period of time recommended by your Public Health officials.
4. Thoroughly drain sanitizing solution from equipment.

SANITIZATION OF BEVERAGE CONTAINERS

Follow your local Health Department regulations, which usually suggest concentrations in the range of lower ppm levels shown in the Dilution Table presented below.

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WORKER'S HANDS

After washing hands, rinse thoroughly with fresh DYNOCEN solution containing 25 ppm available iodine.

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<u>Ounces Dynogen</u>	<u>Gallons Of Water</u>	<u>Titrateable Iodine</u>
1/2	10	6 1/4 ppm
1	10	12 1/2 ppm
2	10	25 ppm
4	10	50 ppm
6	10	75 ppm

FOR THE DAIRY FARM

Milking Equipment and Utensils

1. Clean and rinse utensils and equipment thoroughly.
2. Prior to use, sanitize by rinsing or flushing with a sanitizing solution containing 1/2 - 1 ounce of DYNOCEN for each 5 gallons of lukewarm water (12.5 - 25 ppm available iodine). Allow sanitizer solution to remain in contact with surfaces for at least two minutes. Always use a fresh DYNOCEN solution for both morning and night milkings.
3. Thoroughly drain sanitizing solution from equipment.

Bulk Storage Tanks

Wash and rinse all surfaces immediately after emptying tank of milk.
Sanitize by spraying with fresh DYNOCEN solution containing 1/2 - 1 ounce of DYNOCEN for each 5 gallons of cold water (12.5 - 25 ppm available iodine). Allow solution to remain in contact with surfaces for at least two minutes. Allow sanitizing solution to drain thoroughly from tank.

Flanks and Udders

Wipe flanks and udders with a solution prepared by adding 1/2 ounce of DYNOCEN to 10 quarts of lukewarm water (25 ppm available iodine). Use a clean paper towel for each cow.

FOR RESTAURANTS, BARS AND SODA FOUNTAINS

DISHES, GLASSWARE, UTENSILS

1. Scrape and pre-rinse all dishes and utensils promptly with warm water.

2. Wash in warm water using a good washing compound.
3. Rinse utensils thoroughly with clean warm water.
4. Prepare DYNOCEN sanitizing solution by mixing 1/2 ounce in 5 gallons of warm water (12.5 ppm available iodine). Sanitize cleaned utensils by immersing in this solution for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized dishes, glassware and utensils on a rack or drainboard to air dry. Do not wipe.

FOR GENERAL DISINFECTION

Walls, Floors, Refrigerators, Beds, Equipment and Appliances, Sanitary Facilities etc.

First clean and rinse surfaces to be sanitized. Then disinfect by rinsing or mopping with a solution containing 3 ounces of DYNOCEN to 5 gallons of warm water (75 ppm available iodine).

For Further Information Write to:

TYEOR PRODUCTS / Department The Borden
Chemical Company

350 Madison Avenue, New York, New York 10017

KEEP CONTAINER CLOSED . KEEP FROM FREEZING