

CLEANS

REMOVES MILKSTONE
SANITIZES

MIXING IS EASY

Elco Acid Cleaner Sanitizer is easily and quickly dispersed in hot or cold water and in water up to 1700 ppm of hardness (as calcium carbonate) to form a completely uniform solution. Elco Acid Cleaner Sanitizer when used at 1:500 aqueous dilution (200 ppm active quaternary) may be used on food processing and dairy equipment without the necessity of a final potable water rinse.

CLEANING BULK MILK TANKS

As soon as possible after milk has been removed from bulk tank, rinse tank completely with cold water and allow to drain. Place 4 gallons of warm water (120°F in tank and add 1 ounce (2 table-spoons) Elco Acid Cleaner Sanitizer to the water in the tank. Scrub tank, mixers, and covers and then allow to drain.

**SANITIZING MILK EQUIPMENT & COWS
UDDERS**

Previously cleaned milking equipment, pails, inflations and tubing should be sanitized prior to milking operations by preparing a 200 ppm solution of active quaternary by mixing 1 ounce (2 table-spoons) Elco Acid Cleaner Sanitizer in 4 gallons of water. Scrub or dip equipment into the solution and allow to drain prior to beginning of milk operation.

Use cloth to wipe udders with sanitizing solution prior to milking.

ELCO
**ACID
CLEANER
SANITIZER**
FOR THE DAIRY INDUSTRY

ACTIVE INGREDIENTS:

n-Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈)
dimethyl benzyl ammonium chlorides.....5.0%
n-Alkyl (68% C₁₂, 32% C₁₄) dimethyl
ethylbenzyl ammonium chlorides.....5.0%
Phosphoric Acid 30.0%

INERT INGREDIENTS:.....60.0%
100.0%

Net Contents: 1 Quart

DANGER

Keep Out of Reach of Children

See right panel for antidote statement and other precautions.

ELCO MANUFACTURING CO.
PITTSBURGH, PA.

HARD WATER TOLERANCE

This product fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1965 recommendations of the U.S. Public Health Service in waters up to 600 ppm of hardness calculated as calcium carbonate, when tested by the AOAC Germicidal and Detergent/Sanitizing Official Method. Consult your milk inspector or health officer for recommendations on your local program.

DANGER

Keep Out of Reach of Children. Corrosive. Causes severe eye and skin damage. 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.

Rinse empty container thoroughly with water and discard.

EPA Reg. No. 1941-71

ACCEPTED

ACCEPTED WITH COMMENTS



PINE OIL DISINFECTANT

Phenol Coefficient 4.4

Household Germicide
Deodorant and Cleaner

Active Ingredients: Pine Oil	80%
Soap	10%
Inert Ingredient: Water	10%
Total	100%

CAUTION

KEEP OUT OF REACH OF CHILDREN



See back panel
for additional precautions
and first aid.

NET CONTENTS: 1 QUART

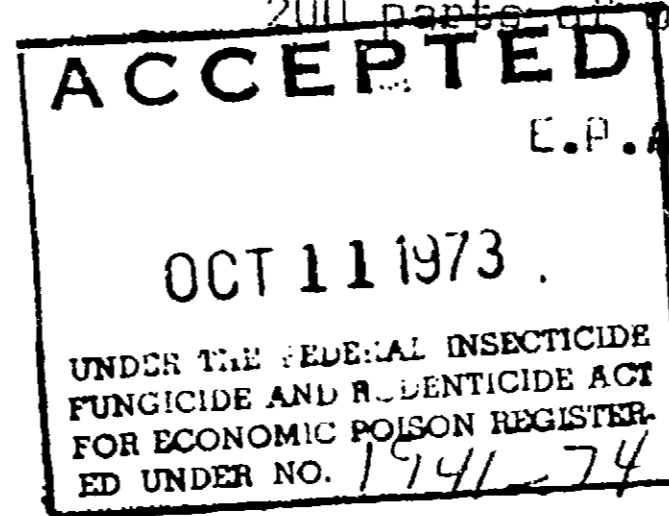
Made by
ELCO MANUFACTURING CO.
Pittsburgh, Pa. 15215

This product is a powerful disinfectant against the S. Typhosa Bacteria. It is especially recommended for use on hard surfaces in bathrooms, toilet rooms, basements, outhouses, on sinks, urinals, floors, and walls.

DIRECTIONS

The maximum dilution to be used for disinfection should be one part of Elco Pine Oil Disinfectant to 80 parts of water. Solution should remain in contact with surface to be disinfected for at least 10 minutes. Application can be made with sponge, scrub brush, mop or cloth.

Deodorant and cleanser for washing floors, use one part of Elco Pine Oil Disinfectant with 200 parts of water.



E.P.A. Reg. No. 1941-74

CAUTION

In case of contact with skin or eyes, flush thoroughly with water. For eyes get medical attention. HARMFUL IF SWALLOWED. If swallowed, do not induce vomiting. Vomiting may be harmful. Keep out of eyes. Avoid contamination of food. Rinse empty container thoroughly with water and discard it.