



NO-BAC 45

Sanitizer-Cleaner for Equipment and Utensils in Food Processing, Dairy Industry, Bars, Restaurants, Industrial Kitchens and Farms

WARNING

KEEP OUT OF REACH OF CHILDREN: SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

Active Ingredients:

Alkyl (60%, C ₁₁ ; 30%, C ₁₆ ; 5%, C ₁₂ ; 5%, C ₁₈) Dimethyl Benzyl Ammonium Chlorides	1.28%
Alkyl (68%, C ₁₂ ; 32%, C ₁₄) Dimethyl Ethylbenzyl Ammonium Chlorides	1.28%
Sodium carbonate	2.00%

Inert Ingredients

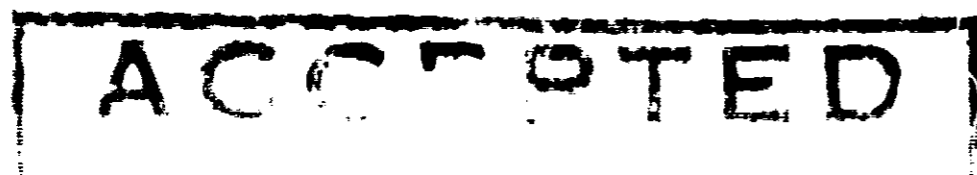
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EPA Registration No.

2643-8

EPA Establishment No.

02643



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NO-BAC-45 is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness:

NO-BAC-45 is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers Method ("The Chambers Method"); Methods of Analyses, AOAC, Eleventh Edition, 1970, Page 66 as follows:

Escherichia coli ATCC No. 11229 at 200 ppm
Active quaternary — 750 ppm CaCO₃

Staphylococcus aureus ATCC No. 6538 at 200
ppm active quaternary — 750 ppm CaCO₃

NO-BAC-45 contains a nonionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.

NOTE: Do not mix with soap or anionic detergents.

Do Not Reuse Container. Destroy when empty.

WARNING

Keep out of reach of children. Causes eye or skin irritation. Do not get in eyes, on skin, or on clothing. Harmful 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 water. Avoid alcohol. Call a physician immediately.

GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use **NO-BAC-45** for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, farms, and wherever sanitizing may be desirable. No rinse is required.

For heavily soiled equipment or utensils, pre-wash with a good detergent. Rinse with clear water. Then apply recommended dilution of **NO-BAC-45**.

DIRECTIONS FOR RESTAURANT AND BAR RINSE:

Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of **NO-BAC-45** to 1 gallon of water (200 ppm). No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of **NO-BAC-45** to 1 gallon of water (200 ppm). No rinse is required.

Industry,

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MANUFACTURED BY
NORTHWEST PRODUCTS CO. SIOUX FALLS, SOUTH DAKOTA