

IODET

The New Beverage Glass Cleaner-Sanitizer For Bars - Restaurants

Does not leave any visible film on dishes or glassware. Does not affect the head on beer. Does not leave any residual colors or flavor after air drying.

DIRECTIONS FOR USE

For glassware, dishes, etc., add 1 ounce of IODET to 5 gallons of water in wash sink number one. Rinse in sink number two in clear water. Then sanitize in sink number three using 1 ounce of IODET in 5 gallons of water. This will provide 27 PPM of available iodine. Dishes and glassware should air dry.

IODET acts rapidly, killing most pathogenic bacteria including M. Tuberculosis and fungi as well as many of the more common food spoilage microorganisms. A minimum dilution of 3 ounces of IODET in 5 gallons of water (75 PPM) for M. tuberculosis is recommended.

UNLIKE MOST OTHER CLEANER-SANITIZERS IODET PROVIDES ITS OWN INDICATOR OF GERMICIDAL ACTIVITY. While the brown or amber tint of iodine remains, the IODET solution is active. When the color goes, the solution must be replaced.

Public Health codes require a two-minute immersion in the sanitizing solution. Even though IODET acts very rapidly Public Health regulations should be followed. IODET can be used satisfactorily in 2 or 3 sink systems. Local regulations should be followed. For cleaning and disinfecting in one operation, areas where food is prepared, scrub with a solution of 6 ounces of IODET in 5 gallons of water.

For porous surfaces or those difficult to clean use 6 ounces of IODET in 2½ gallons of water.

IODET is not adversely affected by water hardness or cold water.

Iodet

Iodine - Sanitizer - Detergent DISINFECTANT FOR

Hotels, Restaurants, Hospitals, Institutions, Food Processing Plants, Dairy Farms, Beverage Plants, Breweries, etc.

ACTIVE INGREDIENTS:

Nonyl Phenoxy Polyoxyethylene—

Ethanol Iodine Complex (Provides 1.75% Available Iodine) ----- 13.75%

Phosphoric Acid ----- 9.00%

INERT INGREDIENTS:

Water ----- 77.25%

TOTAL 100.00%

USDA REG. NO. _____

CAUTION

**KEEP OUT OF REACH OF CHILDREN
AVOID CONTAMINATION OF FOOD STUFFS**

HARMFUL IF SWALLOWED. Causes skin irritation. Avoid contact with skin and eyes. In case of contact flush skin or eyes with plenty of water. For eyes get medical attention.

MANUFACTURED BY

Edco Chemical Company Inc.

300 SUMTER STREET

COLUMBIA, SOUTH CAROLINA

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Iodine - Sanitizer - Detergent DISINFECTANT FOR

A NEW TYPE CLEANER - SANITIZER
FOR FOOD AND BEVERAGE UTENSILS

DIRECTIONS FOR USE—Continued

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300 SUMTER STREET

COLUMBIA, SOUTH CAROLINA

Net Contents 1 Gallon

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GENERAL HOSPITAL SANITATION: Surgical
instruments, thermometers, hospital beds, bedpans,
urinals—rinse or store fresh solution of the same
strength—Clean and sanitize in one operation with
a solution of 5 ounces IODET Concentrate to each
five gallons of water.

DAIRY PLANTS: Flush remaining milk from all
equipment and all surfaces with lukewarm water,
after processing milk. Clean and sanitize in one op-
eration with a solution of 1 ounce of IODET con-
centrate to each 5 gallons of water.

DAIRY FARMS: Flanks and Udders—Using a clean
paper towel for each cow, wipe flanks and udders
with a solution of 1 ounce of IODET Concentrate
to each 5 gallons of water.

MILKING MACHINE AND UTENSILS: Flush
remaining milk from all equipment and lukewarm
water after each milking. Take equipment apart
and immerse all parts except pulsator, in solution of
1 ounce IODET Concentrate to each 5 gallons of
water and brush thoroughly. Use the same method
to clean and sanitize strainers, wash pails, etc., in
the same solution. Rinse with warm water, re-
assemble and rack in clean, dust-proof place. Before
using equipment previously cleaned as above, sani-
tize with a solution of 1/2 ounce IODET Concentrate
to each 5 gallons of water.