#### CLEANS

#### **REMOVES MILKSTONE**

#### SANITIZES

AL-TEN 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. AL-TEN when used at a 1:500 aqueous dilution (200 ppm active quaternaries) may be used on food processing and dairy equipment without the necessity of a final potable water rinse.

#### **CLEANING BULK MILK TANKS**

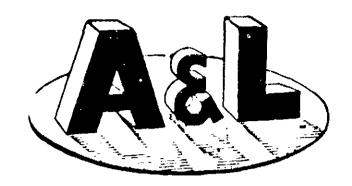
As soon as possible after milk has been removed from bulk tank, rinse Tank completely with cold water and allow to drain. Place 4 gallons of warm water 120 degrees F in tank and add 1 ounce (2 tablespoons) AL-TEN to the water in the tank. Scrub tank, mixers and covers and then allow to drain.

#### SANITIZING MILK EQUIPMENT

Previously cleaned milking equipment, pails, inflations and tubing should be sanitized prior to milking operations by preparing a 200 ppm solution of active quaternaries by mixing 1 ounce (2 tablespoons) **AL-TEN** in 4 gallons of water. Scrub or dip equipment into the solution and allow to drain prior to beginning of milking operation. ACT

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## AL-TEN MULTI-PURPOSE CLEANER SANITIZER FOR THE DAIRY INDUSTRY

#### **ACTIVE INGREDIENTS:**

lkyl (60% C14, 30% C16, 5% C12, 5% C18)	
dimethyl benzyl ammonium chlorides	. 5.0%
lkyl (68% C12, 32% C14) dimethyl	
ethylbenzyl ammonium chlorides	. 5.0%
osphóric Acíd	
RT INGREDIENTS:	60.0%
-	00.0%

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#### **KEEP OUT OF REACH OF CHILDREN**

See right side panel for additional precautionary and first aid statements.

a product of

### A & L LABORATORIES, INC.

Minneapolis, Minnesota 55405

## **Contents One Gallon**

# ACCEPTED

#### HARD V

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#### LKSTONE



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#### 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 water 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.

#### **NOTE TO PHYSICIAN**

Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsions may be needed.

Rinse empty container thoroughly with water and discard.

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E.P.A. Registration No. 3276-22 E.P.A. Est. 3276-MN-1