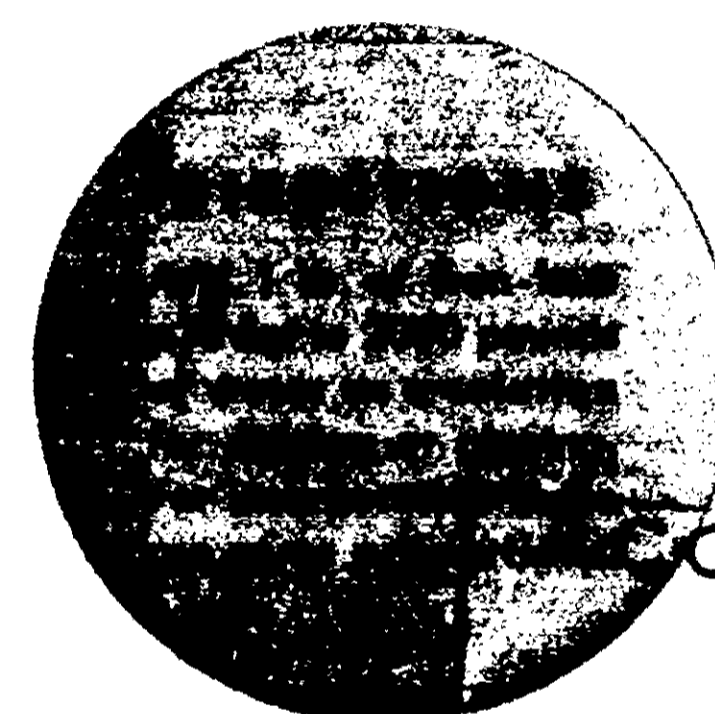
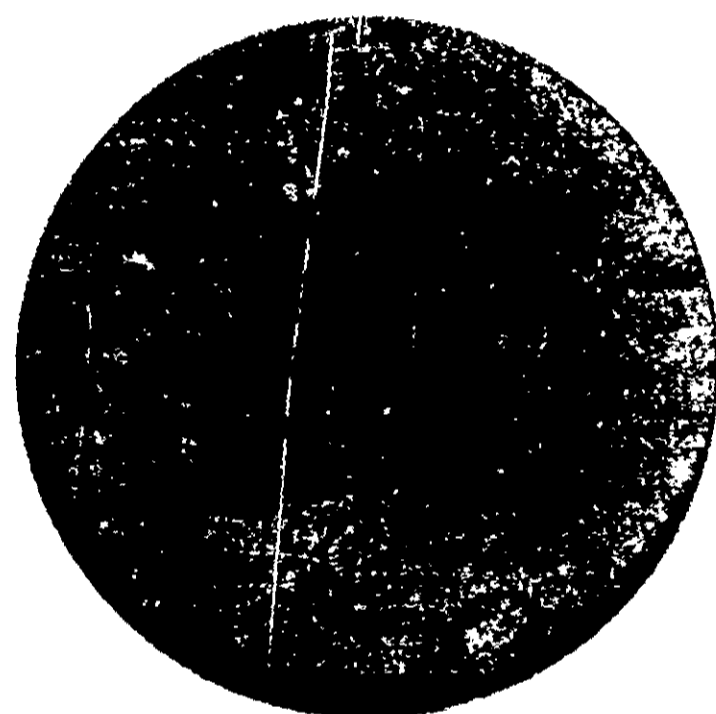


PATENTS PENDING

# fran-kem

(POWDER)



ACCEPTED  
AUG 11 1962  
UNDER THE FEDERAL INSECTICIDE  
FUNGICIDE AND MITICIDE ACT  
FOR ECONOMIC POISON REGISTRATION  
ED UNDER NO. 34-76-1

CHEMICAL INDUSTRIES DIVISION

WASHINGTON LABORATORIES, INC.

SEATTLE, WASHINGTON

FRAN-KEM, INC.

PATENTS PENDING

# fran-kem

(POWDER)

### DESCRIPTION

A fungicidal and bacteriostatic agent for use on fresh fish, shell fish, fruits and vegetables.

### CONTENTS

Active Ingredients

Fumaric Acid—50%

Sodium Benzoate—50%

### DIRECTIONS

Add 1 lb. of fran-kem powder to 2000 pounds of water as a solution for dipping or glazing. For incorporation in ice use same proportions.

ACCEPTED  
406 11 1947  
UNDER THE FEDERAL FOOD, DRUG AND COSMETIC ACT  
FUNGICIDE  
FOR ECONOMIC CONTROL REGISTERED UNDER NO. 3476-1

CHEMICAL INDUSTRIES DIVISION

**WASHINGTON LABORATORIES, INC.**

SEATTLE, WASHINGTON

DISTRIBUTORS

NET WEIGHT  
25 LBS.

**FRAN-KEM, INC.**

NET WEIGHT  
25 LBS.

PATENTS PENDING

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CHEMICAL INDUSTRIES DIVISION

**WASHINGTON LABORATORIES, INC.**

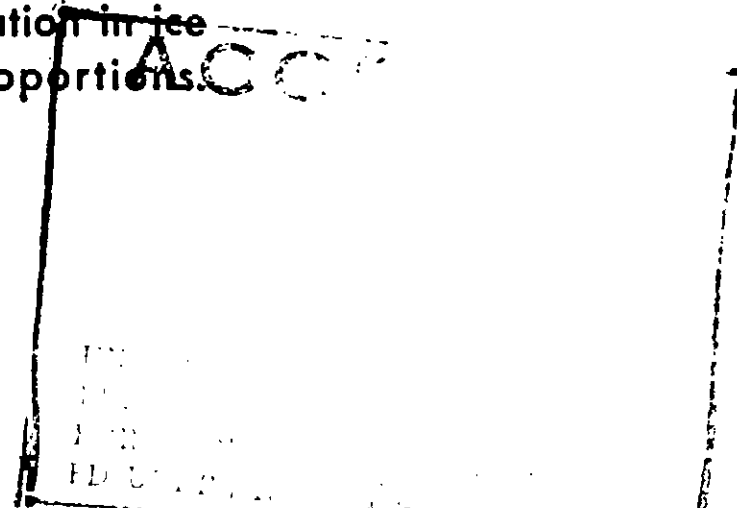
SEATTLE, WASHINGTON

DISTRIBUTORS

NET WEIGHT  
25 LBS.

**FRAN-KEM, INC.**

NET WEIGHT  
25 LBS.



## SEA WATER REFRIGERATION

The increased use of sea water refrigeration in fishing boats, packers and shore plants has solved some of the problems of the fish industry but it also has posed some new ones. Sea water itself contains many bacteria and, even though it is held at fairly low temperatures; these will continue to multiply and in quite a short time damage the fish it is designed to preserve.

By adding FRAN-KEM to the sea water at a concentration of 0.05%, (1 lb. to 240 gallons of sea water) these bacteria and those on the fish placed in the tank, are controlled and the fish are kept fresh and sweet for days longer.

*Required* **LABELING**  
(Approved F.D.A. Label)

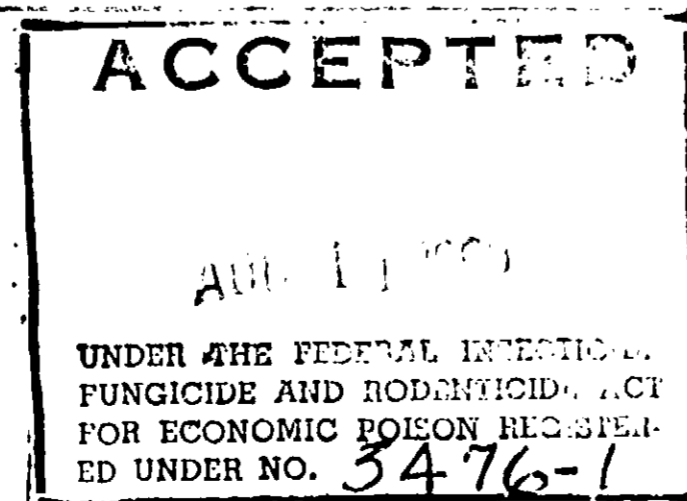
**This Product is protected with  
FRAN-KEM PRESERVATIVE  
Contents — Fumaric Acid and Sodium  
Benzoate, chemical preservatives.  
Keep Refrigerated**

FRAN-KEM is a mixture of chemicals that are non-toxic and non-deleterious substances. It is water soluble and can be removed by washing with clean water. When so removed no labeling is necessary.

If not removed before offering the food for consumption, labeling requirements promulgated by Federal and State statutes covering the use of chemical preservatives should be followed.

For further information and help with your individual problem, contact:

**WASHINGTON LABORATORIES, INC.**  
Pier 66, Seattle, Washington 98121  
Phone: MAin 3-6356



# FRAN-KEM

**THE FRESH FISH AND FOOD  
PRESERVATIVE**

**TASTELESS**

**ODORLESS**

**COLORLESS**

U. S. Pat. 2,621,002

Foreign Pat. Pend.

FRAN-KEM is a bacteria and mold inhibitor developed specifically for use in extending the fresh-life of fish, shell-fish and other food.

It is used as an additive to ice and refrigerated sea-water systems; as a solution for dipping and as an additive to the cooking water used for crab, shrimp, etc.

This chemical additive, when dissolved in water in recommended proportions, is tasteless, odorless and colorless. IT IS ~~XXXXXXXXXX~~ and meets all Federal and State requirements for a food preservative.

Savings through quality protection during primary handling is tremendous.

FRAN-KEM will maintain quality for 2 to 3 times normal when accompanied by good handling practices. It will not bring back quality or cover up spoilage already present.

SEE INSIDE FOR SPECIFIC USES

Manufactured by:

**WASHINGTON LABORATORIES, INC.**

Pier 66, Seattle, Washington 98121

Phone: MAin 3-6356