

Britex

Klor-o-brite

REG. U.S. PAT. OFF.

DIRECTIONS FOR SANITIZING IN FOOD PROCESSING INDUSTRIES After Properly Cleaning and Rinsing

DAIRY PLANTS

An effective bactericide for all types of milk processing equipment, apply a sanitizing solution made up of 1 ounce of Britex® Klor-O-Brite® 16+% Powdered Bactericide to each 6 gallons of 75° F water (200 P.P.M.) for a two minute exposure period.

Where testing facilities are present to maintain strength at all times above 50 P.P.M. available Chlorine. A 100 P.P.M. (1 ounce to 12 gallons) may be substituted.

Britex® Klor-O-Brite® 16+% Powder fulfills the criteria of appendix F as revised March 12, 1956, the Milk Ordinance and Code, 1953, recommendations of the U.S. Public Health Service when tested by Chambers method.

FOOD PROCESSING PLANTS

Heavy duty sanitize for tanks, vats, coolers, packaging machines, and all other types of food processing equipment. Leaves no residual film on sanitized surfaces. Use a 200 P.P.M. (1 ounce of Klor-O-Brite® 16+% Powdered Bactericide per 6 gallons of 75° F water). For a two minute exposure period.



Britex
CORPORATION
Manufacturing Chemists
BOSTON, MASS.

DIRECTIONS FOR SANITIZING IN FOOD PROCESSING INDUSTRIES After Properly Cleaning and Rinsing

INSTITUTIONAL FOOD SERVICE

Wash all equipment thoroughly with desired Britex® Detergent. Kill spoilage and odor producing micro-organisms with a solution made up of 1 ounce of Britex® Klor-O-Brite® 16+% Powdered Bactericide to each 6 gallons of water (200 P.P.M. available Chlorine). Use two minutes exposure period. Makes a stable bleach for laundry operations.

Where facilities are present to maintain strength at all times above 50 P.P.M. available Chlorine a 100 P.P.M. (1 ounce to 12 gallons) may be substituted at a temperature of not less than 75° F for an immersion period of at least one minute.

This product fulfills the criteria of section D, of the Food Service Sanitation Manual, Food Service Sanitation Ordinance and Code 1962 recommendations of the U. S. Public Health Service.

FOLLOW HEALTH DEPARTMENT REQUIREMENTS COVERING CLEANING AND SANITIZING.



Active Ingredients:

Trichloro-S-Triazinetrione Acid expressed
as $C_3Cl_3N_3O_3$ (providing more than
16% available Chlorine)20%

Inert Ingredients:*80%

Total100%

*With water conditioning powers

U.S.D.A. Reg. No. 3636-19

**Alkaline Detergent
(Low-Foaming)**

CAUTION

Britex® Klor-O-Brite® 16+% Powder fulfills the criteria of appendix F as revised March 12, 1956, the Milk Ordinance and Code, 1953, recommendations of the U.S. Public Health Service when tested by Chambers method.

FOOD PROCESSING PLANTS

Heavy duty sanitize for tanks, vats, coolers, packaging machines, and all other types of food processing equipment. Leaves no residual film on sanitized surfaces. Use a 200 P.P.M. (1 ounce of Klor-O-Brite® 16+% Powdered Bactericide per 6 gallons of 75° F water). For a two minute exposure period.



Britex
CORPORATION
Manufacturers Chemists
BOSTON, MASS

Active Ingredients:
Trichloro-S-Triazinetrione Acid expressed as $C_3Cl_3N_3O_3$ (providing more than 16% available Chlorine)20%
Inert Ingredients:*80%
Total100%

*With water conditioning powers

U.S.D.A. Reg. No. 3636-19

to 12 gallons) may be substituted at a temperature of not less than 75° F for an immersion period of at least one minute.

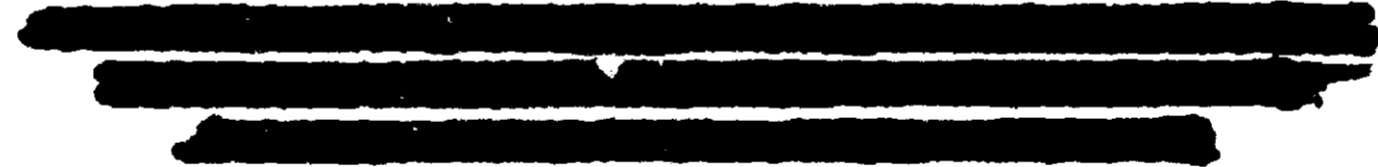
This product fulfills the criteria of section D, of the Food Service Sanitation Manual, Food Service Sanitation Ordinance and Code 1962 recommendations of the U. S. Public Health Service.

FOLLOW HEALTH DEPARTMENT REQUIREMENTS COVERING CLEANING AND SANITIZING.



**Alkaline Detergent
(Low-Foaming)**

CAUTION



HARMFUL IF SWALLOWED. IRRITANT TO SKIN AND EYES.
ANTIDOTE — IF SWALLOWED, FLUSH MOUTH WITH WATER. GIVE VINEGAR OR JUICE OF LEMON, GRAPEFRUIT OR ORANGE.

IN CASE OF CONTACT — FLUSH SKIN OR EYES THOROUGHLY WITH WATER.

CALL PHYSICIAN IMMEDIATELY.

**KEEP OUT OF THE REACH OF CHILDREN
AND DOMESTIC ANIMALS.**

AVOID CONTAMINATION OF FOODS.

BTX-PW PSW

ACCEPTED

Dec - 7 - 1966

UNDER THE FEDERAL INSECTICIDE, FUNGICIDE AND ROENTGENIC ACT FOR ECONOMIC CONTROL REGISTERED UNDER NO. 3636 SUBJECT TO ATTACHED COMMENTS. 19

Britex

Klor-o-brite
REG. U.S. PAT. OFF.

**DIRECTIONS FOR SANITIZING
IN FOOD PROCESSING INDUSTRIES**

After Properly Cleaning and Rinsing

DAIRY PLANTS

An effective bactericide for all types of milk processing equipment, apply a sanitizing solution made up of 1 ounce of Britex® Klor-O-Brite® 16+-% Powdered Bactericide to each 6 gallons of 75° F water (200 P.P.M.) for a two minute exposure period.

Where testing facilities are present to maintain strength at all times above 50 P.P.M. available Chlorine. A 100 P.P.M. (1 ounce to 12 gallons) may be substituted.

Britex® Klor-O-Brite® 16+-% Powder fulfills the criteria of appendix F as revised March 12, 1956, the Milk Ordinance and Code, 1953, recommendations of the U.S. Public Health Service when tested by Chambers method.

FOOD PROCESSING PLANTS

Heavy duty sanitize for tanks, vats, coolers, packaging machines, and all other types of food processing equipment. Leaves no residual film on sanitized surfaces. Use a 200 P.P.M. (1 ounce of Klor-O-Brite® 16+-% Powdered Bactericide per 6 gallons of 75° F water). For a two minute exposure period.



Britex
CORPORATION
Sanitizing Chemicals
BOSTON, MASS.

Active Ingredients:
Trichloro-S-Triazinetrione Acid express
as C,Cl,N,O, (providing more than
16% available Chlorine) 20%
Inert Ingredients:° 80%
Total 100%

°With water conditioning powers

U.S.D.A. Reg. No. 3636-19

**DIRECTIONS FOR SANITIZING
IN FOOD PROCESSING INDUSTRIES**

After Properly Cleaning and Rinsing

INSTITUTIONAL FOOD SERVICE

Wash all equipment thoroughly with desired Britex® Detergent. Kill spoilage and odor producing micro-organisms with a solution made up of 1 ounce of Britex® Klor-O-Brite® 16+-% Powdered Bactericide to each 6 gallons of water (200 P.P.M. available Chlorine). Use two minutes exposure period. Makes a stable bleach for laundry operations.

Where facilities are present to maintain strength at all times above 50 P.P.M. available Chlorine a 100 P.P.M. (1 ounce to 12 gallons) may be substituted at a temperature of not less than 75° F for an immersion period of at least one minute.

This product fulfills the criteria of section D, of the Food Service Sanitation Manual, Food Service Sanitation Ordinance and Code 1962 recommendations of the U. S. Public Health Service.

FOLLOW HEALTH DEPARTMENT REQUIREMENTS COVERING CLEANING AND SANITIZING.



**Alkaline Detergent
(Low-Foaming)**

CAUTION

HARMFUL IF SWALLOWED. IRRITANT TO SKIN AND EYES.
ANTIDOTE — IF SWALLOWED, FLUSH MOUTH WITH WATER,
GIVE VINEGAR OR JUICE OF LEMON, GRAPEFRUIT OR
ORANGE.

IN CASE OF CONTACT — FLUSH SKIN OR EYES THOROUGHLY
WITH WATER.

CALL PHYSICIAN IMMEDIATELY.

**KEEP OUT OF THE REACH OF CHILDREN
AND DOMESTIC ANIMALS.**

AVOID CONTAMINATION OF FOODS.

BTX-PW PSW

ACCEPTED

Dec - 7 - 1966

UNDER THE FEDERAL
FUNGICIDE ACT
1948
1966