

Aslesens SANITERGENT

SANITERGENT FOR COMMERCIAL KITCHENS
The use of Sanitergent as an all-around detergent-sanitizer for commercial kitchens is highly advisable.

ACTIVE INGREDIENTS:

Trichloro-S-triazinetriene.....	5.18%
(available chlorine 4.5%)	
Sodium Metasilicate (anhydrous).....	20.00%
Sodium Salt of Dodecyl Benzene Sulfonic acid.....	1.20%
	<hr/>
	26.38%

INACTIVE INGREDIENT..... 74.62%

25 Pounds Net Weight

DIRECTIONS

Remove all excess soil.

Use 1 ounce of SANITERGENT per gallon of water for hand cutting utensils.
 Exposure time—2 minutes.

Use 2 ounces of SANITERGENT per gallon of water for the washing of equipment and plastic cutting blocks. Exposure time—2 minutes.

Use 3 ounces of SANITERGENT per gallon of water for the washing of wooden cutting blocks. Exposure time—8 to 10 minutes.

All utensils and equipment must have a final rinse with either potable water or a solution containing 100 ppm of available chlorine.

Handwritten: 1/5/68
Stamp: 2640-57

Sodium Metasilicate (anhydrous)..... 20.00%
 Sodium Salt of Dodecyl Benzene Sulfonic acid..... 5.20%

Total 25.38%

INACTIVE INGREDIENTS..... 74.62%

25 Pounds Net Weight DIRECTIONS

Remove all excess soil.

Use 1 ounce of SANITERGENT per gallon of water for hand cutting utensils.
 Exposure time—2 minutes.

Use 2 ounces of SANITERGENT per gallon of water for the washing of equip-
 ment and plastic cutting blocks. Exposure time—2 minutes.

Use 3 ounces of SANITERGENT per gallon of water for the washing of wooden
 cutting blocks. Exposure time—8 to 10 minutes.

All utensils and equipment must have a final rinse with either potable water
 or a solution containing 100 ppm of available chlorine.

CAUTION

KEEP OUT OF REACH OF CHILDREN. — 12 Point

Thoroughly rinse equipment cleaned with SANITERGENT as
 directed with a solution of 1/3 ounce per gallon of water
 before reusing to prevent contamination of food. Avoid
 contact of concentration with skin and eyes. If contact
 occurs, flush with water. Harmful if swallowed. Avoid
 inhalation of fumes. Do not reuse empty container.
 Destroy when empty.

DILUTION TABLE

1/3 oz./gal. of water—100 PPM* 2/3 oz./gal. of water—200 PPM*

*PPM—Parts per million available chlorine. SM-5-67

25# Net Wt. USDA 3640-■

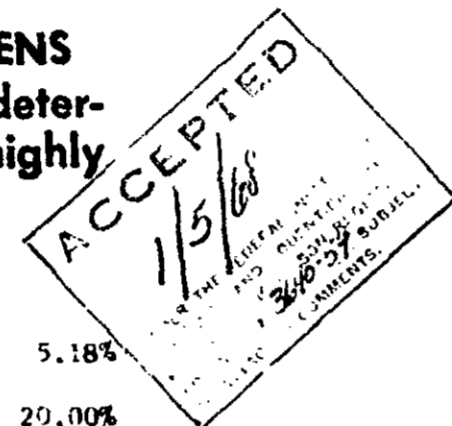


Stearns Chemical Corporation

MANUFACTURING CHEMISTS
MADISON, WISCONSIN

Aslesens SANITERGENT

SANITERGENT FOR COMMERCIAL KITCHENS
The use of Sanitergent as an all-around detergent-sanitizer for commercial kitchens is highly advisable.



ACTIVE INGREDIENTS:	
Trichloro-s-triazinetrione.....	5.18%
(available chlorine 4.67%)	
Sodium Metasilicate (anhydrous).....	20.00%
Sodium Salt of Dodecyl Benzene Sulfonic acid.....	2.20%
Total	25.38%

INACTIVE INGREDIENTS.....	74.62%
	100.00%

25 Pounds Net Weight
DIRECTIONS

- Remove all excess soil.
- Use 1 ounce of SANITERGENT per gallon of water for hand cutting utensils. Exposure time—2 minutes.
- Use 2 ounces of SANITERGENT per gallon of water for the washing of equipment and plastic cutting blocks. Exposure time—2 minutes.
- Use 3 ounces of SANITERGENT per gallon of water for the washing of wooden cutting blocks. Exposure time—8 to 10 minutes.
- All utensils and equipment must have a final rinse with either potable water or a solution containing 100 ppm of available chlorine.

CAUTION — 14 1/2
KEEP OUT OF REACH OF CHILDREN — 12 point

Thoroughly rinse equipment cleaned with SANITERGENT as directed with a solution of 1/3 ounce per gallon of water before reusing to prevent contamination of food. Avoid contact of concentration with skin and eyes. If contact occurs, flush with water. Harmful if swallowed. Avoid inhalation of fumes. Do not reuse empty container. Destroy when empty.

DILUTION TABLE

1/3 oz./gal. of water—100 PPM* 2/3 oz./gal. of water—200 PPM*
*PPM—Parts per million available chlorine. 34-5-67
25# Net Wt. USDA 3610

