

SANITERGENT

A DETERGENT - SANITIZER

For Cleaning and Sanitizing of Meat and Cheese
Cutting Rooms of Super Markets

ACTIVE INGREDIENTS

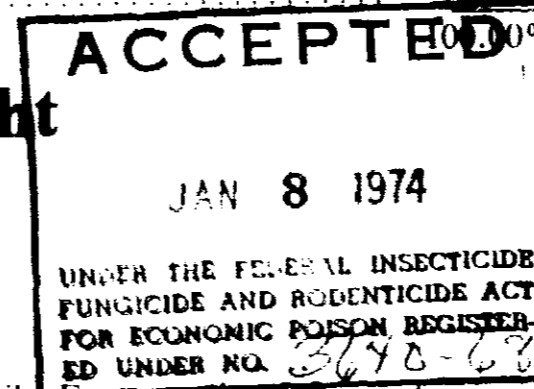
Sodium Dichloro-s-triazinetriene	8.00%
(available chlorine 5.04%)	
Sodium Metasilicate	20.00%
Sodium Salt of Dodecyl Benzene Sulfonic Acid	0.20%
Total	28.20%

INERT INGREDIENTS

71.80%

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 of 1/2 oz. per gallon of water containing 100 ppm of available chlorine.

Rinse all treated food contact surfaces with potable water before reusing.

DILUTION TABLE

1/2 oz. gal. of water—100 PPM*

*PPM—Parts per million available chlorine.

3/4 oz. gal. of water—200 PPM*

Do not reuse empty container. Rinse empty container thoroughly clean with water before discarding.

DANGER

KEEP OUT OF REACH OF CHILDREN

Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful 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. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.