

Non-inflammable - non-corrosive - odorless

FOR ECONOMIC POISON REGISTERED UNDER NO. 3622-14 SUBJECT TO ATTACHED COMMENTS.

Active ingredients: n-alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride 10%

Inert ingredients: 90%

Phenol Coefficients
Salmonella typhosa - 50
Staphylococcus aureus - 75

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 re-use.

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.

Rinse empty container thoroughly with water and discard it.

DIRECTIONS: Do not mix with soap or anionic detergents. For general disinfection for hospital use, public rooms, and homes: Remove gross filth or heavy soil from surfaces - apply solution of 1½ ounces of Emstrol "R" per 1 gallon of water freely to non-porous surfaces such as walls and woodwork and 3 ounces of Emstrol "R" per 1 gallon of water for porous surfaces, or heavily contaminated and difficult to clean areas. For dairy equipment sanitization: Clean and rinse thoroughly. Immerse in solution of 1 ounce of Emstrol "R" per 4 gallons of water. Equipment should be air dried. Also recommended for flank and udder washing prior to milking. Use a clean single service towel for each animal. Do not re-use towel or dip used towel back into solution. Always use freshly prepared solutions and and non-corrosible utensils.

Food processing plants sanitization, including meat plants: Clean and rinse equipment thoroughly. Scrub with a solution of 1 ounce Emstrol "R" to 4 gallons of water. Rinse treated surfaces with potable water before re-use. For difficult surfaces, increase dosage to 1 ounce of Emstrol "R" to 1 gallon of water. Rinse treated surfaces with potable water before re-use.

Sanitization of glassware, silverware, dishes, cooking utensils: Clean with suitable detergent, rinse thoroughly, then immerse in a sanitizing rinse made with 1 ounce of emstrol "R" per 4 gallons of water and air dry. Do not use a towel. This solution is effective in water containing up to 500 ppm

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Cold disinfection of surgical instruments: Clean thoroughly and immerse in a solution of 1 ounce of Emstrol "R" to 1 gallon of water for 10 minutes. One tablespoon of sodium nitrate should be added to each gallon of solution as an corrosion inhibitor.