

WECOCIDE

GERMICIDE

ONE GALLON

The active ingredients of WECOCIDE GERMICIDE consists of a group of compounds which may be described as alkyl-dimethyl-benzyl-ammonium chlorides where the alkyl group is a mixture of the aliphatic chains normally found in coconut oil, e.g., lauryl (C₁₂H₂₅), myristyl (C₁₄H₂₉), cetyl (C₁₆H₃₃) and octadecyl (C₁₈H₃₇). WECOCIDE GERMICIDE is a powerful germicidal and bacteriostatic agent having a phenol coefficient (full strength of 25 against Eberthella Typhosa at 20°C and of 27 against Staphylococcus Aureus at 20°C (F.D.A. method). Yet when used in proper dilution it is non-irritating to tissues.

About the use of WECOCIDE GERMICIDE with other materials: WECOCIDE GERMICIDE is compatible with alkaline detergents such as borax, trisodium phosphate, sal soda, etc., and the use of such mild alkalis in conjunction with WECOCIDE GERMICIDE is recommended for the disinfection of floors, walls and equipment. SOAP reduces the germicidal potency of WECOCIDE GERMICIDE as it does with many disinfectant materials, therefore WECOCIDE GERMICIDE should not be used with any soap. WECOCIDE GERMICIDE is itself a sudsing material and provides a detergent action of its own.

Active Ingredients: Alkyl (61% C₁₂, 23% C₁₄, 11% C₁₆, 5% C₈, C₁₀, C₁₈); Benzyl Dimethyl onium Chloride 10%
Inert Ingredients: Water 90%
100%

MANUFACTURED BY
WESTERN CHEMICAL & MFG. COMPANY
INDUSTRIAL CHEMICALS • MILLING • MANUFACTURING

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WARNING:
KEEP OUT OF REACH OF CHILDREN!

CAUTION: Harmful if swallowed. Avoid contact with skin and eyes. In case of contact flush with plenty of water. Avoid contamination of food.

General Disinfection: For washing down floors, walls, windows, furniture, and equipment use one ounce of WECOCIDE GERMICIDE to 2 gallons of water.

Restaurants and Bars: To prepare a sanitizing rinse for glassware, silverware and chinaware use 1 ounce of WECOCIDE GERMICIDE to 4 gallons of water.

Food Industries: WECOCIDE GERMICIDE may be used at rate of 1 ounce to 2 gals. of water as a disinfectant cleaner on floors and walls. To control bacterial contamination and blue and green mold use WECOCIDE GERMICIDE at the rate of 1 ounce to 4 gal. of water as a sanitizer for food processing equipment.

DAIRIES and MILK PRODUCTS PLANTS:

1. After equipment, utensils, etc. are washed clean and rinsed, immerse for 2 minutes in a solution containing 200 p.p.m. of active ingredient.
2. One ounce of WECOCIDE GERMICIDE in 4 gallons of water will provide approximately 200 p.p.m. active ingredients. WECOCIDE GERMICIDE may also be used as a flank and udder sanitizer.

Rinse all dairy equipment, food utensils or any food handling equipment that has been sanitized, with a minimum 10 minute rinse with potable water before reuse.

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