



GALLONS

15

DINE

infectant

-Iodine*

.....14.20%

.....6.20%

.....79.60%

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DIRECTIONS

Surfaces must be cleaned with a suitable detergent and rinsed thoroughly before using IODO-175 solutions as a disinfectant or sanitizer. In detergent-sanitizer application, surfaces should be rinsed and scraped free of most contaminating soil. In all applications, an exposure period of at least two (2) minutes should be maintained, when the temperature of the solution is 75° -100° F; a longer exposure period where surfaces are porous, or infectious disease organisms are present. Do not use water over 100° F.

WARNING

Harmful if swallowed. May cause skin irritation and eye damage. In case of contact of the concentrate with skin or eyes, flush with plenty of water. For eyes, get medical attention immediately.

IODO-175 solution must not come into contact with food. All utensils and equipment must be rinsed thoroughly with potable water after treatment with IODO-175 solutions C, D & E and before coming in contact with food. Avoid any contamination with soap, anionic surface active agents or any alkaline materials.

Rinse empty container thoroughly with water and discard it.

DILUTION TABLE

Solution	Dilution	Number of ounces per 5 gal. water	Concentration (PPM) Titratable Iodine
A	1:1280	1/2	12.5
B	1:640	1	25.0
C	1:320	2	50.0
D	1:213	3	75.0
E	1:128	5	125.0

Restaurants, Bars and Luncheonettes: Dishes, glassware, cutlery and eating utensils. After these have been thoroughly scraped and rinsed, wash in IODO-175 Detergent-Sanitizer Solution B or C with a suitable detergent. Sanitize by immersing in IODO-175 Solution B. Allow to drain without wiping.

Sanitary Facilities: Urinals and Toilet Bowls - Wash with IODO-175 Detergent-Sanitizer Solution C or sanitize with IODO-175 Solution B. (Expel residual water in bowl before sanitizing.)

General Disinfection: Walls, Floors, Refrigerators, Bed Frames, Etc. - Clean with a suitable detergent and rinse thoroughly. Disinfect with IODO-175 Solution C on nonporous surfaces and with Solution D on porous surfaces. Clean and disinfect in a single application with IODO-175 Detergent-Disinfectant Solution D on nonporous surfaces and with Solution E on porous surfaces.

Dairy Farms - Milking Machine & Utensils: (A) After each milking flush all residual milk from equipment with cold or lukewarm water (do not use hot water). Take apart equipment and immerse all parts (except pulsator) in IODO-175 Detergent-Sanitizer Solution B and thoroughly brush clean. Similarly with wash pails, strainers, etc., in the same solution. Rinse with warm water, reassemble and rack in clean, dust-free place. (B) Prior to using equipment previously cleaned with a suitable detergent or as above, sanitize with IODO-175 Sanitizer Solution B. Flanks & Udders - Wipe flanks and udders with IODO-175 Solution B using a clean paper towel for each cow.

Dairy Plants: After processing milk, flush residual milk from equipment and all surfaces with lukewarm water. Wash with IODO-175 Detergent-Sanitizer Solution B or with any suitable detergent, with IODO-175 Solution B.

IMPORTANT: Always use freshly prepared solutions for each clean-up. The daily use of IODO-175 solutions will prevent the formation of milkstone. The appearance of a yellow color on equipment indicates the formation of milkstone. It may be removed by brushing with IODO-175. Allow contact for several minutes and rinse thoroughly.

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Mfg. By
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