

# MONOKLOR SANITIZING SOLUTION

A Sodium Hypochlorite 6.40%

**CAUTION: Keep Out of Reach of Children**  
See side panel for additional precautions

Manufactured By The Makers of

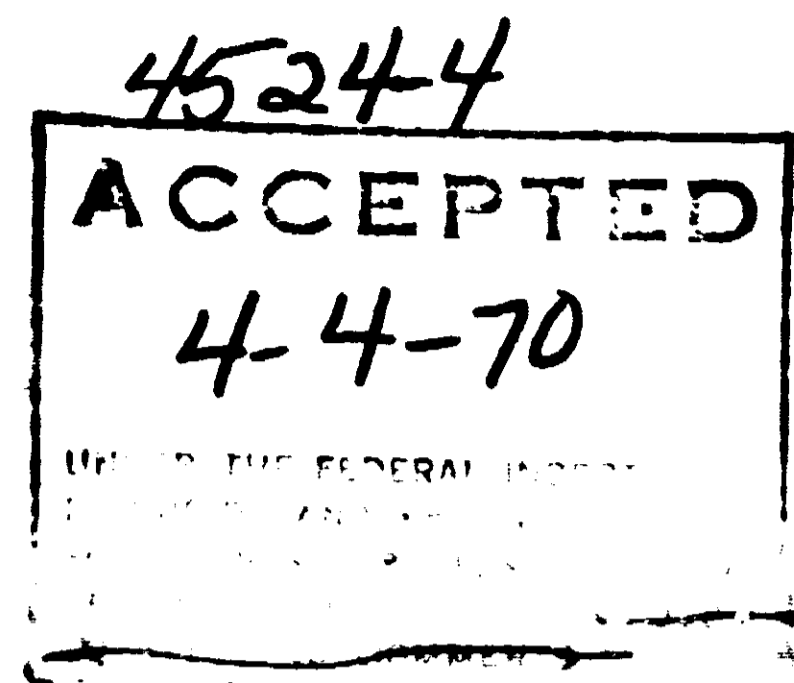
## Sep-ko

CLEANING MIRACLE  
U.S.D.A. Registration No. 4524-4

Active Ingredient by Wt.  
Sodium Hypochlorite 6.40%  
Inert Ingredients 93.60%

Distr. By Sep-ko Chemicals Inc.  
Minneapolis, Minn. 55421

**NET CONTENTS**  
**1 GALLON**



### MONOKLOR

Sodium Hypochlorite — Harmful if swallowed. Irritating to eyes, skin and lungs.

#### ANTIDOTE:

External — Wash with water.

Internal — Drink mucilage, raw egg white, milk, or rice gruel. Follow with emetic. (Teaspoonful of mustard in glass of warm water.) **CALL A PHYSICIAN**

Consult your Local Health Authorities or Fieldman for special instructions in the use of this product.

Store in cool dark place as light and heat will reduce strength.

**DO NOT USE MONOKLOR  
WITH ACID COMPOUNDS**

STORAGE — To obtain the proper strength in all use dilutions **DO NOT STORE** sodium hypochlorites longer than 6 months from the date of manufacture.

**MANUFACTURED:**

**MONOKLOR  
GENERAL DIRECTIONS  
TO SANITIZE MILKING EQUIPMENT:**

All surfaces to be sanitized should be properly cleaned before application of chlorine solution. Wherever possible, milking utensils should be submerged in the MONOKLOR solution for at least two minutes.

**TO SANITIZE NON-POROUS SURFACES:** such as milk cans, pails and metallic surfaces, use 200 ppm available chlorine.

**TO SANITIZE POROUS SURFACES:** such as wooden floors, wooden platforms and tabletops—use a solution of 800 ppm available chlorine.

All surfaces should be exposed to the sanitizing solution for a period of at least 2 minutes. There must be a final potable water rinse of any food contact surfaces or equipment treated with concentrations of excess of 200 ppm available chlorine.

**PROPORTIONS FOR DILUTION OF MONOKLOR:**

1 oz.—8 gals. of water— 50 ppm. 1 oz.—1 gal of water —400 ppm.

1 oz.—4 gals. of water—100 ppm. 2 oz.—1.5 gals. of water--600 ppm.

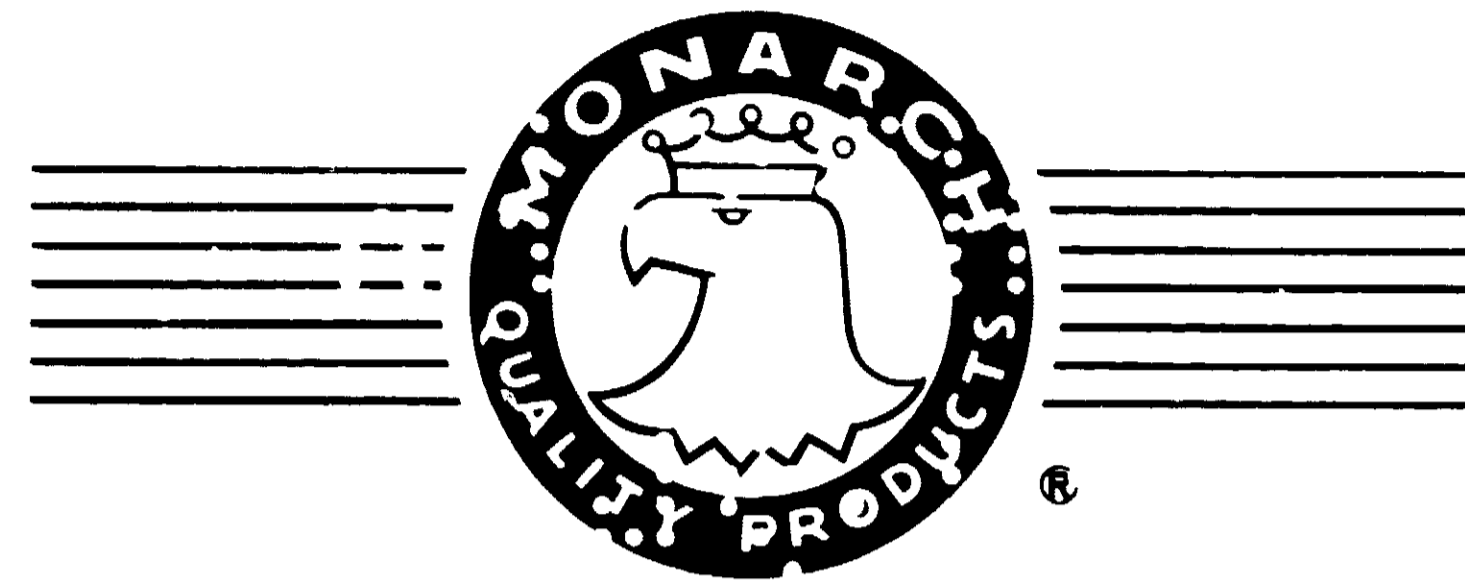
1 oz.—2 gals. of water—200 ppm. 2 oz.—1 gal of water —800 ppm.

PPM means — Parts available chlorine per million parts of water.

**RESTAURANTS, TAVERNS  
SODA FOUNTAINS, DAIRIES, ETC.**

**DIRECTIONS FOR SANITIZING EATING  
AND DRINKING UTENSILS:**

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in solution of 1 oz. to 2 gallons of water. (200 ppm.)
5. Immerse utensils at least two minutes or for contact time specified by governing sanitary code.
6. Place sanitized utensils on rack or drainboard to air dry.



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