

DOSAGE TABLE

50 ppm*	¼ oz. per gal. water
100 ppm	½ oz. per gal. water
200 ppm	1 oz. per gal. water
500 ppm	2 oz. per gal. water
1000 ppm	4 oz. per gal. water

*ppm—parts per million available chlorine

When used as a Bactericide where inspection is maintained, keep the solution strength above 50 ppm by using 1 ½ oz. Chloro-Cide per 3 ½ gal. of water. Test solution regularly and frequently.

KEEP CONTAINER CLOSED

STORE IN COOL, DRY PLACE

Where local or state regulations are in effect, consult rules or your local authorities for volume of chlorine required for chlorine rinse solutions.

KEEP OUT OF REACH OF CHILDREN

_____ Pounds

CHLORO-CIDE

ACCEPTED

3/4/67

UNDER THE FEDERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT FOR FILING AND POISON REGISTERED UNDER SUBJECT TO APPLICABLE ORDINANCES

DISINFECTANT — BACTERICIDE

and an

ALKALINE DETERGENT

for the

FOOD & BEVERAGE PROCESSING INDUSTRIES

Dairies, Poultry Plants, Breweries, Meat Packing Plants, Canning Plants, Bakeries

ACTIVE INGREDIENTS:

Sodium Hypochlorite over 3.25%

Sodium Phosphate
expressed as Na3 PO4. 12H2O 91.75%

INERT INGREDIENT:

Sodium Chloride Under 5.00%

Total 100.00%

EGG WASHING
2 tablespoons
per quart of
lukewarm water

GENERAL F

Clean and rinse
used as a disinfectant
in food processing plants, use
1 gal. of water per
square foot of surfaces

EATING PLACES
1 gal. of water per
square foot of
cleaning and
surfaces e.g.,
1 oz. per square
foot

USDA REG. NO. 4591-26

801 Hubbard Ave.

THE LYNDE COMPANY

St. Paul 4, Minn.

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Sodium Chloride	Under	5.00%
		Total 100.00%

DIRECTIONS

EGG WASHING COMPOUND: For best results use approx. 2 tablespoons per washer of 2 to 3 gal. capacity. Use luke warm water. Allow to air dry—no rinsing.

GENERAL FOOD PLANT SANITATION:

Clean and rinse all equipment prior to disinfecting. When used as a disinfectant for equipment in food and beverage plants, use a solution of 1 pound Chloro-Cide to 40 gal. of water and apply in such a manner that all parts and surfaces are properly reached with the solution.

EATING PLACES: Use a solution of 1 oz. Chloro-Cide per gal. of water for disinfecting glasses, dishes, etc. For cleaning and deodorizing of porcelain and enameled surfaces e.g., sinks, refrigerators, etc., use a solution of 1 oz. per quart of water.

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available chlorine
inspection is
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f water. Test solution

LOSED
PLACE
are in effect, consult
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ounds

01 Hubbard Ave.

THE LYNDE COMPANY

St. Paul 4, Minnesota