


BIO-CEUTIC



I-DIS-SAN

**Detergent-Sanitizer
Germicide-Disinfectant**

Active Ingredients:
 Nonylphenoxypoly
 (ethyleneoxy) ethanol-
 iodine complex 13.76%
 Phosphoric Acid 5.95%
Inert Ingredients: 80.29%
TOTAL **100.00%**

(I-Dis-San supplies a minimum of
 1.75% titratable iodine.)

CAUTION:
 KEEP OUT OF THE REACH OF CHILDREN
 See back panel for additional cautions.

Net Contents One Fluid Gallon

Manufactured for
BIO-CEUTIC LABORATORIES, Inc.
 ST. JOSEPH, MISSOURI, U.S.A. 64502

8-23-68
 4691-64

Teats, Udders, and Flanks of Cows: Immediately prior to milking wash the teats, udder, and flank of each cow with a separate clean paper towel soaked in a solution of 1/2 to 1 1/2 fluid ounces of I-Dis-San in 10 quarts of lukewarm (90° F.) water. Wipe dry with a clean paper towel.

Teat Cup Sanitizer: Teat cups should be thoroughly rinsed in clear water and then dipped in a solution of 1/2 fluid ounce of I-Dis-San in 10 quarts of water before milking each cow.

Teat Dip Directions: After each milking dip teats in a solution of 1/2 fluid ounce of I-Dis-San in 10 quarts of water.

Sanitizing Milking Equipment and Bulk Coolers with I-Dis-San:

1. Thoroughly wash all milking equipment with lukewarm (90° F.) water to remove all traces of milk.
2. Wash all milking equipment with a sanitizing solution containing 1 fluid ounce of I-Dis-San in 5 gallons of lukewarm (90° F.) water.
3. Allow sanitizing solution to remain in contact with milking equipment for at least 2 minutes.
4. Rinse milking equipment with warm water.
5. Before milking and after milking equipment has been re-assembled, rinse all milking equipment with sanitizing solution [1 fluid ounce of I-Dis-San to each 5 gallons of lukewarm (90° F.) water].
6. Allow excess sanitizing solution to drain off, but do not rinse.
7. For bulk coolers use a brush or spray.

Note: The yellow color of the sanitizing solution is an indication of sanitizing activity. If yellow color disappears prepare a fresh sanitizing solution.

CAUTION: I-Dis-San is a concentrated product. It must be properly diluted before use.

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**General Sanitation
 Houses, etc.):**

1. Remove all excrement.
2. Wash with water, do not use soap.
3. Rinse with water.
4. Wash with a solution of 1/2 fluid ounce of I-Dis-San in 5 gallons of water.

Note: After contact with zinc fittings and stainless steel articles should be allowed to dry.

CAUTION: Avoid contact with eyes. In case of contact with eyes, call a physician immediately. Avoid contact with food and feed. Do not use on hot surfaces over 120° F. Avoid contamination of surfaces. A concentrated product. Dilute before using.

DILUTION TABLE:

1/2 fluid ounce to	5 gallons of water	12.5
1 fluid ounce to	5 gallons of water	25
3 fluid ounces to	10 quarts of water	150
6 fluid ounces to	10 quarts of water	300

Follow State and local health department regulations for use.

Cameraman's Note

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3. Allow sanitizing solution to remain in contact with milking equipment for at least 2 minutes.
4. Rinse milking equipment with warm water.
5. Before milking and after milking equipment has been re-assembled, rinse all milking equipment with sanitizing solution [1 fluid ounce of I-Dis-San to each 5 gallons of lukewarm (90° F.) water].
6. Allow excess sanitizing solution to drain off, but do not rinse.
7. For bulk coolers use a brush or spray.

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General Sanitation and Disinfection (Barns, Stalls, Pens, Poultry Houses, etc.):

1. Remove all excess filth and dirt.
2. Wash with warm water containing a synthetic detergent. Do not use soap.
3. Rinse with warm water (90° F.).
4. Wash with a solution of I-Dis-San—3 to 6 fluid ounces in 5 gallons of water.

Note: After contact for 2 minutes aluminum, copper, brass, and zinc fittings and utensils should be rinsed with warm water. Stainless steel and glass equipment need not be rinsed, but should be allowed to drain.

CAUTION: Avoid contact with eyes. Avoid skin contact with concentrate. In case of contact, flush with large amounts of water. Call a physician for treatment of the eyes. Avoid contamination of food and feedstuffs. Harmful if swallowed. Do not use in water over 120° F. when preparing solutions. Do not apply to hot surfaces.

Avoid contamination with soap, anionics, or alkaline materials. A concentrated product—Use only as directed—Must be diluted before using.

Store in a cool place
Keep from freezing
Keep tightly closed when not in use
For external use only
Hazardous—Not for human use

U.S.D.A. Reg. No. 4691-64

Sales to Graduate Veterinarians Only

DILUTION TABLE:

1/2 fluid ounce to	5 gallons of water	12.5 P.P.M. Titratable Iodine
1 fluid ounce to	5 gallons of water	25 P.P.M. Titratable Iodine
3 fluid ounces to	10 quarts of water	150 P.P.M. Titratable Iodine
6 fluid ounces to	10 quarts of water	300 P.P.M. Titratable Iodine

Follow State and local health department regulations for cleaning and sanitizing.

Cameraman's Note

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