

ACCEPTED

JAN 24 1974

5185-III

**DAIRY:**

Follow State and Local Health Department requirements covering cleaning and sanitizing

(1) **Milking Machines and Utensils:** Flush all residual milk from equipment with cold or lukewarm water after each milking. Do not use hot water. Take equipment apart and immerse all parts except pulsator in a solution of 1 ounce BIO-DINE per 5 gallons water and thoroughly brush clean. The same solution should be used for wash pails, strainers. Rinse with warm water, reassemble and rack in clean dust-free place.

Prior to using equipment, sanitize with a solution of one-half ounce BIO-DINE per 5 gallons of water. Rinse with clear water.

(2) **For Farm Bulk Tanks:** Flush with lukewarm water until all milk is washed out. Wash with BIO-DINE solutions of 1 ounce BIO-DINE to 5 gallons cold water. Brush thoroughly, drain and rinse.

(3) **Flank and Udders:** Wipe flanks and udders with a solution of one half ounce per 5 gallons of water using a clean paper towel for each cow.

(4) **Dairy Plants:** After processing milk, flush residual milk from equipment and all surfaces with lukewarm water. Wash with a solution of 1 ounce BIO-DINE per 5 gallons water. Then sanitize with a fresh solution of 1 ounce per 5 gallons of water. Rinse with clear water.

(5) **For Milkstone Removal:** Should yellow color show on equipment after the first use of BIO DINE, milkstone is indicated. Remove it by using equal parts of BIO-DINE and lukewarm water spread over surfaces to be cleaned. Wait 2-3 minutes, then brush and rinse. The daily use of BIO-DINE will prevent the formation of milkstone.

**CAUTION:** Avoid contact with food or food products. Avoid getting the concentrate in eyes or on skin. In case of contact, wash thoroughly with water. If irritation persists, get medical attention. Harmful if swallowed. Rinse empty container thoroughly with water and discard it.



<b>Active Ingredients:</b>	
Nonylphenoxy polyethoxy ethanol-iodine complex	8.75
Phosphoric acid	6.00
Octylphenoxy polyethyleneoxy ethanol-iodine complex (Provides 1.75% titratable iodine)	5.00
Total Active	19.75
<b>Inert Ingredients:</b>	
Total Ingredients	80.25
	100.00

**CAUTION**  
**KEEP OUT OF REACH OF CHILDREN**  
 (See other cautions on back panel.)

MANUFACTURED BY:  
**BIO-LAB, INC.**  
 DECATUR, GEORGIA

EPA Reg No 5185-111

Net Contents 1 U.S. Gallon

BIO-DINE is germicide.  
 BIO-DINE will be affected by

**General:** For surfaces in a solution of water. For surfaces of metal, concrete, and metal.

Examples of surfaces include metal, stainless steel, and tile. For concrete, use metal.

**For Disinfection:** surfaces, use water. For poultry, use water.

**Food Processing:** equipment, for disinfection cleaned with avoid possible foaming has of BIO-DINE molds on food appears.

**Poultry, Swine:** hatcheries, stables and such as litter sweeping and water. For BIO-DINE troughs, and thoroughly rinse

POULTRY PRODUCTION SANITATION PROGRAMS

# BIO-DINE DETERGENT- GERMICIDE

LEADERSHIP THROUGH RESEARCH AND INTEGRITY



Manufacturing Chemists  
Microbiologists

DECATUR, GEORGIA

**Active Ingredients:**

Nonylphenoxy polyethoxy ethanol iodine complex	8.75
Phosphoric acid	6.00
Octylphenoxy polyethyleneoxy ethanol iodine complex	5.00
Ethyl diethyl ammonium nitrate iodine complex	
<b>Total Active</b>	<b>19.75</b>

**Inert Ingredients:**

<b>Total Ingredients</b>	<b>20.25</b>
	<b>100.00</b>

**CAUTION**  
**KEEP OUT OF REACH OF CHILDREN**  
**(See other cautions on back panel.)**

MANUFACTURED BY  
**BIO-LAB, INC.**  
DECATUR, GEORGIA

BIO-DINE is an excellent combination general purpose detergent and germicide.

BIO-DINE will clean efficiently and economically. It is not adversely affected by common water hardness or low temperature.

## DIRECTIONS

**General:** For general cleaning and disinfecting of non-porous surfaces in a single operation, use 3 ounces of BIO-DINE to 5 gallons of water. For porous surfaces or those difficult to clean, use 6 ounces of BIO-DINE to 5 gallons of water. Treated food contact surfaces should be thoroughly rinsed with potable water before reuse.

Examples of non-porous surfaces would include enameled wood and metal, stainless steel, glass and smooth vinyl, plastic, ceramics and tile. Porous surfaces include poorly sealed wood, rough tile, concrete, unglazed ceramics, and tarnished, pitted or unsmooth metal.

**For Disinfection of Properly Precleaned Surfaces:** For non-porous surfaces, use a solution of 2 ounces BIO-DINE per 5 gallons of water. For porous surfaces, use 3 ounces per 5 gallons of water.

**Food Processing and Beverage Equipment:** When used on food equipment, use 1 to 3 ounces of BIO DINE to 5 gallons of water for disinfecting purposes after equipment has been previously cleaned with 3 ounces of BIO-DINE to 5 gallons of water. To avoid possible contamination, rinse off sanitizing solution until foaming has disappeared. Clean floors and walls. Then use 7 ounces of BIO-DINE per 5 gallons of water for sanitizing and controlling molds on floors and walls. Repeat treatment when new growth appears.

**Poultry, Swine and Cattle Operations:** To deodorize and disinfect hatcheries, houses, processing plants, farrowing pens, drinking containers and other farm equipment, first remove all possible soils such as litter, feces, cobwebs, dust accumulations, etc. by brushing, sweeping and dusting. Then scrub walls, floors, ceilings and equipment with a solution of 3 ounces of BIO-DINE to 5 gallons of water. For porous surfaces or those difficult to clean, use 5 ounces BIO DINE to 5 gallons water. All treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers must be thoroughly rinsed with potable water prior to reuse.