

NET WEIGHT

LBS.



Combination

CLEANER *and*
SANITIZER
For Food Processing Plants

ACTIVE INGREDIENTS

Sodium Carbonate 35%

Methyl dodecyl benzyl trimethyl
ammonium chloride 4%

Methyl dodecylxylene bis
(trimethyl ammonium chloride) 1%

INERT INGREDIENTS 60%

CAUTION: KEEP OUT OF REACH OF CHILDREN. Avoid contamination of food. Do not mix with other detergents or sanitizers. Avoid contact with skin and eyes. In case of contact flush with plenty of water. If irritation persists get medical attention.

DIRECTIONS: Use 1 oz. to 3 gallons of hot water, wet surfaces thoroughly and allow to soak two minutes to loosen soil. Brush scrub all equipment. Rinse with hot water.

Excellent for mixers, boning tables, choppers, etc. Walls and floors, smoke-houses and smokehouse equipment should be similarly cleaned.

The regular use of D-S will result in cleaner and more sanitary equipment. This will give a lower bacteria count and longer shelf life to meat products.

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