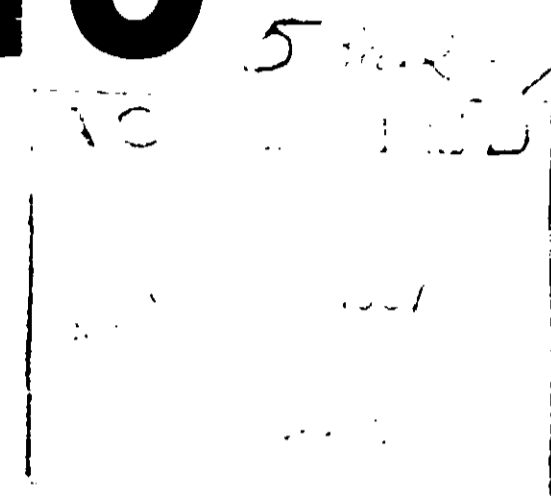


SOLO SAN 510

Sanitizer-Detergent



DIRECTIONS:

1. For effectiveness prepare Solo San 510 solutions just prior to use.
2. For sanitizing non-porous surfaces use Solo San 510 at a concentration of 2-3 ounces per 5 gallons of water. This provides a minimum starting solution of 100 p.p.m. available chlorine. Test this solution at intervals to insure that chlorine concentration does not fall below 50 p.p.m. at any time. If solution is not tested, start with a solution of 200 p.p.m. (4 ounces to 5 gallons).
3. When non-porous surfaces in food plants are sanitized using a solution with an available chlorine content that does not exceed 100 p.p.m., a potable water rinse is not required provided sanitizing solution drains completely from the surfaces. When solutions with a greater chlorine concentration than 100 p.p.m. available chlorine are employed, the surface must be rinsed with a potable water prior to contact with foods.

ACTIVE INGREDIENTS:

Sodium hypochlorite 3.25%

Sodium Phosphate expressed
as $\text{Na}_3\text{PO}_4 \cdot 12\text{H}_2\text{O}$ 91.71%

INERT INGREDIENTS: 5.04%

100.00%

CAUTION

KEEP OUT OF REACH OF CHILDREN

AVOID CONTACT WITH SKIN AND EYES

USDA REG. #5362-7

NON-CORROSIVE IN RECOMMENDED USE DILUTIONS