WRICO IOD-1

High-foaming iodophor, detergent-sanitizer for use in the beverage, brewing and food industry.

APPLICATION

To be diluted with water down to 12.5-25 ppm of titratable iodine for sanitizing purposes. Specific instructions to be provided for each application. Refer to Wricodine Series Use Directions drum label.

ACTIVE INGREDIENTS	Percent by Weight
Phosphoric Acid	8.5%
.Nonylphenoxypoly (ethyleneoxy)-ethanol-iodine complex (Providing 1.75% minimum titratable iodine)	9.0%
INERT INGREDIENTS	82. 5%
	100.0%

NET CONTENTS MARKED ELSEWHERE ON EACH CONTAINER

WARNING: FOR INDUSTRIAL USE ONLY "HARMFUL IF SWALLOWED" CAUSES SKIN IRRITATION

Avoid contamination of food. Avoid getting in eyes. If eye contact occurs, flush immediately with water, see a doctor. If skin contact occurs, flush with water, wash with soap and water. See a doctor if irritation persists. If contact with clothing occurs, remove and wash before reuse.

WRIGHT CHEMICAL CORPORATION

Chicago, Illinois 60622

USDA Reg. No. 5427-43

WRICODINE SERIES USE DIRECTIONS

WRICO IOD-1, WRICO IOD-2, WRICO IOD-3

Each of the Wricodine series contains 1.75% minimum titratable iodine and can be used according to the following directions.

- 1 fluid oz. in 10.92 gallons of water = 12.5 ppm of iodine
- 1 fluid oz. in 10 gallons of water = 13.6 ppm of iodine
- 1 fluid oz. in 6 gallons of water = 22.8 ppm in iodine
- 1 fluid oz. in 5.46 gallons of water = 25 ppm of iodine

FOR SANITIZING BOTTLE FILLERS AND PIPELINES IN PLACE

- 1. Fill lines and bowl to overflowing with a solution containing 25 ppm of titratable iodine so that all surfaces are contacted. Allow to stand at least 5 minutes.
- 2. Just before use, drain the Wricodine solution from the equipment thoroughly. It may be rinsed with uncontaminated water or a portion of the material to be handled.

AS A SANITIZING SPRAY

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1. Using suitable pressure, apply a solution containing 12.5 ppm of titratable iodine as a spray for surfaces of the filter tubes and bells as well as the bottle of can surface closing areas.

TO SANITIZE YEAST HANDLING EQUIPMENT AND UTENSILS

- 1. Flush gross dirt away with potable water.
- 2. Rinse with a solution containing 25 ppm of titratable iodine.
- 3. Let drain free before use. Do not flush with water.

ALWAYS FOLLOW FOOD AND DRUG, AS WELL AS LOCAL HEALTH DEPARTMENT REQUIREMENTS AND RECOMMENDATIONS