## SPECIAL CONCENTRATED TECH



SPECIAL CONCENTRATED TECH
Do Not Mix with Soaps or Anionic Deterger DIRECTIONS
Sanitation of equipment in food processii plants, including meat plants.
Clean and rinse equipment thoroughly. The scrub with a solution of one ounce of TEC per three gallons of water. Flush equipme with in clear water rinse before reuse. surfaces difficult to clean completely (such
meat cutting boards) increase strength meat cutting boards) increase strength
sanitizing to one ounce to one gallon sanitizi

GENERAL ODOR CONTROL
Clean and rinse surfaces thoroughly. Th spay surfaces with a solution of 4 ounc of TECH per gallon of water. Allow to di o render linens and towels bacteriostal use one (1) ounce SPECIAL CONCENTRATI TECH per 10 gullons of rinse water per pounds of linens. Extract and dry witho rinsing and they will remain bacteriosta until washed again.
SPECIAL CONCENTRATED TECH fulfilis criteria of appendix $F$ as revised March 1956 of the Milk Ordinance \& Code 1953 ri ommendations of U.S. Public Health Servi on water up to 550 P.P.M. ( 32 grams :p gallon) of hardness calculated as Ca Co wh tested by the method outlined by Chambe

## CAUTION

Harmful if swallowed. Causes skin irritatic Avoid getting concentrated in eyes. In ca
of contact, flush eyes with plenty of water $f$ of contact, flush eyes with plenty of water $f$ at least 15 minutes. If irritation persists, g meods. After sanitizing rinse dishes, food prc essing utensils and storage containers
Potable (drinking) water before use.

## 2211 N. American St., Phila. Pa <br> 2011 Teall Ave., Syracuse, N. Y. <br> HO 3.9249

ANCE PRODUCTS, INC.

## MUST BE DILETED EFORE USING

Non-inAammable non-volotithe oderlest, mppororrosive, nonfitifoting in ute dihntions wa

NE NGMPHITS.

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