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the dubois co., inc.

D-TROL

disinfectant, sanitizer and fungicide

ACTIVE INGREDIENTS : N-alkyl (C 14, C 12, C 16) dimethyl benzyl ammonium chloride.....10%

INERT INGREDIENTS : Tetrasodium pyrophosphate, nonylphenoxy polyethoxyethanol and water.....90%

PHENOL COEFFICIENTS : S typhosa 50, M. pyogenes var. aureus 70

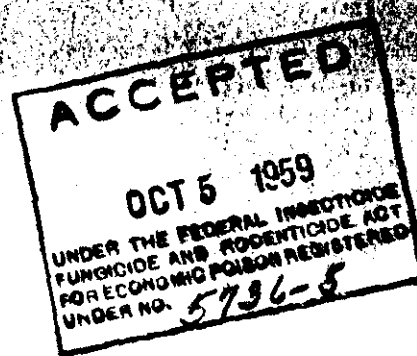
DIRECTIONS: For sanitizing and disinfecting after cleaning and rinsing. Apply solution of 1 to 2 ozs. D-TROL to 4 gals. of water. For control of slime and algae, maintain a concentration of 200 ppm, (1-3/4 pints per 1000 gals.)

This product fulfills the criteria of Appendix F as revised March 12, 1956 of the Milk Ordinance - Code, 1953 Recommendations of U. S. Public Health Service in Waters up to 550 ppm (32 gr. per gal.) of hardness calculated as CaCO_3 when tested by the method outlined by Chambers.

Caution: AVOID CONTAMINATION ON FOOD

- DO NOT MIX WITH SOAP
OR DETERGENT

55 GALS.



DuTROL data sheet

GENERAL DESCRIPTION

D-TROL is a liquid containing a quaternary ammonium compound, a mixture of sequestering agents both organic and inorganic, a low foaming wetting agent and corrosion inhibitors.

PROPERTIES

pH	1% solution 8.3
COLOR	Light amber
FOAM	None
ODOR	None
WEIGHT	8.4# 1 gal.

SAFETY

In recommended concentration D-TROL is not harmful to metals, plastics, fibers or paint. Does not irritate the skin in use dilution. Requires no special handling. Contains no phenols, chromates, mercury or other corrosive materials.

PHENOL COEFFICIENTS

Salmonella typhosa	50
Micrococcus pyogenes var aureus	70
Staphylococcus aureus	58

USING DIRECTIONS

Sanitation of glassware, silver, dishes and cooking utensils. Wash with a suitable detergent, rinse thoroughly, then dip in a sanitizing rinse of 1 oz. D-TROL per 4 gallons of water. Air dry. Same procedure is suitable for equipment in dairies, food and bottling plants.

As a general disinfectant in hospitals, after cleaning, apply solution of 1 oz. / 2 gal. of water for usual sanitizing and disinfecting applications. To disinfect surfaces difficult to clean or in contagious disease areas, use 1 oz. to 2 gal. of water.

For control of slime and algae in industrial water systems maintain a concentration of 200 ppm (1-3/4 pints per 1000 gals. of water.)

To prevent mold growth on walls and ceilings and deodorizer in food plants, clean surfaces thoroughly, rinse and then spray with solution of 1 oz. / 3 gal. of water. Excellent for interior of meat trucks.

CAUTION

Avoid contamination of food. Do not mix with soap or synthetic detergent.