

DuBOIS CHEMICALS GENERAL OFFICES: CINCINNATI, OHIO • U.S.A.

# **DuBois** **Chemicals**

**DIVISION OF CHEMED CORPORATION**

—SOLELY FOR INDUSTRIAL USE—

ACCEPTED

8 5 1472

UNDER THE FEDERAL INSECTICIDE  
FUNGICIDE AND ROUEICIDE ACT  
FOR ECONOMIC POISON REGISTERED  
UNDER NO 5736-05

# D-TROL

## DISINFECTANT, SANITIZER AND ALGICIDE

### Active Ingredients: (10.5%)

N-Alkyl (68% C<sub>12</sub>, 30% C<sub>14</sub>, 2% C<sub>16</sub>) Dimethyl Benzyl Ammonium Chlorides 5.25%

N-Alkyl (68% C<sub>12</sub>, 32% C<sub>14</sub>) Dimethyl Ethylbenzyl Ammonium Chlorides 5.25%

### Inert Ingredients: (89.5%)

Water, food color and Ethyl Alcohol 89.50%

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100.00%

### DANGER: KEEP OUT OF REACH OF CHILDREN

Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful or fatal if swallowed. Avoid contamination of food.

**FIRST AID:** In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

**NOTE TO PHYSICIAN:** Probably mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

**Do not reuse container. Destroy when empty.**

EPA Registration No. 5736-5-AA

## **DIRECTIONS FOR USE**

**FOR FINAL SANITIZING RINSING IN FOOD PLANTS:** Clean equipment with a suitable detergent and rinse. For final sanitizing rinsing use  $\frac{1}{4}$  ounce of D-TROL (200 ppm Quat) per 1 gallon of water. D-TROL complies with Paragraph 121.2547, Sanitizing Solution, Part 121, Food Additive Law for final sanitizing rinsing of food processing equipment and on food contact surfaces in bars and restaurants. No rinse required in dairies unless specified by area health authorities. D-TROL fulfills criteria of Appendix F as revised in the Grade "A" Pasteurized Milk Ordinance and Code (1965) in water up to 750 ppm hardness when tested by Chambers Method.

**FOR SANITIZING EQUIPMENT IN MEAT AND POULTRY PLANTS:** Clean equipment with a suitable detergent and rinse. Sanitize with  $\frac{1}{4}$  ounce of D-TROL in 1 gallon of water (200 ppm Quat). Rinse with potable water after sanitizing. Listed as a Code G, sanitizer and Code N, compound for treating closed systems in the "List of Chemical Compounds" authorized for use under USDA Poultry, Meat, Rabbit and Egg Product Inspection Program.

**FOR DISINFECTING IN HOSPITALS AND REST HOMES:** Clean equipment with a suitable detergent and rinse. For disinfecting hard surfaces such as floors, walls, furnishings and carts use  $\frac{3}{4}$  ounces of D-TROL per 1 gallon of water (600 ppm Quat). For disinfecting porous surfaces use  $1\frac{1}{2}$  ounces of D-TROL per 1 gallon of water (1200 ppm Quat).

See separate D-TROL Technical Data Sheets for use of D-TROL as "Algicide in Swimming Pools and for use as "Disinfectant in Hospitals, Rest Homes and Veterinary Operations".

## **APPLICATIONS**

After cleaning surfaces with suitable detergent and rinsing, the sanitizing solution of D-TROL may be applied by soaking, spraying with suitable spray equipment, a clean mop or clean sponge.

**KEEP FROM FREEZING**