

DIVISION OF CHEMED CORPORATION

-SOLELY FOR INDUSTRIAL USE-

FOR SANITI

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ACTIVE INGREDIENTS: (
Trisodium phosphate dode
Sodium hypochlorite
Potassium Permanganate

INERT INGREDIENTS: (6
Sodium chloride, calcium s

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ALKALINE: Harmful if skin irritation. Do not skin irri

KEEP IN COOL DRY PLA

DUKLOR

WITH COLOR TELL-TALE FOR SANITIZING, DEODORIZING AND DESTAINING FOOD HANDLING EQUIPMENT

ACTIVE INGREDIENTS: (93.8611%)	
Trisodium phosphate dodecahydrate	90.6356
Sodium hypochlorite	3.2105
Potassium Permanganate	0.0150
INERT INGREDIENTS: (6.1389%)	
Sodium chloride, calcium silicate, and water	6.1389
	100.0000%

DANGER: KEEP OUT OF REACH OF CHILDREN

ALKALINE: Harmful if swallowed. May cause burns or damage to eyes. Avoid breathing spray mist. Causes skin irritation. Do not get in eyes or on skin. Avoid contamination of food.

FIRST AID: In case of contact, immediately flush eyes and skin with plenty of water for at least 15 minutes. For eyes get medical attention. If swallowed, drink large quantity of milk, egg whites or if these are not available, drink large quantities of water. Call a physician immediately.

Do not reuse empty drum. Return to drum reconditioner or destroy by perforating or crushing and burying in a safe place.

EPA REGISTRATION No. 5736-37-AA

KEEP IN COOL DRY PLACE • KEEP LID CLOSED TO PREVENT CAKING AND LOSS OF STRENGTH.

For sanitizing: L (four volume our time of two min DuKLOR has a freezing plants, or can be used a Except for sanit after sanitizing v For cleaning, de concentration w

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5736-37-AA EVENT CAKING AND LOSS OF STRENGTH.

RECOMMENDED USING PROCEDURE:

For sanitizing: Use one weight ounce of DuKLOR for one and one quarter gallons of water or a half a cup (four volume ounces) of DuKLOR per five gallon of water for 200 ppm available chlorine. Allow a contact time of two minutes.

DuKLOR has a wide variety of applications for sanitizing in dairies, bakeries, meat, poultry, canning and freezing plants. DuKLOR can be brushed or sprayed onto any food processing equipment, floors and walls or can be used as an immersion soak for small parts.

Except for sanitizing in meat and poultry plants, the sanitizing solution does not require a potable rinse after sanitizing with DuKLOR.

For cleaning, deodorizing and destaining: Use 1/4 to 1 weight ounce of DuKLOR per gallon of water. The concentration will depend on the extent of stain or soil load.

DL-130-773