

B-T-F
ISO-SAN
 DISINFECTANT — SANITIZER

Reg. U.S. Patent Office

ACTIVE INGREDIENT:
 Sodium dichloro-s-triazinetrioxide dihydrate
 (Providing 13.75% Available Chlorine)

INERT INGREDIENTS:

25%
 75%
 Total 100%

EPA Reg. No. 6198-7-AA

EPA Est. No. 6198-MN-1

See Side Panel for Use Directions

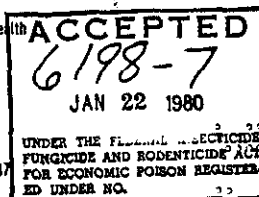
FRONT PANEL

Approved under the Regulations of the Wisconsin State Board of Health

NET WEIGHT 2 lbs., 2 oz. (34 oz., 908 gm.)

WARNING KEEP OUT OF REACH OF CHILDREN
 SEE OTHER WARNINGS ON SIDE LABEL
 SEE FIRST AID ON SIDE LABEL

Manufactured by NATIONAL CHEMICALS, INC. Winona, MN 55987



PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS & ANIMALS

WARNING: Harmful if swallowed, inhaled or absorbed through skin. Avoid breathing dust. Avoid contact with skin, eyes or clothing. May cause eye damage or severe skin irritation.

ENVIRONMENTAL HAZARD: Toxic to fish. Keep out of lakes, streams and ponds. Treated effluent should not be discharged into lakes, streams, ponds or public waters unless in accordance with NPDES permit. Consult regional EPA office for guidance.

PHYSICAL & CHEMICAL HAZARD—STRONG OXIDIZING AGENT:

Use only clean dry utensils. Mix only with water. Mixing with other chemicals or gross filth will start a chemical reaction releasing toxic gases, heat and possibly fire. In case of decomposition, isolate container in open air and flood thoroughly with water.

FIRST AID: If swallowed feed gruel or cooked cereal followed by olive oil. CALL A PHYSICIAN. For contact with skin or clothing, remove clothing and wash skin with soap and water. Do not reuse clothing until washed. For eye contact wash out with water for about 15 minutes. CALL A PHYSICIAN.

HEALTH AUTHORITIES — SANITARIANS

FDA evaluation shows isocyanurates may safely be used for sanitizing food and dairy equipment and supplies at concentrations to 100 ppm Av. Cl without after-rinse. Over 100 ppm they may be used with a potable water after-rinse. Isocyanurates are on the "LIST OF CHEMICAL COMPOUNDS authorized for use under USDA Poultry, Meat, Rabbit and Egg Products Inspection Programs". (Ref. Title 21 CFR S 178.1010).

DIRECTIONS FOR MAKING B-T-F ISO-SAN SOLUTIONS

(ppm Av. Cl means parts-per-million available chlorine)

100 ppm Av. Cl — dissolve 1/10 oz. (2.8 gm) in each 1 gal. (3.8 l) water.
 A level teaspoon (3/10 oz.) in 3 gal. water makes 100 ppm Av. Cl solution.

TO SANITIZE GLASSES-DISHES-UTENSILS IN EATING & DRINKING PLACES

Follow Wisconsin Five-Step Procedure

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent such as T-D-C, L-I-D, BLU-MAGIK.
3. Rinse with plain water.
4. Sanitize in solution of 3/10 oz. (8.4 gm) to 3 gal. (11.4 l) water (100 ppm Av.Cl.). Immerse items for at least 2 minutes or for contact time specified by the governing sanitary code.
5. Place sanitized items on rack or drainboard to air dry.

TO SANITIZE BREWERY-DAIRY-FOOD PROCESSING EQUIPMENT & UTENSILS
 Prepare sanitizing solution as specified by governing sanitary code. Clean and rinse items or surfaces prior to sanitizing. Then place items in the solution or spread solution over the surface to be sanitized. Let stand 2 to 5 minutes and then, wipe excess away. Allow to air dry.

STORAGE & DISPOSAL: Store in cool, dry place away from heat or direct sunlight. If spilled flush thoroughly with water. Rinse empty container and dispose of properly. Avoid contamination of food or food handling equipment.

IT IS VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT
 IN A MANNER INCONSISTENT WITH ITS LABELING.

SIDE PANEL

SIDE PANEL