

# Nobel

USDA Reg #6550-28

Net Weight — 4 Lbs.

**DIRECTIONS FOR SANITIZING  
GLASSES — DISHES — KITCHEN  
AFTER CLEANING**

Use ½ oz. of POWDERED CLORBAC to each 6 gallons of water (100 parts per million) and immersion time of utensils should be a minimum of 2 minutes.

Silverware should be sanitized in a metal sink or container; do not allow to soak.

Care should be exerted to change water periodically so that concentration of available chlorine does not fall below 50 PPM or else a starting solution of at least 200 PPM should be employed. Follow recommendations of local health departments.

When concentrations in excess of 100 ppm available chlorine are applied to surfaces in contact with food, rinse in potable water before use.

## POWDERED CLORBAC

Disinfectant • Germicide • Deodorant

**Active Ingredient:**

Sodium Dichloro-s-triazinetriene . . . . 26.6%

Inert Ingredients . . . . . 73.4%

Available Chlorine — 16%

**DAIRY PROCESSING AND BEVERAGE  
AND FOOD EQUIPMENT SANITIZING  
AFTER CLEANING**

Sanitizing should be done immediately before using equipment.

Use ½ oz. of POWDERED CLORBAC to 6 gallons of water (100 parts per million of available chlorine) for immersion or CIRCULATION SANITIZING. DOUBLE concentration for SPRAY SYSTEM.

Caution: Keep out of reach of children. Avoid contamination of feedstuffs. The undiluted sanitizer is a strong disinfectant and may cause irritation or be harmful if swallowed. Avoid contact with skin and eyes. In case of contact, flush with plenty of water. If irritation persists, get medical attention.

Avoid inhalation of dust.

**CAUTION: KEEP OUT OF REACH OF CHILDREN**

KINDERBERG MERCANTILE CO.

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### DIRECTIONS FOR CLEANING MILKING EQUIPMENT AND UTENSILS

Immediately after use, thoroughly flush all utensils and milking machines with cool water. Immerse milking machine parts, air hoses, inflations, pails and utensils in a solution of 1 oz. I-O-DINE SANITIZER to each 5 Gallons of warm water in wash tank. Brush parts and rinse with warm water. Follow directions for sanitizing immediately before next use.

Regular use of I-O DINE SANITIZER will prevent the formation of Milkstone.

### CAUTION

Avoid contamination of foodstuffs. The undiluted sanitizer is a strong disinfectant and may cause irritation or be harmful if swallowed.

Avoid contact with skin and eyes. In case of contact, flush with plenty of water. If irritation persists, get medical attention.

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U.S.D.A. Reg. No. 0000-30

# DETERGENT I-O-DINE SANITIZER

#### ACTIVE INGREDIENTS:

Nonylphenoxypoly(ethyleneoxy)ethanol-  
iodine complex  
saponated

26.5%  
10%

(1.75 Methylol Indole)

Glycolic Acid

12.5%

#### INERT INGREDIENTS

50%

TOTAL

100.0%

**CAUTION: KEEP OUT OF REACH OF CHILDREN**

- See Side Panel For Additional Cautions

CONTENTS 1 GALLON

Distributed by

## SPOKANE MILK PRODUCERS ASSOCIATION

E-3320 SPRINGFIELD

SPOKANE, WASH. 99202

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