

DIRECTIONS

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

USE SOLUTION PREPARATION

Determine the total number of gallons required for your application. Divide the number of gallons required by the following factor to determine the ounces of sanitizer to be added to achieve the proper ppm of iodine:

- For 50 ppm—divide by 6.5
- For 25 ppm—divide by 13
- For 12½ ppm—divide by 26

Example: To prepare 104 gallons of a 25 ppm iodine solution. Divide 104 by 13: 104 ÷ 13 = 8 ounces of product should be added to 104 gallons water for a 25 ppm solution.

Always prepare fresh sanitizing solutions and use them the same day prepared. All sanitizing solutions should contact surfaces at least two minutes prior to rinsing. When circulating sanitizing solutions through CIP systems, allow at least 5 minutes contact.

No potable water rinse is required for sanitizing solutions containing 25 ppm titratable or less if treated surfaces are thoroughly drained. Titratable iodine solutions above 25 ppm require rinsing.

FOOD AND BEVERAGE SANITIZATION PROCEDURES

SOFT DRINK PLANTS: Thoroughly rinse bottling and pre-mix dispensers with water. Drain thoroughly and fill equipment with 25 ppm solution (refer to use solution chart). Just before resuming operation, flush the 25 ppm solution from equipment with potable water. When changing color between soft drink flavors, rinse system well with water, flush with 25 ppm solution and rinse with potable water.

SANITIZING BOTTLES AND CANS: Proportion into the final rinse of the container washer or rinses in concentration of 12.5 ppm titratable iodine.

SANITIZING STORAGE TANKS: After cleaning use a 25 ppm solution for sanitizing beer fermentation and holding tanks. Use solution can be applied by spraying or can be used in conjunction with automated clean-in-place systems. No water rinse is required after sanitizing.

EQUIPMENT IN POULTRY, MEAT, RABBIT, EGG PROCESSING PLANTS, FROZEN AND FRESH PACK PROCESSING PLANTS: To clean equipment, scrub surfaces with a mop, brush, sponge, or cloth using 50 ppm solution or use another suitable detergent for cleaning. Rinse with potable water. For

BIO-DINE LF-II™ GERMICIDAL DETERGENT SANITIZER

*A Low-Foaming Sanitizer For Food
Meat and Beverage Industries.*

***ACTIVE INGREDIENTS:**

Polyethoxypolypropoxypolyethoxyethanol-iodine complex 25%

INERT INGREDIENTS: 75%

TOTAL INGREDIENTS: 100%

*Provides 35% titratable iodine (w/w) or 4.2% titratable iodine (w/v)
Specific Gravity 1.2

**KEEP OUT OF REACH OF CHILDREN
DANGER**

(See additional precautions and First Aid on side panel.)

FOR INDUSTRIAL USE ONLY

Authorized by USDA for use in Federally Inspected
Meat and Poultry Plants.

Manufactured by:
Bio-Lab, Inc.
Decatur, Georgia 30031 USA

EPA Reg No 5185-373

EPA Est No 5185-GA-1

NET CONTENTS:

sanitizing previously cleaned surfaces, apply 25 ppm solution by spraying, flushing, or with a clean sponge. Thoroughly wet surface and allow to thoroughly drain. No final water rinse is required.

MILK, CITRUS AND ICE CREAM PROCESSING PLANTS: Apply routinely as a sanitizing spray (12½ ppm to 25 ppm titratable iodine) on walls, conveyors, equipment and floors to reduce or eliminate odors in the processing area. Use on filling equipment to reduce or eliminate bacteria associated with condensation on equipment and pipes. Regular use as a sanitizer at 25 ppm helps prevent milk stone formation on equipment.

STORAGE: Store only in tightly closed, original container in a cool, secure area. Do not contaminate water, food, or feed by storage or disposal.

DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the hazardous waste representative at the nearest EPA Regional Office for guidance.

Triple rinse empty containers, then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. Plastic containers may be incinerated or if allowed by state and local authorities burned. If burned, stay out of smoke.

PRACTICAL TREATMENT: Flush skin or eyes with water for 15 minutes. For eyes, contact physician. Remove and wash contaminated clothing. If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or, if these are not available, water. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS
AND DOMESTIC ANIMALS**

DANGER: Corrosive. Causes eye damage and skin irritation. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Avoid contamination of food and foodstuffs. Avoid breathing spray mist. Remove contaminated clothing and wash before reuse.

PM32

6836-145

1081

ACCEPTED
05 SEP 1980
~~5185-373~~
5185-373
UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND ROENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
UNDER NO. SUBJECT
TO ATTACHED COMMENTS.

BEST AVAILABLE COPY

904 7018

11/1/80