

6836-327

11-19-2009

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460



United States
Environmental Protection
Agency

Office of Pesticide Programs

Joanna Holcombe,
Lonza Inc.
90 Boroline Road
Allendale, NJ 07401, USA

NOV 19 2009

Attention Mrs. Joanna Holcombe.

Subject: Carbosan 50
Registration No.: 6836-327
Amendment Dated: August 17, 2009
Submission #: 857023

Dear Ms. Holcombe,

The following amendment, submitted in connection with registration under Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below:

Proposed Amendment

- Add optional barcode, "country of origin" statement and "manufactured in" statement;
- Update the Storage and Disposal language per PR Notice 2007-4

Conditions

Revise the label as follows:

- 1) The Container Rule rescinded PR Notice 83-3 and 84-1 Part II in which Container Disposal statements are no longer separated by container size but by use pattern. Delete the "Storage and Disposal" Instructions for containers one gallon or less w/ uses other than household/residential. Also revise the second "Note to reviewer" to read "*Containers institutional/industrial/ commercial uses.*"
- 2) The Container Rule established rinsate instructions for commercial, institutional, and industrial containers sold in containers five gallons or less and containers greater than five gallons. Therefore, revise the "Container Disposal" statements as follows:
 - a) Your proposed "Container Disposal" statements are acceptable for containers five gallons or less. You need to add the following descriptor above the statement, "*(Containers 5 gallons or less).*"
 - b) If you sell your product in containers greater than 5 gallons, you must add the following statements:

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

(Container greater than 5 gallons)

Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

- Under the "Environmental Hazard" section please include the statement, "This product is toxic to fish and other aquatic organisms".

Page 3) - The cross contamination statement should read, "Cross-contamination on treated surfaces in schools, institutions and industry".

Page 5) - The statement in the second paragraph should read "To prevent cross-contamination on treated surfaces, etc".

Page 7) - First heading please remove "and (c)" under 40 CFR 180.940 (a).

- Under number the first heading point number 4, please replace "should" with "must".

General Comments:

A stamped copy of the labeling accepted with conditions is enclosed. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Velma Noble PM Team 31 at (703) 308-6233 or Jamil Mixon at (703) 308-8032.

Sincerely,



Velma Noble,
Product Manager, Team 31
Regulatory Management Branch
Antimicrobials Division (7510P)

Enclosure: Stamped Label

CARBOSAN 50

Sanitizer – Deodorizer

For Commercial, Institutional and Industrial Use

For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

Active Ingredients:

Didecyl dimethyl ammonium carbonate and	
Didecyl dimethyl ammonium bicarbonate	50.0%
Other Ingredients	50.0%
Total	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See [left] [side] [right] [back] panel for Precautionary Statements and First Aid

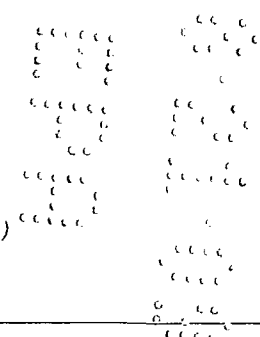
EPA Reg. No. 6836-327
 EPA Est. No. (insert EPA Est. No. here)
 Net Contents: (as indicated on container)
 [Country of origin (insert country)]
 [Manufactured in (insert country)]
 [Barcode]

Manufactured by:
 LONZA INC., 90 Boroline Road, Allendale, NJ 07401

ACCEPTED
with COMMENTS
in EPA Letter Dated:

NOV 19 2009

Under the Federal Insecticide,
 Fungicide, and Rodenticide Act as
 amended, for the pesticide,
 registered under EPA Reg. No. **6836-327**



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

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed, inhaled or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Avoid breathing spray mist. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.

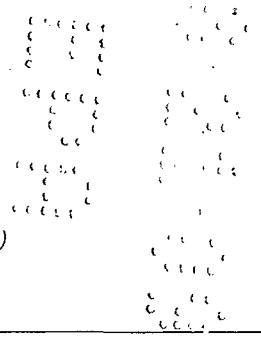
Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

(If container size is 5 gallons or greater, use the following Environmental Hazards statement):

ENVIRONMENTAL HAZARDS

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.



(Note to reviewer: The following is considered optional marketing language:)

-
- Concentrate (Concentrated)
- Deodorizes (Deodorizer)
- [This product] Contains no [phosphates] [phosphorous] [or] [phosphorous compounds].

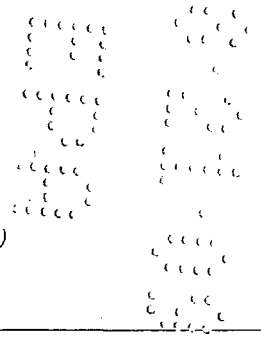
Carbosan 50

- delivers non-acid performance in an economical concentrate.
- is an economical concentrate
- can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- improves labor results by effectively controlling odors.
- will not leave grit or soap scum.
- deodorizes by killing microorganisms that cause offensive odors.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the EPA in 40 CFR §180.940(a) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 240 ppm active].
- is a sanitizer and deodorizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces [in a concentration range of 150 – 240 ppm active].

Cross-contamination is of major [food safety] concern. Carbosan 50 has been formulated to aid in the reduction of cross-contamination in schools, institutions, and industry.

Use Carbosan 50:

- in kitchens as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.



(Note to reviewer: The following is considered optional marketing language.)

(AREAS OF USE:)

Use Carbosan 50 in:

Bathrooms
Homes [households]
Kitchens

Day care centers
Nurseries

Bars
Beverage Plants
Cafeterias
Convenience stores
Egg Processing plants
Food processing plants
Food preparation areas
Food storage areas
Institutional kitchens
Restaurants
USDA inspected food processing facilities

Colleges
Correctional facilities
Factories
Hotels
Institutional facilities
Institutions
Motels
Prisons
Public facilities
Schools

Camp grounds

Airplanes
Airports
Boats
Buses
Campers
Mobile homes
Ships
Trains

(TYPES OF SURFACES:)

Use Carbosan 50 on washable hard, nonporous surfaces of:

Appliances
Counters [countertops]
Countertop laminates
Highchairs
Microwave ovens
Refrigerators
Refrigerated storage and display equipment
Stoves [stovetops]

Tables, (Non-wooden picnic tables)

Tiles, glazed

Beer fermentation and holding tanks

Blenders

Bottling or premix dispensing equipment

Chopping blocks, plastic and other nonporous

Cooking utensils

Coolers

Cutlery

Cutting Boards, plastic and other nonporous

Dishes

Eating Utensils

Food processors

Glassware

Ice Chests

Kitchen equipment

Silverware

Slurpy Machines

Other hard nonporous surfaces made of:

Glazed ceramic

Glazed enameled surfaces

Glazed porcelain

Metal

Plastic (such as polystyrene or polypropylene)

Sealed granite

Sealed limestone

Sealed marble

Sealed slate

Sealed stone

Sealed terra cotta

Sealed terrazzo

Stainless steel

Upholstery, vinyl and plastic

Woodwork, finished

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(Note to reviewer: The following is considered optional marketing language:)

Use Carbosan 50:

- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. – 110°F. **Carbosan 50** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).

Carbosan 50 is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 500 ppm hard water against:

Escherichia coli
Staphylococcus aureus

Carbosan 50 is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm – 240 active and 500 ppm hard water against:

Escherichia coli
Staphylococcus aureus

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing should be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain [and air dry].

Carbosan 50 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1999 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

Dilution:

- Sanitizer (1:2080) 0.6 oz. per 9 3/4 gallons of water
..... (240 ppm active quat)
- Sanitizer (1:2496) 1/2 oz. per 9 3/4 gallons of water
..... (200 ppm active quat)
- Sanitizer (1:3328) 1/2 oz. per 13 gallons of water
..... (150 ppm active quat)

DIRECTIONS FOR USE

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

(Note to reviewer. On a final printed label, only one of the following dilution rates will be used in the sanitization sections below.)

[1 oz. of CARBOSAN 50 per 19-1/2 - 26 gallons of water (3/4 - 1 oz. of Carbosan 50 per 19 1/2 gallons of water) (150 - 200 ppm active quat)]

or

[1 oz. of CARBOSAN 50 per 19-1/2 gallons of water [2 oz. of Carbosan 50 per 39 gallons of water] [200 ppm active quat]]

or

[1 oz. of CARBOSAN 50 per 16-1/4 - 26 gallons of water [3/4 - 1.2 oz. of Carbosan 50 per 19 1/2 gallons of water] [150 - 240 ppm active quat]]

or

TO SANITIZE FOOD CONTACT SURFACES:

or

TO SANITIZE [FOOD PROCESSING EQUIPMENT] [AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS], [DAIRIES], [RESTAURANTS] [AND] [BARS]:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces.

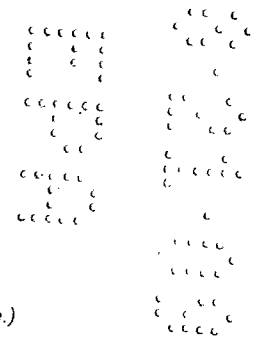
Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use solution of [*insert appropriate dilution from box here*] [or equivalent dilution] to the pre-cleaned hard surface, with a cloth, mop, sponge, coarse sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least [one minute] [60 seconds] followed by adequate draining [and air drying]. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge [or] brush [or coarse spray].

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of [*insert appropriate dilution here*] [or equivalent dilution] for at least [one minute] [60 seconds]. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.



TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940 (a) and (c):

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize by immersing articles in a use-solution of *[insert appropriate dilution from box here]* (or equivalent dilution) for at least [60 seconds] [one minute]. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry.

TO SANITIZE [SOFT SERVE] [FOOD] [AND] [BEVERAGE] DISPENSING EQUIPMENT:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of *[insert appropriate dilution from box here]* [or equivalent dilution].
3. Allow solution to remain in equipment for at least [60 seconds] [one minute].
4. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *[insert appropriate dilution from box here]* [or equivalent dilution] for final washer and rinser applications. Allow surfaces to remain wet for at least [60 seconds] [one minute]. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *[insert appropriate dilution from box here]* [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least [60 seconds] [one minute]. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

WATERPROOF GLOVE SANITIZING DIRECTIONS

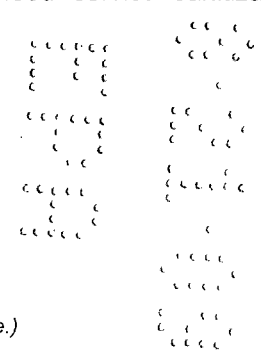
To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of [1 oz. of **Carbosan 50** per 19 1/2 gallons of water] [2 oz. of **Carbosan 50** per 39 gallons of water] [200 ppm active quat] or [1 oz. of **CARBOSAN 50** per 9 3/4 – 19 1/2 gallons of water (1 – 1.2 oz. of **Carbosan 50** per 19 1/2 gallons of water) [200 – 240 ppm active quat]] for at least [sixty seconds] [one minute]. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of *[insert appropriate dilution here]* [or equivalent dilution]. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

Carbosan 50 can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.



**U.S. PUBLIC HEALTH SERVICE
FOOD SERVICE SANITIZATION RECOMMENDATIONS**

CLEANING AND SANITIZING: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of [*insert appropriate dilution from box here*] [or equivalent dilution] for at least [60 seconds] [one minute] at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of [*insert appropriate dilution here*] (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain [and air dry]. Do not rinse.

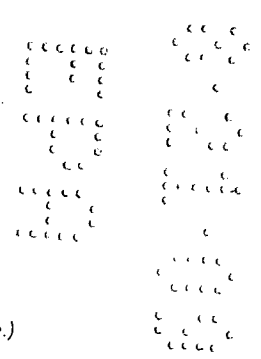
**WISCONSIN STATE BOARD OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS**

- 1) Scrape and pre-wash utensils and glasses whenever possible.
- 2) Wash with a good detergent or compatible cleaner.
- 3) Rinse with clean water.
- 4) Sanitize in a solution of [1 oz. of CARBOSAN 50 per 19 1/2 gallons of water [2 oz. of Carbosan 50 per 39 gallons of water] [200 ppm active quat]] or [1 oz. of CARBOSAN 50 per 9 3/4 – 19 1/2 gallons of water (1 – 1.2 oz. of Carbosan 50 per 19 1/2 gallons of water) [200 – 240 ppm active quat]] [or equivalent dilution]. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5) Place sanitized utensils on a rack or drain board to air-dry.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

FOGGING DEVICE HATCHERY ROOM SANITIZER DIRECTIONS:

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix 1 gal. of Carbosan 50 per 20 gal. of water. Insert the nozzle of the fogger through a suitable opening into the room. With the setting in maximum output, for one minute for each 4000 cubic feet of space in the room. Do not allow people to contact or breathe this fog and do not enter until the fog has settled (30 - 60 minutes after fogging is completed).



(Note to reviewer: For Nonrefillable Containers, Container is one gallon or less, Label has any uses other than Household or Residential)

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children.

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap [container] and put in trash or offer for recycling if available.

(or)

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap [container] and put in trash or offer for reconditioning if appropriate.

(Note to reviewer: For Nonrefillable Containers, Container is over one gallon)

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Pesticide Storage:

Open dumping is prohibited. Store in original container in areas inaccessible to children.

Pesticide 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.

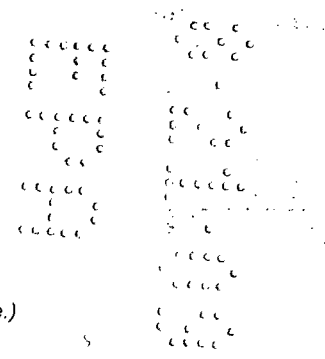
Container Disposal:

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying.

(Plastic Containers:) Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

(Metal Containers:) Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations. **DO NOT** cut or weld metal containers.

(For Bag in Box Containers:) Completely empty bag into application equipment. Then offer for recycling if available or dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.



(For Bag-in-Box Containers:)

For Bag – In – Box Containers:

How to use this package:

This package is designed to be used with dilution control systems only. Open package and connect to dispense according to directions on box top.

Trigger Sprayers:

Fill bottle from dispenser.

Apply to surfaces as specified in directions above.

Mop Buckets:

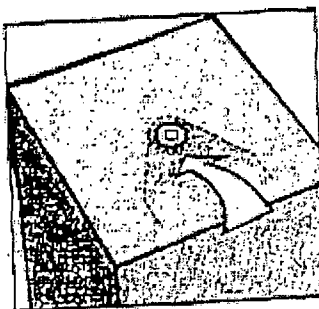
Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above

OPENING INSTRUCTIONS

1. Position box with perforation up.
2. Press in circle.
3. Lift flap/tear along perforation.
4. Retrieve fitting on bag.
5. Remove clear dust-cap from bag fitting.
6. Twist dispenser connector onto bag fitting.
7. Place bag-in-box into position on dispenser shelf.
8. Close dispenser (if applicable).



INSTRUCCIONES PARA ABRIR

1. Ponga la caja con la perforación hacia arriba.
2. Empuje el círculo hacia adentro.
3. Levante la pestaña arrancándose de la caja a lo largo de la perforación.
4. Saque el adaptador que está en la bolsa.
5. Quite la tapa transparente contra el polipropileno que tiene el adaptador de la bolsa.
6. Enrosque el conectador del dispensador al adaptador.
7. Ponga la "bag-in-box" (bolsa en caja) en posición en el mostrador de despacho.
8. Cierre el dispensador (si corresponde).

