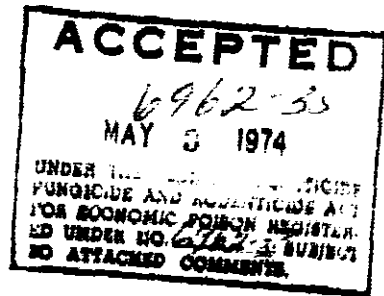


**CHEMICAL  
TOOLS  
FOR  
INDUSTRY™**

**PURITIZE has been  
authorized by  
U.S.D.A. for use  
in establishments  
operating under  
the U.S.D.A.  
poultry, meat,  
rabbit and egg  
product inspection  
division.**



# Puritize

## General Purpose Detergent Sanitizer

**PURITIZE** removes a wide variety of soils (oil, grease, protein, grime) from such food plant environmental surfaces as floors, walls, ceilings and equipment.

**PURITIZE** reduces the number of germs on environmental surfaces to which it is applied, leaving them sanitized as well as clean. **PURITIZE** contains 2.4% available chlorine.

Formulated especially for Bakeries, Bottling Plants, Canneries, Dairies, Fish Processing Plants, Milk Plants, Meat Packing Plants, Poultry Plants, and other food processing plants.

### DIRECTIONS:

To clean and sanitize, mop, swab, brush or spray a solution of 1/2 oz. **PURITIZE** per gallon of hot water (140° F. to 160° F.) on to the soiled surface. Agitate and mechanically loosen soils. Rinse with potable water.

For heavier soiled surface increase concentration accordingly.

2/3 oz. per gallon = 100 parts per million of available chlorine.

1-1/3 oz. per gallon = 200 parts per million of available chlorine.

E.P.A. Reg. No. 6962-35-AA

**Net contents      pounds**

<b>ACTIVE INGREDIENTS</b> .....	<b>83.1%</b>
Sodium carbonate .....	64.1%
Sodium metasilicate .....	15.0%
Sodium salt of dichloro-s-triazinetrione .....	4.0%
<b>INERT INGREDIENTS</b> .....	<b>16.9%</b>
	<hr/>
<b>Total</b>	<b>100.0%</b>

### **DANGER: KEEP OUT OF REACH OF CHILDREN.**

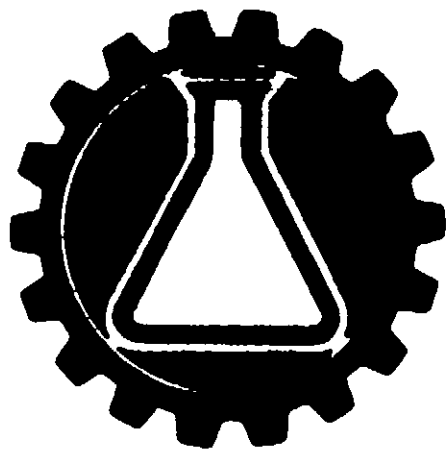
May cause eye damage. Avoid breathing spray mist.

Do not get in eyes. Causes skin irritation. Avoid contact with skin. Do not take internally. Harmful if swallowed. Store in cool, dry place, off the floor. Avoid storage near food products or feed. In case of eye contact flush with water for 15 minutes and get medical attention. In case of skin contact flush with water, then wash with soap and water. If irritation persists see physician. If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Call physician immediately.

Rinse empty container thoroughly with water and discard it.

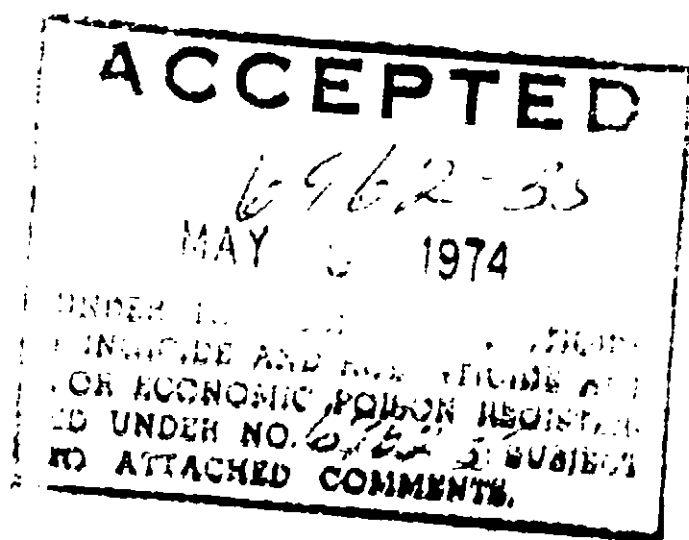


Franklin Park, Illinois 60131      11250 W. Addison St.      (312) 455-8400  
New York 10016      212-894-6111  
Los Angeles 90248      213-770-1161  
Dallas 75220      214-450-4040  
Maywood 60153      312-455-8400  
Atlanta 30306      404-875-8787



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division.**



# Puritize

## General Purpose

PURITIZE removes a wide variety of soils (oil, grease, grime) from such food plant environmental surfaces as walls, ceilings and equipment.

PURITIZE reduces the number of germs on environmental surfaces to which it is applied, leaving them sanitized as if new. PURITIZE contains 2.4% available chlorine.

Formulated especially for Bakeries, Bottling Plants, Dairies, Fish Processing Plants, Milk Plants, Meat Plants, Poultry Plants, and other food processing plants.

### DIRECTIONS:

To clean and sanitize, mop, swab, brush or spray 1/2 oz. PURITIZE per gallon of hot water (140° F) on to the soiled surface. Agitate and mechanically scrub. Rinse with potable water.

For heavier soiled surface increase concentration

2/3 oz. per gallon = 100 parts per million of available chlorine

1-1/3 oz. per gallon = 200 parts per million of available chlorine

E.P.A. Reg. No. 6962-35-AA

**Net contents            pounds**



**CHEMICAL  
TOOLS  
FOR  
INDUSTRY™**

# Bichlornate

Chlorinated Cleaner - Sanitizer

FOR CLEANER - BRIGHTER EGGS / FOR CLEANER - BRIGHTER - SPOT FREE DISHES  
DEFOAMER IN PRESENCE OF ALBUMEN AND OTHER FOODSTUFFS

- LOW FOAMING
- FREE RINSING
- DE-STAINING
- SANITIZING
- NON-DUSTING
- EFFECTIVE IN HARD WATER

**ACTIVE INGREDIENTS**

Calcium Chloride	12.0%
Sodium Metasilicate	20.0%
Sodium Chloride	1.0%

**INERT INGREDIENTS**

13.0%

BICHLORNATE is a high quality chlorinated cleaner-sanitizer which washes and brightens eggs in one operation. Defoamed to permit operation for a full shift in most cases without adding defoamer to wash eggs in Seymour, Featherlite and FMC machines, as well as in some Kuba machines.

**DANGER: KEEP OUT OF REACH OF CHILDREN.**

*[Faded text, likely safety instructions or handling directions.]*

NET CONTENTS      POUNDS

**DIRECTIONS:** *[Faded text, likely describing usage for eggs and dishes.]*

*[Faded text, likely describing usage for cleaning and sanitizing.]*

*[Faded text, likely describing usage for cleaning and sanitizing.]*

E.P.A. Reg. No. 696-107-01

ACCEPTED



**MADISON**

**BIONICS**