

NUCHLOR

TABLE OF PROPORTIONS AVAILABLE FOR MIXING

5000 P. P. M.	1.00
25.00 IN 3 GALLONS WATER	
1000 P. P. M.	0.50
12.50 IN 3 GALLONS WATER	
500 P. P. M.	0.25
6.25 IN 3 GALLONS WATER	
250 P. P. M.	0.10
3.12 IN 3 GALLONS WATER	
125 P. P. M.	0.05
1.56 IN 3 GALLONS WATER	
62.5 P. P. M.	0.025
0.78 IN 3 GALLONS WATER	



ACCEPTED with COMMENTS by the EPA letter dated DEC 09 1987

Disinfectant and Germicide

FOR GENERAL USE IN MILK PLANTS • FOOD PROCESSING PLANTS WATER TREATMENT • INSTITUTIONS

THIS PRODUCT APPROVED FOR FEDERALLY INSPECTED MEAT AND POULTRY PLANTS

ACTIVE INGREDIENT Sodium Hypochlorite

INERT INGREDIENTS

KEEP OUT OF REACH OF CHILDREN

DANGER

IF CONTACT WITH EYES OCCURS, flush with water for at least 15 minutes. Get prompt medical attention.

IF CONTACT WITH SKIN OCCURS, wash with plenty of soap and water.

IF SWALLOWED, drink large quantities of milk or peptone solution. If these are not available, drink large quantities of water. DO NOT give vinegar or other acids. DO NOT induce vomiting. Get prompt medical attention.

DIRECTIONS FOR USE

STORAGE AND DISPOSAL

Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse container but place in collection. Do not contaminate food or feed by storage or disposal of equipment.

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

Caustic. May cause severe irritation or chemical burns to broken or abraded skin. May cause eye damage. Wear safety glasses or eye protection when handling this product. Avoid breathing vapors from poorly ventilated areas as soon as possible. Return with strong odors have obtained.

HAZARDS TO AQUATIC LIFE

Very toxic. May cause death to fish and other aquatic life.

HAZARDS TO TERRESTRIAL PLANTS AND ANIMALS

Very toxic. May cause death to birds, bees, and other terrestrial animals.

HAZARDS TO CORROSION

Very corrosive. May cause damage to metals, masonry, and other materials.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not discharge into streams, rivers, ponds or public waterways unless in accordance with a permit issued by the appropriate authority. Do not discharge into the environment.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT May irritate with water according to label directions. Mixing this product with chlorine bleach, ammonia, acids, detergents, etc. to separate materials, clean floors, etc. will release chlorine gas which irritates eyes, lungs and mucous membranes.

SWIMMING POOL WATER DISINFECTION

To maintain proper disinfection of a pool, add 1.0 oz of this product to each 10,000 gallons of water. This is an available chlorine residual between 0.5 to 1.0 ppm by weight. Stabilized pools should maintain a residual of 0.5 ppm available chlorine. Testing may be done by methods and accuracy of the water treatment with appropriate water testing equipment. Treatment in deep water temperature and number of swimmers.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD—A solution of 200 ppm available chlorine may be used in the sanitizing solution. A chlorine test kit is available. 50 ppm available chlorine must be tested and added to the solution. The solution must be tested and added to the solution. The solution must be tested and added to the solution. The solution must be tested and added to the solution.

IMMERSION METHOD—A solution of 200 ppm available chlorine may be used in the sanitizing solution. A chlorine test kit is available. 50 ppm available chlorine must be tested and added to the solution. The solution must be tested and added to the solution. The solution must be tested and added to the solution.

CLEAN IN PLACE METHOD—Thoroughly clean equipment after use. Prepare a volume of 200 ppm available chlorine sanitizing solution equal to 10% of volume capacity of the equipment by mixing the product in a ratio of 2 oz product with 8 gallons of water. Pump solution through the system until flow is obtained at all extremities. The system is completely freed with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 30 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain pipe and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if chlorine contains less than 50 ppm available chlorine. Rinse system with potable water prior to use.

SANITIZATION OF POROUS FOOD CONTACT SURFACES

RINSE METHOD—Prepare a sanitizing solution by thoroughly mixing 2 oz of this product with 8 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes. Rinse thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Rinse equipment with water after treatment and do not reuse equipment overnight.

IMMERSION METHOD—Prepare a sanitizing solution by thoroughly mixing 2 oz of this product with 8 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not reuse equipment with water after treatment.

DISINFECTATION OF NONPOROUS NON FOOD CONTACT SURFACES

RINSE METHOD—Prepare a sanitizing solution by thoroughly mixing 2 oz of this product with 8 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not reuse equipment with water after treatment.

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IMMERSION METHOD—Prepare a sanitizing solution by thoroughly mixing 2 oz of this product with 8 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not reuse equipment with water after treatment.

FARM PREMISES

Remove all animal, poultry and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities occupied or traversed by animals or poultry. Empty all troughs, racks and other feeding and watering apparatus. Thoroughly clean all surfaces with soap or detergent and rinse with water. To disinfect, saturate all surfaces with a solution of at least 1000 ppm available chlorine for a period of 10 minutes. A 1000 ppm solution can be made by thoroughly mixing 10 oz of this product with 8 gallons of water. Rinse all floors, roofs and other types of equipment used in handling and restraining animals or poultry as well as the cleaned areas with potable water used for remaining litter and a sanitary building. Do not reuse equipment or poultry or equipment until chlorine has been dispersed. Thoroughly clean troughs, racks, troughs, and feeders, fountains and waterers must be rinsed before reuse.

AGRICULTURAL USES

POST HARVEST PROTECTION—Potatoes sanitized after cleaning and prior to storage spraying with a sanitizing solution of a few gallons of sanitizing solution per ton of potatoes. Thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine. Thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine. Thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine. Thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine.

FOOD EGG SANITIZATION—Thoroughly clean eggs thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine. Thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine. Thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine. Thoroughly mix 2 oz of this product in 3 gal water to obtain 500 ppm available chlorine.

FRUIT & VEGETABLE WASHING—Thoroughly clean all fruits and vegetables in a wash tank containing the recommended sanitizing solution. Soak these vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water prior to packaging.

CHLORINE POTABLE WATER TREAT COMPOUNDS FOR FEDERALLY INSPECTED MEAT AND POULTRY PLANTS

Nuchlor must be dispensed at a constant uniform level and the method must be suitably controlled. It is maintained. Do not exceed chlorine level for meat plants or 20 ppm for poultry plants.

RINSE WELL BEFORE USE

A NU-WAY Product

MANUFACTURED BY NU-WAY PRODUCTS CO. WEST MEMPHIS, ARK 72301

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