

REE-LAC

ULTRA-SAN

SANITIZER DISINFECTANT DEODORANT

Active Ingredients:

n-Alkyl (C₁₂ 50%, C₁₄ 30%, C₁₆ 17%, C₁₈ 3%).....2%
 dimethyl ethylbenzyl ammonium chloride
 n-Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%).....2%
 dimethyl benzyl ammonium chloride

Inert Ingredients: 96%
 Include compatible synthetic Detergents, alkaline builders,
 water softeners, etc. total..... 100%

A.O.A.C. Phenol Coefficiency:

Staphylococcus Aureus 38
 Salmonella Typhosa 15

A.O.A.C. Dilution 1:80

Salmonella Cholerasuis no growth
 Staphylococcus Aureus no growth

CAUTION: KEEP OUT OF REACH OF CHILDREN
 Read Directions and Cautions On Left Panel

Manufactured by
REE-LAC CHEMICAL CO. INC.

508 EAST 164th STREET, NEW YORK 56, N. Y.

DIRECTIONS FOR CLEANING & SANITIZING

Apply by mop or cloth Ree-Lac* ULTRA-SAN by using 2 ounces per gallon of water.

For cleaning and disinfecting floors, walls, surfaces as found in hospitals*, institutions, public rooms, homes, industrial areas, conveyances, etc.

*In instances i.e. operating rooms where surfaces are heavily contaminated with soil or organic matter, apply solution twice to ensure complete protection. For maximum germicidal and detergent activity, surfaces to be treated should be thoroughly wet.

CAUTION:

Solutions of ULTRA - SAN should not come in contact with Food. ULTRA-SAN is a concentrated detergent and must be diluted before using.

AVOID contact with Skin and Eyes. In case of contact, wash thoroughly with water. If irritation persists get medical attention:

REE-LAC ULTRA-SAN

Recommended for Cleaning, disinfecting and deodorizing with ULTRA-SAN in hospitals will include hard surfaces, such as floors, walls, ceilings, equipment and fixtures in areas such as operating rooms, clinics, isolation wards, nurseries, diet kitchens, rest rooms, etc.

For Cleaning and sanitizing, disinfecting in schools and public institutions all surface areas such as corridors, class rooms, offices, rest rooms, locker rooms, showers — in all public places where cleanliness and bacterial control are vital for the protection of health.

For cleaning and sanitizing and deodorizing food handling equipment in Restaurants, Milk & Beverage Plants, Farms. All Equipment should be flushed with clear water just prior to use.

USDA REGISTRATION

No. 7858-1

Contents: 128 ozs.

MAY-26-1967
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 FOOD
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ACCEPTED WITH COMMENTS