

ACCEPTED
 UNDER
 FEDERAL
 REGISTER
 12/11/55

Specially formulated powerful cleaner, does four jobs; cleaning, sanitizing, disinfecting and deodorizing.

Economical, easy and fast to use. Manufactured for use in public buildings, schools, restaurants, cafeterias, motels.

In use dilutions for cleaning, it will not harm many types of hard surfaces not harmed by water; walls, woodwork, floors, counter-tops, plastics.


DO NOT MIX WITH SOAP OR OTHER DETERGENTS. RINSE ALL FOOD CONTACT SURFACES AND EQUIPMENT WITH POTABLE WATER BEFORE REUSE.

Do not contaminate or store near feed or foodstuffs. Rinse empty container thoroughly with water and discard.

DIRECTIONS

1. For ordinary cleaning, use 4 ounces per gallon of water. Wet surfaces thoroughly.
2. For disinfection after previous cleaning, use 6 ounces per gallon of water for non-porous surfaces and 12 ounces per gallon of water for porous surfaces. Apply with a clean mop, brush, sponge or cloth to thoroughly wet surfaces.
3. For sanitizing of non-food contact surfaces, wash with 4 ounces of this product per gallon of water.

Polychem, Inc.
 New Orleans, La.

Poly 
Orange Fragrance
GERMICIDAL CLEANER,
Coef. 5

Phenol Coefficient using A. O. A. C. method
 - vs. Salmonella typhosa - 5

ACTIVE INGREDIENTS

n Alkyl (C ₁₂ , 50%, C ₁₄ , 40%, C ₁₆ , 10%)	
dimethyl benzyl ammonium chloride	1.00%
essential oils	0.40%
Total Active Ingredients	<u>1.40%</u>

INERT INGREDIENTS

Water, Nonyl phenol polyethylene glycol ether,	
hexylene glycol, isopropyl alcohol	98.60%

TOTAL INGREDIENTS	100.00%
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CAUTION

KEEP OUT OF REACH OF CHILDREN

Avoid contact with skin and eyes. In case of contact, wash with plenty of water. If irritation persists, get medical attention. May be harmful if swallowed. Avoid contamination of food.

NET CONTENTS

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