

Net Contents

One Gallon

SC-725

Cleaner - Sanitizer - Disinfectant

INGREDIENT STATEMENT:

Active Ingredients:

N-Alkyl (C ₁₂ -40%, C ₁₁ -50%, C ₁₀ -10%)	
Dimethyl Benzyl Ammonium Chloride	3%
Sodium Ethylenediaminetetraacetic Acid	2%
Sodium Carbonate	2%
Inert Ingredients	93%

PHENOL COEFFICIENTS:

Salmonella Typhosa	15
Staphylococcus Aureus	22

CAUTION: KEEP OUT OF THE REACH OF CHILDREN
SEE BACK PANEL FOR ADDITIONAL CAUTIONS

USE DIRECTIONS

- For disinfecting non-porous surfaces, use 2 ounces of **SC-725** per gallon of water. On porous or difficult to clean surfaces and objects, use 4 ounces of **SC-725** per gallon of water.
- To clean and sanitize walls, floors, tables, refrigerators, stoves, sinks, bathroom fixtures, food utensils, and garbage cans, wash with solution containing one ounce of **SC-725** per gallon of water.
- To clean, disinfect and deodorize walls, floors, tables, refrigerators, stoves, sinks, bathroom fixtures, food utensils, and garbage cans; wash with solution containing two ounces of **SC-725** per gallon of water.
- To disinfect sheets, linen, aprons, uniforms and other fabrics, soak in solution containing two ounces of **SC-725** per gallon of water.
- For sanitization of Equipment in Food Processing Plant, including Meat Plants; scrub with two ounces of **SC-725** to four gallons of water. Flush equipment with a clear water rinse before re-use. On surfaces difficult to clean completely (such as meat cutting boards), increase strength of disinfecting solution to four ounces to one gallon of water, followed by a thorough rinse with clear water.

*WHERE THE MAXIMUM ALLOWABLE CONCENTRATION FOR
USE IN OFFICIAL ESTABLISHMENTS IS 200 PPM - SC-725
SHOULD BE CUT 102 SC-725 TO 1.425 GALS. OF WATER.*

"A PRODUCT FOR EVERY CLEANING PROBLEM"

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ACT
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