

For control of algae, bacteria and fungi in commercial and industrial water cooling towers.

Use and Application:

Prior to using Mogul AG-415, systems must be cleaned to remove algal growth, microbiological slime and other deposits. Initial dosage of Mogul AG-415 should be 3.96 to 9.8 fluid ounces of the product per 1000 gallons of water (32 to 80 parts per million). Continuing dosages should be applied at 0.98 to 9.8 fluid ounces per 1000 gallons of water (8 to 80 parts per million) at intervals of 2 to 5 days depending upon the relative amount of bleedoff, or as needed to maintain satisfactory control. Slug additions should be made in the sump of water cooling towers.

Handling Precautions: **CAUTION:** Keep out of the reach of children.

Harmful if swallowed, inhaled or absorbed through the skin. Avoid contact with skin and eyes. In case of contact flush with plenty of water for at least 15 minutes. If eye irritation persists get medical attention. Avoid contamination of food.

Do not reuse empty drum. Return to drum reconditioner or destroy by perforating or crushing and burying in a safe place.

This product is toxic to fish. Do not add treated effluent to lakes, streams, or ponds, Do not contaminate water by cleaning of equipment or disposal of waste. Use only as directed on label.

Ingredient:

Active -

Poly (oxyethylene (dimethyliminio) ethylene (dimethyliminio) ethylene dichloride]------ 15%* Inert ----- 85% 100%

*Equivalent to 1.25 pounds per gallon

THE MOGUL CORPORATION

- Chagrin Falls, Olao – Charlotte N. C. – Phoenix, Arizona

Arlington Texas • Minneapolis, Minn. • Portland Oregon

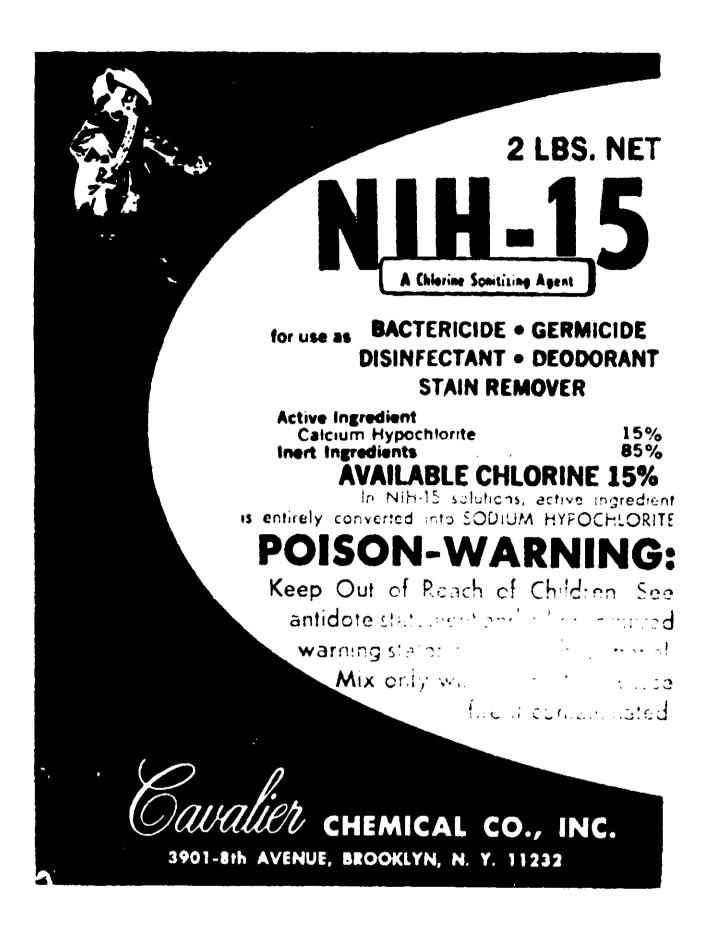
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EPA Reg. No. 8591-10

AG-415





 POULTRY-TURKEYS-HATCHERIES. To help prevent drinking ADD NIH-15 directly to hot or cold water and stir before water from becoming contaminated and spreading disease. using. The slight cloudiness seen in the solution, caused by a small amount of precipitated chalk, will in no way affect the treat water using one level tablespoon of NIH-15 to each 10 gals of water. NIH-15 is also valuable for deodorizing, for germicidal efficiency and other properties of the solution. general poultry sanitation, and for use around the commercial For clear solutions, add entire contents of this bottle to $3\frac{1}{3}$ hatchery. Use non-corrosive drinking containers.

• GUARDING HEALTH IN PUBLIC PLACES. NIH-15 solutions are affective for general disinfecting and deodorizing around hotels, hospitals, schools, airports, bus and train terminals, gasoline stations.

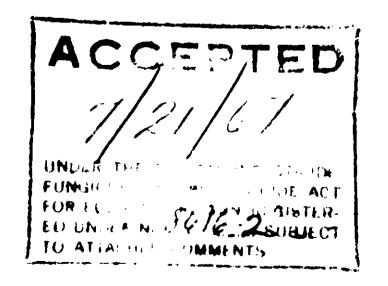
• DAIRY FARMS: Containers and utensils: After each milking, rinse all pails, cans, strainers and milking machines with • BARS, RESTAURANTS. An NIH-15 germicidal rinse keeps cold water. Clean with warm water and washing powder, glasses, dishes, food utensils, sanitary. For hand washing rinse and drain. Just before each milking, sanitize containers and utensils, using 100 ppm NIH-15 solution (1 tablespoon in a three-compartment sink use the following procedure: in 3 gallons water). Before milking, to help control mastitis, 1. Scrape and prewash utensils and almsses whenever immerse teat cups in a pail of 200 ppm NIH-15 solution (2) possible. tablespoons in 3 gallons water). 2. Wash with a good detergent or compatible cleaner

- 3. Rinse with clean water.
- 4. Sanitize in a solution of $\frac{1}{3}$ ounce NIH-15 (1 tablespoon measure) to 3 gallons of water (100 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5. Place sanitized utensils on a rack or drainboard to air dry. Fresh NIH-15 solutions should be made up each morning and as frequently during the day as is necessary

STAIN REMOVAL --- DISHES, PORCELAIN. Stains are easily removed by dipping china and other surfaces in a solution containing four level tablespoons of NIH-15 to each aallon of water.

DAIRY AND OTHER FOOD PLANTS. Bacteria, molds and yeasts are controlled in dairy and ice cream plants, bakeries. bottling plants, breweries, meat, fish and other food processing plants by using NIH-15 bactericidal solution.

NOTE: Apply NIH-15 only to surfaces which have been than oughly ridoned. Utensils and containers used in dairy, food plants and restaurants should be immersed in NIH 15 solution for two (2) consecutive minutes just before using



gals water in a crock or glass container. Stir, then let the cloudy material settle. Draw off clear solutions as needed. Four fluid ounces (1/4 pt.) is equal to one level tablespoon of NIH-15 powder.

Products containing more than 10% (100,000 ppm) of available chlorine, such as NIH-15 are considered as "poison."

WARNING

Strong oxidant. Keep away from combustible organic materials to avoid fire. Prevent any burning material such as a lighted cigarette from falling into product. Drench fires with water. When measuring, use only a clean plastic or enamel spoon. Avoid contact with skin and eyes. Flush spilled product with water. Keep in cool, dry place in original container. Always replace cap. Do not reuse empty container. Wash thoroughly with water and detergent. Discard in a safe place

WARNING

Skin contact may cause irritation. Do not allow contact with skin, mucous membranes, or clothing Harmful if swallowed.

ANTIDOTE: External-flood with water for 15 minutes. Internal-drink large quantities of water or milk. Follow with milk of magnesia, vegetable oil, or beaten eaas. Call Physician Immediately Eyes----wash eyes with water for 15 minutes. Get prompt medical attention.

KEEP IN A COOL, DRY PLACE --- REPLACE CAP 1851 Lave of Themson To inc USDA Reg No BOL 2

This product is an acidic, non-foaming lodophor which gives quick, positive wetting, yet rapid drain-off. Equally effective in hard or soft water, it has potent sanitizing properties, ue to high content of bacteriologically active iodine.

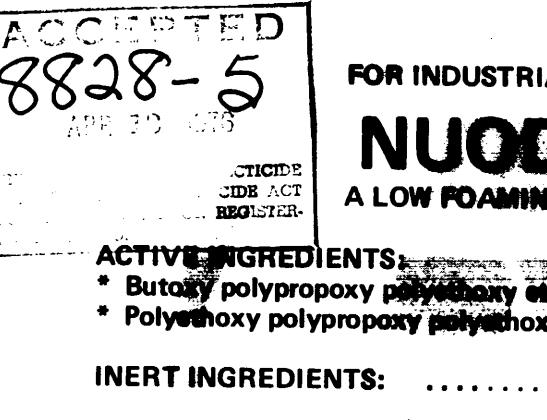
It is acceptable as an iodine sanitizer for final rinse following thorough prior cleaning in food plants, dairies, dairy farms, bottling plants, hospitals and restaurants, where low foaming and nearly neutral iodophors are essential.

This product is regulated under the Food Additives Amendment of the Federal Food, Drug, and Cosmetic Act for use on food processing equipment and utensils—up to 25 ppm of titratable iodine (1 ounce to 5 gallons of water)—without requiring a rinse with potable water.

USES

On rapid filling beverage and brewery lines for sanitizing bottles, crowns, and fillers in all beverage and food plants, for spritzing filling areas in breweries and soft drink plants, as an acid iodine sanitizer for final rinse in food plants, dairies, dairy farms, bottling plants, restaurants, hospitals.

Net Contents: 1 gal.



* Providing 1.6% minimum titratable iodine

EPA REG. NO. 8828-5

CAUTION: Keep out of Reach of Children (See cautions and instructions on side panels.)

U.S. Patent Nos. 3,650,965 - 3,028,299

Rinse empty container thoroughly with water and discard it.

EPA Est. 8828-NJ-1

ALMO LABORATORIES CONTROL

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decine complex	•	•	, 12.	47	%	• •	1.			•	
xy ethanol -iodine complex	••	•	0.	37	%	•					
		. {	87.	16	%						
Total			Ю.								



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USE DIREC

SANITIZING PREVI BOTTLES, CROWNS, concentration of 25 pp Use 1 ounce to 5 gallo 25 ppm titratable iodim

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FARM SANITIZER: Us able iodine (1 ounce to water) for sanitizing previous machinery, holding tan Drain thoroughly.

PREVIOUSLY-CLEAN BREWERY/SOFT DRIN AS: Use 25 ppm of titrat to 5 gallons of cold wate

CAUTIO

Avoid contact with food, skin or eyes. In case of flush immediately with attention.

KEEP FROM F