

DAIRIES AND CREAMERIES

Wash clean, then use one ounce P. C. C. SANITIZER to each three gallons water to sanitize hand washed bottles, cans, strainers, coolers, vats, pasteurizers, separators, ice cream freezers, etc.

In most cases of sanitizing the equipment, etc., in Milk, Cheese, Butter and Ice Cream plants, the dilution table of parts per million of active chlorine will give you your proper amounts of P. C. C. SANITIZER to use per gallons of water.

P.C.C. SANITIZER	WATER	P.P.M.
1 oz.	3 gal.	150
1 oz.	2 gal.	225
1 oz.	1 gal.	450

P. C. C. SANITIZER is quick acting, leaves no sediment, yet it thoroughly mixes immediately and is very economical to use.

**P. C. C.
SANITIZER**

SODIUM

**HYPOCHLORITE SOLUTION
GERMICIDE BACTERICIDE
DEODORANT DISINFECTANT**

Active Ingredients:

Sodium Hypochlorite 6.0%
Inert Ingredients 94.0%

CAUTION: Keep out of reach of children. See side panel for further cautions.

ONE U.S. GALLON

MANUFACTURED FOR
PRODUCERS CREAMERY • SPRINGFIELD, MO.

DAIRY FARM USE

Wash clean, then use one ounce P. C. C. SANITIZER to each three gallons water to sanitize cans, pails, coolers, milking machines, strainers, etc., also cows' udders, teats and milker's hands.

For further information check with parts per million table at left side of label.

WATER CHLORINATION

For wells, cisterns and pond water, use 1 oz. P. C. C. SANITIZER to approx. 1000 gals water. This will give approx. .5 P.P.M.'s. With approx. 15 hours retention period, this will sanitize the average water. In extreme cases, use 1½ oz. P. C. C. SANITIZER to approx. 1000 gals. water.

CAUTION

Harmful if swallowed, prolonged contact may cause skin and eye irritation.

DO NOT MIX WITH ACID

USDA Reg. No. 9218-3

ACCEPTED
Feb-14-1967
UNDER FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FEDERAL TOXIC SUBSTANCE POISON REGISTERED
UNDER NO. 9218-3