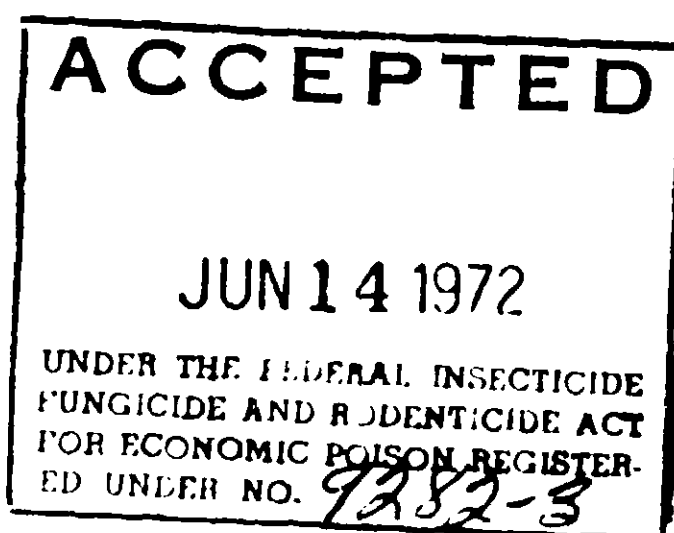


DAVIES YOUNG



DIRECTIONS:

Concentrate must be diluted before use; its dilutions are prepared as follows:

For 200 ppm Available Chlorine add 1 oz. Concentrate to 2 gallons water.

General Sanitization: Rinse pre-cleaned utensils with 200 ppm dilution.

Bulk Tanks: Brush or spray with 200 ppm dilution.

Milking Machines: Draw 2 gallons 200 ppm dilution through unit.

Pipeline Milkers: Circulate 200 ppm dilution for 5 minutes.

Udders: Clean with warm water. Using small cup containing 200 ppm dip each teat.

Note: Rinse empty container thoroughly with water and discard.

HYPOCHLORITE SANITIZER

San-Clor

CAUTION: KEEP OUT OF REACH OF CHILDREN.
See Side Panel for Additional Precautions.

Active Ingredients	
Sodium Hypochlorite	5.25%
Inert Ingredients	94.75%
E.P.A. Reg No 9282-3	

Frontier Chemicals
Maryland Heights, Mo. 63043

A LIQUID CHLORINE SANITIZER FOR USE IN DAIRIES, FOOD PROCESSING AND SERVICE ESTABLISHMENTS.

- CONCENTRATED — NEEDS DILUTION BEFORE USE
- PROVIDES 200 ppm AVAILABLE CHLORINE
- NEEDS NO AFTER-RINSE
- DECOLORIZES FOOD STAINS
- LEAVES SURFACES SPOT FREE
- MEETS A.O.A.C. SANITIZING STANDARDS

CAUTION:

KEEP OUT OF REACH OF CHILDREN.
Contains Sodium Hypochlorite. Harmful if swallowed; may burn eyes or skin. Store in a cool place. Do not mix with other compounds.

FIRST AID: Contact — flush eye or skin with water, then neutralize affected area with boric acid or vinegar solution. Ingestion — administer large amounts of water followed by a dose of vegetable oil. See a physician.