

wilson 3748 DAVIES YOUNG

**SOLUTION PREPARATION**

**For Sanitizing:** Application — Dairy equipment and utensils; also as a teat and udder wash. Minimum concentration — 1/2 oz./5 gallons 12.5ppm iodine.

Application — Restaurant, bar, brewery or food processing equipment and utensils. Minimum concentration — 1 oz./5 gallons 25.0ppm iodine.

Application — Walls, floors, ceilings, fixtures and refrigerators in food and beverage plants. Minimum concentration — 1 oz./2.5 gallons 50.0 ppm iodine.

**DIRECTIONS:**

Preclean surfaces. Apply solution liberally, using a sponge, mop, cloth or by pouring on surface; use enough solution to be sure surfaces are thoroughly wet. Follow use with a potable water rinse. Avoid contamination of food.

**Note:** Rinse empty container thoroughly with water and discard.

**IODINE SANITIZER**



**WARNING: KEEP OUT OF REACH OF CHILDREN**

See Side Panel for Additional Precautions

**Active Ingredients**

Nonylphenoxypoly (ethyleneoxy) ethanol-iodine complex 14.00%  
(Provides 1.75% Titratable Iodine)

Phosphoric Acid 6.00%  
Inert Ingredients 80.00%

EPA Reg. No. 9282-5

Manufactured By

FRONTIER CHEMICALS, Maryland Heights, Mo 63043

**NET CONTENTS 1 US GALLON**

A LIQUID CONCENTRATE  
COMBINING IODINE  
NON-IONIC DETERGENT  
FOR USE AS A SANITIZER  
IN THE FOOD, BEVERAGE  
AND DAIRY INDUSTRIES

- CLEANS
- SANITIZES
- DISINFECTS
- NON-STAINING AND NON-CORROSIVE TO UTENSILS AND EQUIPMENT

**WARNING:**

**KEEP OUT OF REACH OF CHILDREN**  
Contains detergent complexed iodine, harmful if swallowed. Concentrate with the skin, do not get in eye. Strong oxidizer. Do not store near combustibles.

**FIRST AID: Contact** — flush with water.  
**Ingestion** — feed flour, cornstarch, or other starchy substance. Follow with water. Induce vomiting. Repeat starch and water until return material has no blue color.