

ACCEPTED

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9282-5

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PARATION

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Minimum con-
oz./5 gallons

rant, bar, brew-
ng equipment
n concentration
5.0ppm iodine.
floors, ceilings,
ors in food and
num concentra-
lons 50.0 ppm

IONS:
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, mop, cloth or
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urfaces are thor-
e with a pota-
contamination

container thor-
discard.

IODINE SANITIZER



A LIQUID CONCENTRATE
COMBINING IODINE AND
NON-IONIC DETERGENTS
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
See Side Panel for Additional Precautions

Active Ingredients

Nonylphenoxy poly (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

WARNING:

KEEP OUT OF REACH OF CHILDREN.
Contains detergent complexed iodine. May be harmful if swallowed. Concentrate will irritate the skin, do not get in eye. Strong oxidizer, do not store near combustibles.

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