

PELICAN

BRAND

SANITIZER CLEANER

ACTIVE INGREDIENTS:

| | |
|---|-------|
| Methylododecylbenzyl trimethyl ammonium chloride and Methyltoacylkylene bis (trimethyl ammonium chloride) | 5.0 |
| Tetrasodium salt of ethylenediaminetetraacetic Acid | 9.8 |
| Iso-propyl Alcohol | 10.0 |
| | <hr/> |
| | 15.8 |

INERT INGREDIENTS:

| | |
|---|-------|
| Water, Nonylteroxypoly(ethyleneoxy)ethanol, | 81.2 |
| Phenol coefficient at 37°C AOAC method: | 100.0 |
| S. 1968a ATCC 4519 | 12.5 |
| S. 1969c FDA 299 | 20 |

CAUTION: KEEP OUT OF REACH OF CHILDREN
 "SEE BACK PANEL FOR ADDITIONAL CAUTIONS"

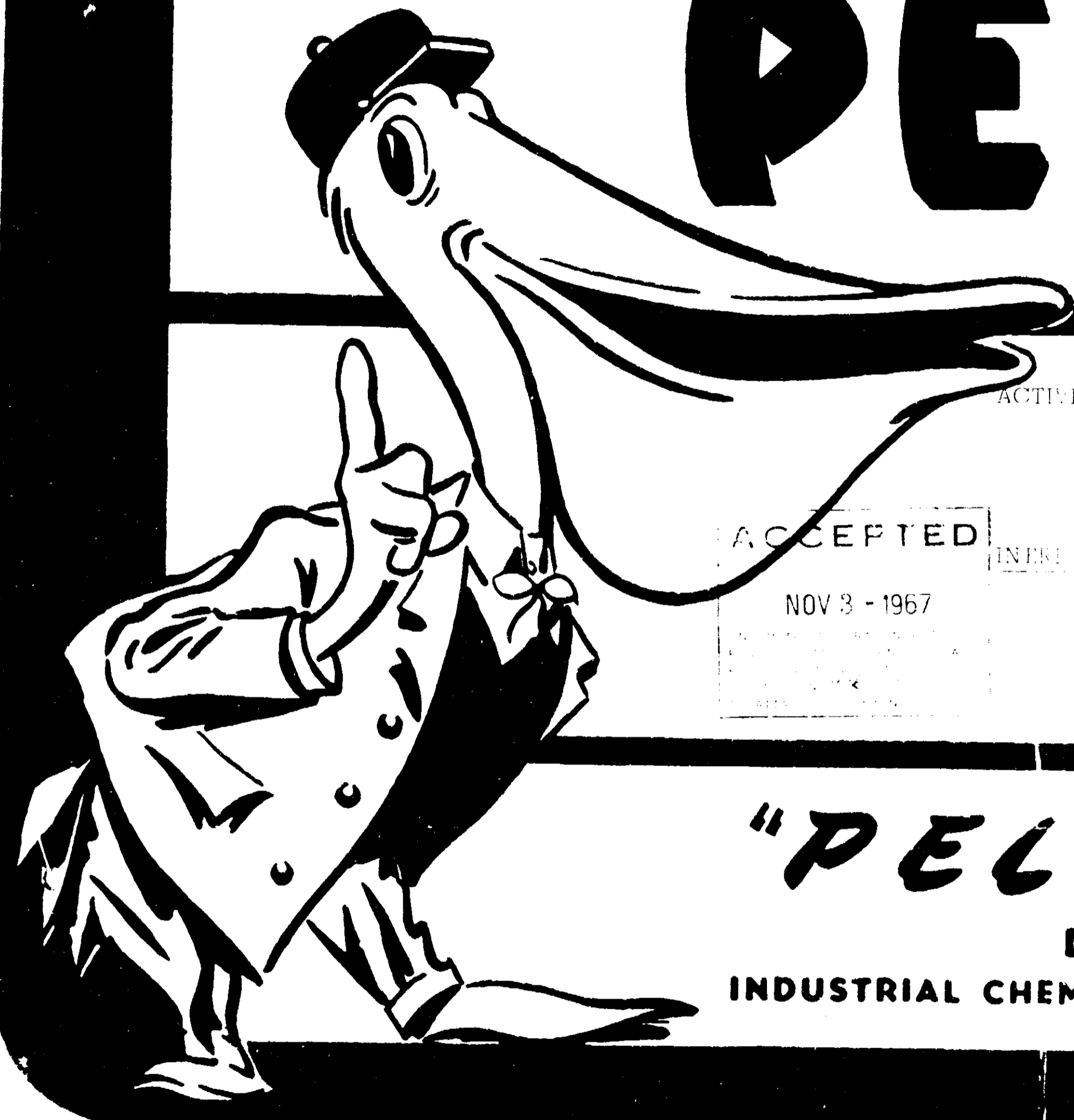
ACCEPTED

NOV 3 - 1967

"PELICAN DO IT"

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INDUSTRIAL CHEMICAL AND SUPPLY COMPANY - TAMPA, FLORIDA



PELICAN

BRAND

SANITIZER CLEANER

ACTIVE INGREDIENTS:

| | |
|---|-------|
| Methylolucylbenzyl trimethyl ammonium chloride and Methylolucylxylene bis (trimethyl ammonium chloride) | 5.0% |
| Tetrasodium salt of ethylenediaminetetraacetic Acid | 0.8 |
| Isopropyl Alcohol | 10.0 |
| | <hr/> |
| | 15.8% |

INERT INGREDIENTS:

| | |
|---|-------|
| Water, nonylphenoxypoly(ethylene oxy)ethanol, | 84.2 |
| Phenol coefficient at 37°C AOAC method: | 100.0 |
| <i>S. typhosa</i> ATCC 6539 | 12.5 |
| <i>S. aureus</i> FDA 209 | 20 |

CAUTION: KEEP OUT OF REACH OF CHILDREN
"SEE BACK PANEL FOR ADDITIONAL CAUTIONS"

PELICAN DO IT"

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PELICAN BRAND SANITIZING CLEANER: Effective for cleaning and sanitizing in dairy, meat, seafood and other food processing plants.

DIRECTIONS: To clean and sanitize walls, floors and equipment, rinse thoroughly with water to remove loose debris and scrub with a solution containing 1-2 oz. Pelican Brand Sanitizing Cleaner per gallon of water. To disinfect, apply fresh solution after cleaning. Flush all sanitized surfaces with a clean water rinse before re-use. To clean, disinfect and deodorize walls, floors and equipment, wash with a solution containing 1 oz. Pelican Brand Sanitizing Cleaner per gallon of water after cleaning. Flush all sanitized surfaces with a clean water rinse before re-use.

CAUTION: Avoid Contamination of food.