DIRECTIONS FOR HOUSEHOLD AND RESTAURANT USE

- SOLUTION "A" 11/2 ozs. of this product dissolved in 3½ gallons water. Recommended where dairy inspection is maintained. Should be tested and kept above 50 ppm available chlorine.
- SOLUTION "B" 3 ozs. of this product dissolved in 31/2 gallons water. Recommended where dairy inspection is not maintained.

TO DISINFECT DISHES, GLASSES AND CANNING JARS:

Clean thoroughly, then rinse in fre¹¹ water. Immerse for at least 2 minutes in SOLUTIC "B", [3 ozs. of this product dissolved in 31/2 gali of water.)

CLEANING AND DEODORIZING

(Not as a Disinfectant)

Refrigerators – Wash out with a solution of 1 oz. of this product to 1 quart of water.

Coffee and Tea Pots - Add 1 oz of this product to a quart of water in pot. Let stand 2 to 3 minutes. Wash with a cloth rinse and air.

REMOVING STAINS FROM PORCELAIN

OR ENAMEL:

Sprinkle dry product on wet surface. Let stand 20 minutes, then brush and rinse.



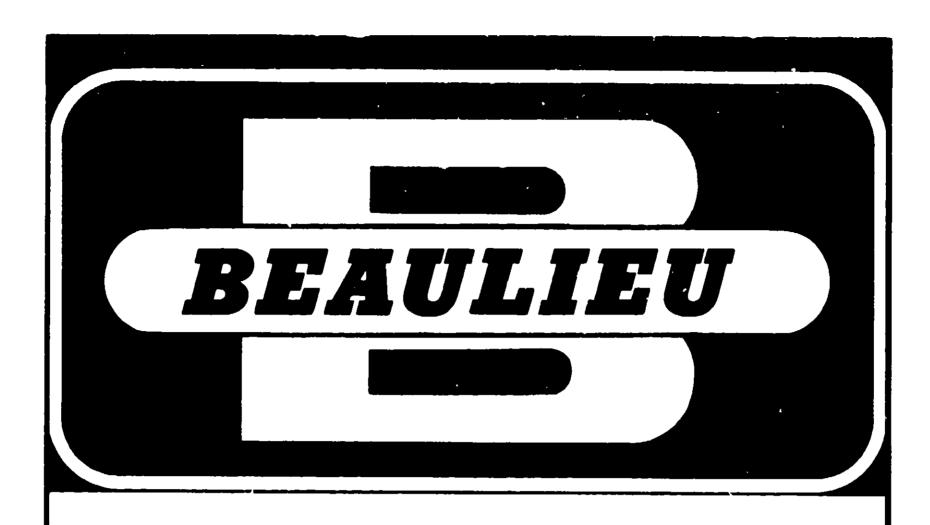
Antidote: EXTERNAL: Wash with water. INTERNAL: Drink mucilage, raw egg white, milk or rice gruel. Follow with emetic (tablespoon of mustard in alass of warm water). CALL A PHYSICIAN.

CAUTION - IRRITATING TO EYES, SKIN AND LUNGS This product meets the requirements of both Federal and State regulatory agencies.

NET WEIGHT — 8 POUNDS

Code 121

Made in U.S.A.



BLU-CHLOR

Bactericide Disinfectant •

KEEP IN A COOL PLACE

ACTIVE INGREDIENTS: Sodium Hypochlorite - - - - - - - - - 3.25% Sodium Phosphate expressed as Na3PO4, 12H2O - - 91.75% INERT INGREDIENTS - - - - - - - - 5% TOTAL 100%

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

455-1-2.



Deodorant

DIRECTIONS FOR USE ON THE DAIRY FARM

- SOLUTION "A" 11/2 ozs. of this product dissolved in 31/2 gallons water. Recommended where dairy inspection is maintained. Should be tested and kept above 50 ppm available chlorine.
- SOLUTION "B" 3 ozs. of this product dissolved in 31/2 gallons water. Recommended where dairy inspection is not maintained.

CLEANING, DISINFECTING CANS, PAILS AND OTHER DAIRY UTENSILS.

1. Right after milking, rinse all utensils thoroughly with fresh, cold water.

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- 2. Brush utensils thoroughly with warm water and soapless cleaner and rinse with fresh, clear water.
- 3. Prepare sanitizing solution. Immerse utensils for at least 2 min. Drain. Make fresh solution DAILY.

MILKING MACHINES:

- 1. Draw at last 1 bucketfull water thru milking machine while still attached to suction line. Repeat. using warm water and soapless cleaner. Rinse. Clean metal parts of milking machine and rinse.
- 2. Place teat cups and rubber tubing on rack and fill with solution or submerge them in solution for at least 2 minutes. Then drain.
- 3. Milking machine pail and cover, same as utensils.

CLEANING HANDS, COWS' UDDERS:

- 1. Just before milking, wipe udders with clean cloth saturated with solution. Rinse cloth in solution after cleaning each cow. Wring cloth and dry udders.
- 2. Use a fresh pail of solution for each 7 or 8 cows.
- 3. Rinse hands in clean solution before each cow.

Manufactured by

Beaulieu Chemical Co.

907 S. WILSON WAY . STOCKTON, CALIF. 95205