

**IZING  
KITCHEN  
WASHING**

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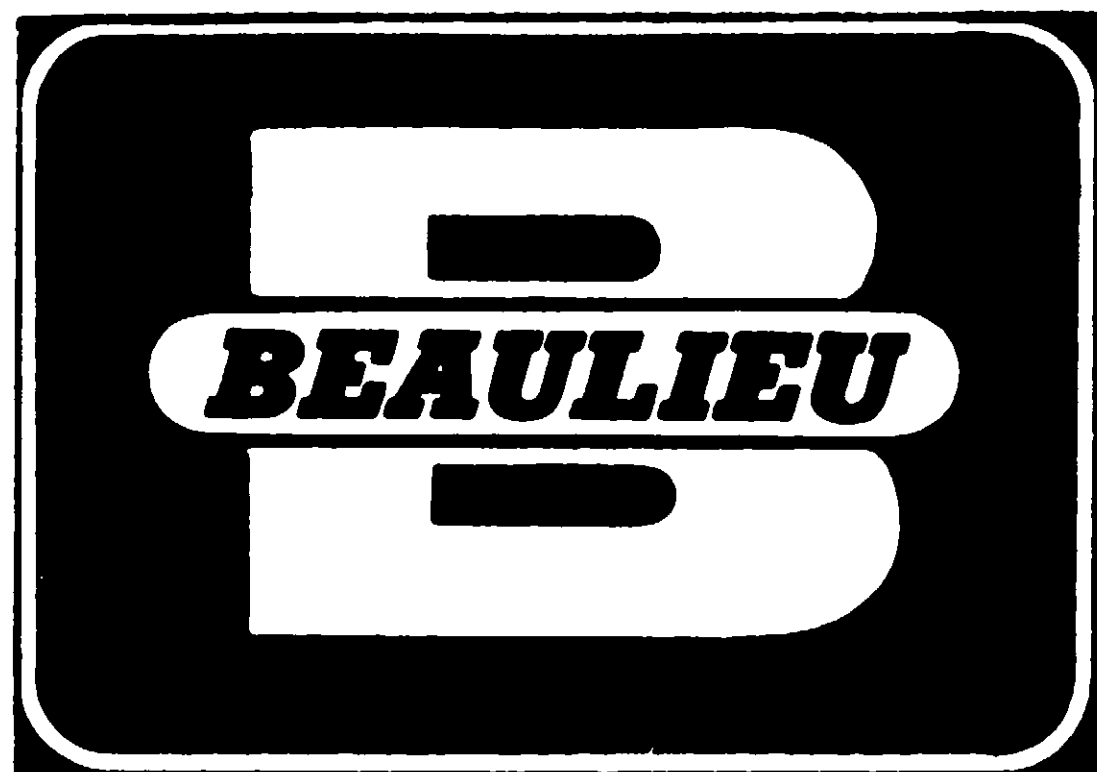
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**Co.**  
CALIF. 95205

Made in U.S.A.



# B-SAN 10

## Sanitizer + Germicidal Rinse

Active Ingredient:

Sodium Dichloro-s-  
triazinetriene ..... 10%

Inert Ingredient ..... 90%

Available Chlorine - 6%

## CAUTION

**KEEP OUT OF REACH OF CHILDREN**

See Additional Cautions on Side Panel

**NET WEIGHT 5 LBS.**

## DAIRY PROCESSING AND BEVERAGE & FOOD EQUIPMENT SANITIZING AFTER CLEANING

Sanitizing should be done immediately before using equipment.

Use 1 ounce (2 tablespoons) of B-SAN 10 to each 4 gallons of water (100 parts per million of available chlorine) for immersion or CIRCULATION SANITIZING. DOUBLE concentration for SPRAY SYSTEM.

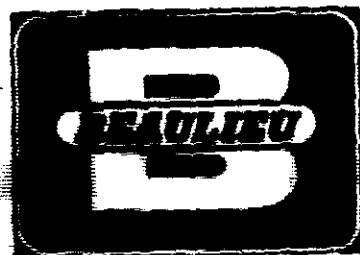
Surfaces treated with concentration of product in excess of 100 ppm available chlorine must be rinsed with potable water before reuse.

**CAUTION:** Avoid contamination of foodstuffs. The undiluted sanitizer is a strong disinfectant and may cause irritation or be harmful if swallowed. Avoid contact with skin and eyes. In case of contact, flush with plenty of water. If irritation persists, get medical attention.

E.P.A. Est. No. 9584-CA-1

E.P.A. Reg. No. 9584-16

Do not reuse container. Destroy when empty.



# BEAULIEU CHEMICAL COMPANY

★ *Manufacturing Chemists*

TELEPHONE (209) 466-4151

POST OFFICE BOX 8445 ★ 907 SOUTH WILSON WAY ★ STOCKTON, CALIFORNIA 95218

### DIRECTIONS FOR SANITIZING GLASSES — DISHES — KITCHEN UTENSILS AFTER CLEANING

Sanitize — using 1 ounce (2 tablespoons) to each 4 gallons of water (100 parts per million) and immersion time of utensils should be a minimum of 2 minutes.

Silverware should be sanitized in a metal sink or container; do not allow to soak.

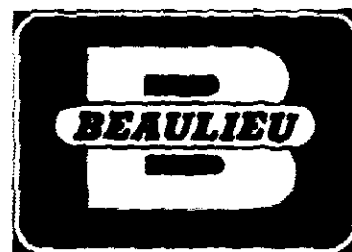
Care should be exerted to change water periodically so that concentration of available chlorine does not fall below 50 PPM or else a starting solution of at least 200 PPM should be employed. Follow recommendations of local health departments.

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Manufactured by E.

**Beaulieu Chemical Co.**

907 S. WILSON WAY • STOCKTON CALIF 95205



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See label for directions and first aid.

ACCEPTED  
9584-16  
MAY 3 1975

U.S. DEPARTMENT OF AGRICULTURE  
FOR FEDERAL FOOD, DRUG & COSMETICS ACT  
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EPA REG. NO.