

UNDER THE FEDERAL INSECTICIDE  
 FUNGICIDE AND RODENTICIDE ACT  
 FOR ECONOMIC POISON REGISTERED  
 E.P. NUMBER NO. 9987-1

PREPARATION OF SOLUTIONS		
Parts per million of chlorine (ppm)	Ounces per 5 gal. of water	Level tablespoons per 5 gal. of water
50	1	2
100	2	4
200	4	8
500	10	20
1000	20	40



# exsol-chlor PINK

**DIRECTIONS FOR USE OF EXSOL-CHLOR ON FARM**

Cleaning and disinfecting cans, pails and utensils:

1. Right after milking, rinse all utensils thoroughly with fresh cold water.
2. Brush utensils thoroughly with warm water and soapless cleaner and rinse with fresh clear water.
3. Prepare Exsol-Chlor disinfecting solution (4 oz./5 gal. water).
4. Just before milking, rinse the clean utensils with Exsol-Chlor solution (4 oz./5 gal. water) or where ordinance requires, completely immerse the utensils in Exsol-Chlor solution.
5. Make a fresh Exsol-Chlor solution daily.

**MILKING MACHINES:**

1. Draw at least 1 bucketful water through milking machine while still attached to suction line. Repeat, using warm water and soapless cleaner, and rinse. Clean all metal parts of milking machine, and rinse.
2. Place teat cups and rubber tubing on rack and fill with Exsol-Chlor solution (4 oz./5 gal. water) or submerge them in solution. Let soak until ready to use.
3. Treat milking machine pail and cover same as other utensils.

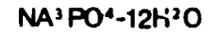
**CLEANING HANDS - COW'S UDDERS:**

1. Just before milking, wipe udders with clean cloth saturated with solution (4 oz./5 gal. water). Rinse cloth in solution after cleaning each cow. Wring cloth out well and dry udders.
2. Use a fresh pail of solution (4 oz./5 gal. water) for each 7 or 8 cows.
3. Rinse hands in clear Exsol-Chlor solution (4 oz./5 gal. water) before milking.

**A BACTERICIDE - DISINFECTANT -  
 DEODORANT - WATER-SOFTENER**

**COMPOSITION:**

Active Ingredients: Sodium Hypochlorite...Over 3.25%  
 Sodium Phosphate..... Over 91.75%  
 Inert Ingredients: Sodium Chloride..... Under 5%



**Note:** Check with local health board regarding regulations required. In most cases, the concentration should be from 100-200 P.P.M. available chlorine, never under 50 P.P.M.

**DO NOT USE ON ALUMINUM.**

**DISHES AND GLASSWARE SHOULD FIRST BE CLEANED WITH AN EFFICIENT CLEANSING AGENT.**



**KEEP IN A COOL PLACE.**

**DIRECTIONS FOR HOUSEHOLD**

To disinfect dishes, glasses & canning jars; Clean thoroughly...then rinse in fresh water... immerse for at least 2 minutes in Exsol-Chlor solution for at 1 (4 oz./5 gal. water).

Cleaning and deodorizing:  
 (Not as a disinfectant)

Refrigerators:  
 Wash out with Exsol-Chlor solution (1 oz./1 qt. water).

Coffee and tea pots:  
 Add one ounce Exsol-Chlor to quart of water in pot... let stand 2-3 minutes...wash with a cloth...rinse and air.

Removing stains from porcelain or enamel:  
 Sprinkle dry Exsol-Chlor on wet surface...let stand 20 minutes...brush and rinse.

**EXSOL-CHLOR** is a powerful chlorine type bactericide designed for use on utensils and equipment used in handling milk and other food items.

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