

HAVASAN LB-12

CHLORINATED DISINFECTANT AND GERMICIDE

For all Fruit, Vegetable, Meat, and Poultry Processing Plants as well as Hospitals and Institutions. Use Havasan LB-12 for disinfecting and sanitizing buildings, fixtures, and equipment.

Active Ingredients: Sodium Hypochlorite 12.5%
Inert Ingredients: 87.5%
100.0%

TABLE OF PROPORTIONS

Available Chlorine

1000 ppm Use 1 oz./gal. of water.
200 ppm Use 1 oz./5 gals. of water.

DISINFECTING

Porous Surfaces: Such as institutional walls, floors, and hospital equipment: Use a solution of Havasan LB-12 which will contain 1,000 ppm chlorine.

Non-Porous Surfaces: Such as sinks, stoves, refrigerators, and food handling equipment: Havasan LB-12 solution which contains 200 ppm chlorine may be used.

Solutions should remain in contact for at least 2 minutes. For equipment which comes in contact with meat or poultry products, use a solution which contains 200 ppm chlorine. This must be followed by a potable water rinse.

NOTE:

Remove gross filth and heavy soil before applying disinfectant by use of an auxiliary strong cleaner like Haviland's Packinghouse Cleaner. Surfaces to be treated are first cleaned with Packinghouse Cleaner rinsed with clean water, and then thoroughly wet with a solution of Havasan LB-12.

CAUTION

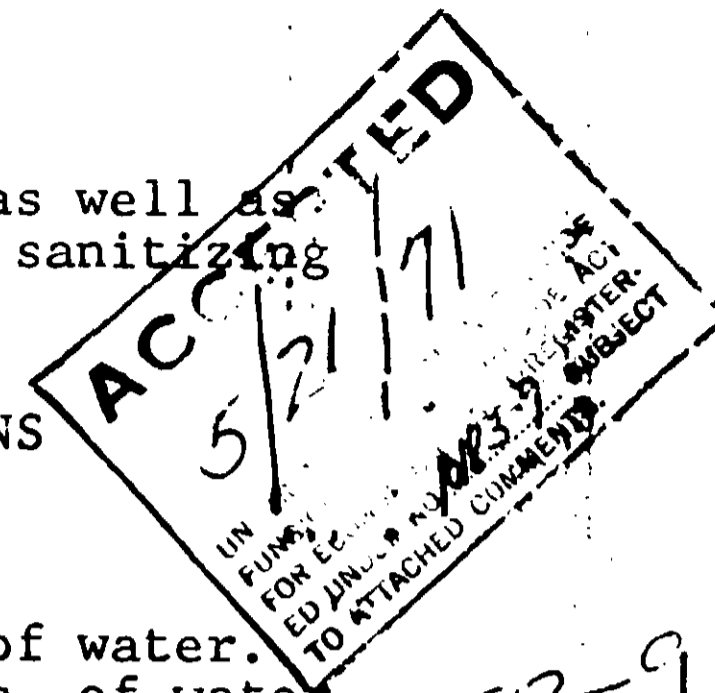
KEEP OUT OF THE REACH OF CHILDREN. HARMFUL IF SWALLOWED. Skin and eye contact may cause severe irritation. Avoid contact with skin and eyes.

Do not mix Havasan LB-12 with acids or other detergents.

"Degrades with age. Use a test kit and increase dosages as necessary to obtain required level of available chlorine.

USDA Registration No. 10183-9

Net Weight: _____



10183-9

