

UNDER THE
FUNGICIDE
FOR ECONOM
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DIRECTIONS FOR USE

Dilution Table for AGNIZO 16
2 Tablespoons full — approx. 1 oz.
1 Cupful = 8 oz.

Concentration of Solution desired (Content of available chlorine)	Amount of Desalex Bactericide in 6 U.S. Gallons
100 parts per million	½ oz.
600 parts per million	3 oz.
5000 parts per million	25 oz.

Milk Sanitation — Equipment — ½ oz. of Agnizo 16 to 6 gals. of water will give 100 ppm of available chlorine. After cleaning and just prior to use of equipment; all equipment surfaces should be exposed to a germicidal solution for a period of not less than two minutes. Do not rinse equipment with water after sanitizing.

Cheese Plant Sanitation —After cleaning and assembling equipment in the morning, sanitize with 100 ppm of chlorine at a two minute exposure time. Mix solution in the weigh tank and circulate through all equipment to cheese vats (½ oz. Agnizo 16 to 6 gals. water) Do not rinse equipment with water after sanitizing.

Canning Plants —Sanitize after cleaning by spraying tanks, vats and other open processing equipment or circulate a sanitizing solution through pipelines and enclosed equipment using a 100 ppm of available chlorine solution, ½ oz. of Agnizo 16 to 6 gals. of water. All surfaces should be exposed to the sanitizing solution for a period of two minutes. A 100 ppm of available chlorine solution for a period of not less than two minutes. Rinse equipment with potable water after sanitizing.

Meat Packing Plants —Cutting room floors, tables and cutting and trimming boards should be cleaned and then sanitized with a 600 ppm solution of available chlorine (3 oz. Agnizo to 6 gals. of water). Cooling room freezers should be fogged with a 600 ppm solution of available chlorine (3 oz. Agnizo 16 to 6 gals. of water), as an adjunct to manual cleaning and disinfecting procedures. Bacon slicing equipment, conveyors for paunch, viscera, etc., metal or non-porous surfaces should be cleaned and then sanitized with a 100 ppm solution of available chlorine. An exposure time of not less than two minutes



AGNIZO 16
A CONCENTRATED
POWDERED
CHLORINE

BACTERICIDE GERMICIDE DEODORANT

Compound for Sanitizing of
Dairy and Food Handling Equipment — Dairy Plants
Frozen Food Plants — Restaurants — Bars
Soda Fountains — Institutions

CAUTION
KEEP OUT OF REACH OF CHILDREN
SEE RIGHT PANEL FOR OTHER CAUTIONS

THE DESALEX COMPANY

P.O. Box No. 5, Allenhurst, New Jersey 07711
Area Code (201) - Phone 531-3783

USDA Reg. No. 10321-1

Active Ingredient(s):

Sodium Dichloro-s-Triazinetrione 25%

Providing 16% available chlorine

Inert Ingredients: 75%

should be allowed (water), all equipment after sanitizing. Poultry and cleaning of equipment and other procedures a 100 ppm solution recirculation for minutes (½ oz. equipment must sanitizing.

Mold Control — walls, ceiling, and 5000 ppm of humidity and mold and the solution (gals. of water).

Institutional Sanitizing — utensils, glassware service equipment sanitizing of bottles 100 ppm solution surfaces and pipes Agnizo 16 to 6

MAY BE HARMFUL eyes, skin, and In case of eye irritation persist When using Agnizo available chlorine must be rinsed with

EXTERNAL — INTERNAL — Follow with glass of water.

Do not mix Agnizo solutions only **KEEP OUT OF REACH OF CHILDREN** Agnizo 16 has a NET CONTENT

SEP 2 1969
UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTER-
ED UNDER NO. 10321-1 SUBJECT
TO ATTACHED COMMENTS.

10321-1



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should be allowed (½ oz. of Agnizo 16 to 6 gals. of water), all equipment must be rinsed with potable water after sanitizing.

Poultry and Egg Processing Equipment –After the cleaning of eviscerating, pasteurizing, inspection tables and other processing equipment, sanitize before use with a 100 ppm solution of available chlorine by spray or recirculation methods for a period of not less than two minutes (½ oz. of Agnizo 16 to 6 gals. of water), all equipment must be rinsed with potable water after sanitizing.

Mold Control – Scrub and wash moldy surfaces such as walls, ceiling, floors until clean. Spray all surfaces with 5000 ppm of available chlorine solution. Relative humidity and ventilation determine partly the growth of mold and the spraying interval (25 oz. of Agnizo 16 to 6 gals. of water).

Institutional Sanitization –Agnizo 16 leaves no film on utensils, glassware, etc., is excellent for treating food service equipment as well as housekeeping chores such as sanitizing of bed pans, urinals, water fountains, etc. Use a 100 ppm solution of available chlorine, allowing all surfaces and parts to be exposed to the germicide (½ oz. Agnizo 16 to 6 gals. of water).

CAUTION

MAY BE HARMFUL IF SWALLOWED. Irritating to the eyes, skin, and lungs. Avoid contamination.

In case of eye contact, flush with plenty of water; if eye irritation persists, get medical attention.

When using Agnizo 16 in concentrations of over 100 ppm available chlorine, all equipment, utensils, glassware, etc. must be rinsed with potable water prior to using.

ANTIDOTE

EXTERNAL – Wash with plenty of water.
INTERNAL – Drink mucilage, raw egg white, milk or rice gruel. Follow with emetic (tablespoonful of mustard in glass of water). **CALL PHYSICIAN**

Do not mix Agnizo 16 with acid detergent. Use dilute solutions only as directed on Label. **KEEP OUT OF REACH OF CHILDREN.** Keep container in a cool place. Agnizo 16 has excellent storage qualities.

NET CONTENTS: