CAUTION

Irritating to eyes, skin, and lungs. Contains Sodium Hypochlorite. Harmful if swallowed. Use dilute solutions as directed on label. Never mix with acids or acid cleaners!

Antidotes: External: Flush with plain water. Eyes, flush copiously with water only, call a physician. Internal: Drink raw egg white or milk. Follow with emetic - one tablespoonful of mustard in glass of warm water, call a physician.

KEEP OUT OF REACH OF CHILDREN

Do not soak utensils or leave in pipelines for longer than one hour.

Store in a cool dark place to avoid loss of strength.

DILUTION

To prepare a 200 parts per million (ppm) available chlorine solution dilute CD-600 in water at the rate of 1 fluid ounce per two gallons.

NET CONTENTS-ONE U.S. GALLON

ACCEPTED

CHEMIDYNE CORP.

ACTIVE INGREDIENTS

Sedium Hypechlerite 5.3%

INERT INGREDIENTS 94.7%

TOTAL 100.0%

ORGANIC HYPOCHLORITE GERMICIDE FOR

SANITIZING & DISINFECTING

10503-7

Formulated to meet the requirements of

FOOD PLANTS FARMS DAIRIES

CAUTION

Irritating to eyes, skin and lungs. Harmful if swallowed. KEEP OUT OF REACH OF CHILDREN. See other warnings on side panel.

FREIGHT CLASSIFICATION: Liquid Sodium Hypochlorite

USDA Registration No. 10508-2

NET CONTENTS-ONE U.S. GALLON

ACCEPTED

MANAGEDE A. 40F GCBNCiu.

10508-7

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HYPOCHLORITE GERMICIDE FOR

SANITIZING & DISINFECTING

Formulated to meet the requirements of

FARMS

DAIRIES

FOOD PLANTS

CHEMIDYNE CORP.

Sedium Hypechlerite

ACTIVE INGREDIENTS

INERT INGREDIENTS

TOTAL 100.0%

5.3%

CAUTION

Irritating to eyes, skin and lungs. Harmful if swallowed. KEEP OUT OF REACH OF CHILDREN. See other warnings on side panel.

FREIGHT CLASSIFICATION: Liquid Sodium Hypochlorite

USDA Registration No. 10508-2

DIRECTIONS FOR USE

Dairy and Food Plant Equipment

CD-600 is highly effective for sanitizing all dairy and food plant equipment. All surfaces should be thoroughly cleaned and rinsed with plain water before rinsing with CD-600 sanitizing solution. It is recommended that surface to be sanitized be exposed for two minutes but not for prolonged periods of time. It is best to sanitize immediately before equipment is used. Consult local or state regulations for concentration of chlorine required. In general, a concentration of 200 ppm available chlorine will meet or exceed most regulations for a hypochlorite rinsing. 200 ppm available chlorine is recommended for spray application. In treating dairy and food plant equipment, when solutions providing more than 200 ppm available chlorine are used, rinse thoroughly with 200 ppm solution and drain completely before use.

Sanitizing Udders and Teats

Make up a solution containing 200 ppm available chlorine. Apply with a clean nylon sponge or cloth. Do not rinse.

Homes

Three tablespoons per quart solution of CD-600 is an excellent disinfectant and deodorant for refrigerators, cupboards and floors. Do not spill on carpeting or other surfaces that might be damaged by ordinary household bleaches.

Apply use solution with cloth or mop. Thoroughly wet all treated surfaces.

Testing

Always use your CHLORINE TEST KIT to assure the proper concentration of available chlorine in your sanitizing solution. Test the solution immediately before use. Proper testing plus being sure all surfaces are contacted with the sanitizing solution immediately before the equipment is used insures good hygiene.

CD-600 may be stored for up to six months if kept in a dark cool place. Storage temperatures up to 75° F. are satisfactory.

Sold by

Chemidyne Corp.

Painesville, Ohio 44077