Cross-infection is of major housekeeping concern not only in hospitals, but in schools, institutions, and industry. LADRIN DISINFECTANT CLEANER PR-1 is formulated for this problem area. It both cleans and disinfects effectively and is virucidal when used as directed. Its hard surface disinfecting action will reduce the hazard of cross-infection.

LADRIN DININFECTANT CLEANER PR-1 is an extremely effective one-step sanitizer. It cleans and sanitizes in waters up to 800 ppm hardness. This hard water tolerance is in excess of most potable waters and will insure complete sanitizing action when used as directed.

Two ounces of LADRIN DISINFECTANT CLEANER PR-1 per gallon of water will deodorize bathrooms, garbage storage areas, and other areas where bacterial growth can cause mal odors.

WARNING

Keep out of reach of children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed. Avoid contamination of food.

FIRST AID:

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

LADRIN DISINFECTANT CLEANER (PR-1)

Cleaner—Disinfectant—Deodorizer—Fungicide—Virucide*
Sanitizer for Hospital and Institutional Use

AOAC Phenol Coefficients

Staph, aureus (ATCC No. 6538)	100
Salmonella typhosa (ATCC No. 6539)	50

Active Ingredients

•	thyl ammonium chloride	4.5%
Tetrasodium 6	ethylenediamine tetraacetate	2.0%
Sodium carbo	· · · · · ·	1.0%
Sodium meta	ALCO THE D	0.5%
Inert Ingredients	•	92.0%
	NOV 19 1975	00.00%
EPA Registration	NONDER THE FELLILL MASSICTICIDE FUNGICIDE AND RUDENTICIDE ACT	10742 - 10
EPA Establishmen	PUH ECONOMIC POISON EFGIETER NO NO 10792 - 10	1

Net Contents:

PRINOVA COMPANY INC. 982 Terminal Way, San Carlos, Ca. 94070

WARNING

KEEP OUT OF REACH OF CHILDREN. SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

USE DIRECTION

Apply LADRIN DISINFECTANT CLEANER PR-1 to walls, floors and other hard surfaces such as tables, chairs and bed frames with a cloth or mop. For heavily soiled areas, a preliminary cleaning may be required.

For Hospitals & Nursing Homes: Add two ounces per gallon of water.

At two ounces per gallon use-level, LADRIN DISINFECTANT CLEANER PR-1 is effective against Pseudomonas aeruginosa, Staphylococcus aureus, Salmonella choleraesuis, Escherichia coli, and pathogenic fungi. Germicidal performance against the first four organisms has been confirmed by the AOAC Use-Dilution Test. Fungicidal performance was determined against T. interdigitale by the AOAC Fungicidal Test.

At 2 ounces per gallon the broad spectrum effectiveness of LADRIN DISINFECTANT CLEAN-ER PR-1 is shown by its germicidal action against the following additional organisms.

Brevibacterium ammoniagenes
Enterobacter aerogenes
Proteus mirabilis
Streptococcus pyogenes
Klebsiella pneumoniae
Salmonella schottmuelleri
Streptococcus faecalis
Shigella dysenteriae

*At two ounces per gallon use-level, LADRIN DIS-INFECTANT CLEANER PR-1 is virucidal against Herpes Simplex (a member of the virus family that causes infectious mononucleosis), vaccinia (representative of the pox viruses), adenovirus Type 5 (a causitive virus in respiratory diseases), and Influenza A2 as represented by the strains commonly called the Hong Kong Flu and the London Flu Virus, on inanimate environmental surfaces.

For Schools, Institutional and Industrial Uses: Add one ounce per gallon of water.

At one ounce per gallon use-level, LADRIN DIS-INFECTANT CLEANER PR-1 delivers excellent cleaning and is germicidal. It is effective against Staphylococcus aureus, Salmonella choleraesuis Escherichia coli, and Trichophyton interdigitale, the athlete's foot fungus. The same AOAC tests used above to confirm suitable performance for hospitals were used.

For sanitizing add one-half ounce per gallon of water. Use LADRIN DISINFECTANT CLEANER PR-1 for sanitizing and cleaning of utensils, equipment, and other hard surfaces. When sanitizing food processing equipment and utensils and food contact surfaces, rinse thoroughly with potable water.

Rinse empty container with water before discarding.