

DESCRIPTION

SAN-TIZE SANITIZER — An economical and stable bacteriacide designed for sanitizing operations. For use as a sanitizing or disinfecting rinse after cleaning.

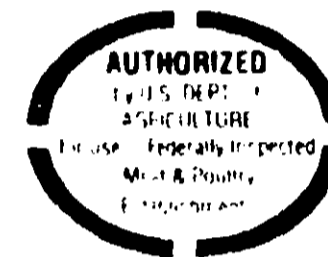
DIRECTIONS APPLICATIONS

To sanitize and deodorize equipment in food, meat and poultry processing plants, first clean the surfaces to be sanitized and rinse with water. Then rinse or flush with a solution containing 1 ounce of SAN-TIZE in 4 gallons of water. A final potable water rinse is not required after sanitization.

For use as a third rinse tank in restaurants, cocktail lounges, soda fountains or drive ins, a solution of 1 ounce of San Tize in 4 gallons of water effectively sanitizes glassware, eating and drinking utensils.

Whenever higher concentrations than 1 ounce of San-Tize per 4 gallons of water are used on food contact equipment and utensils a potable water rinse is required.

WHEN USED IN FEDERALLY INSPECTED MEAT AND POULTRY ESTABLISHMENTS, THE MAXIMUM ALLOWABLE CONCENTRATION FOR USE ON EQUIPMENT AND UTENSILS IS 200 PPM QUATERNARY AMMONIUM CHLORIDE OR 1 OUNCE SAN-TIZE PER 4 GALLONS OF WATER.



Net Contents:
1 U.S. Gallon

SAN-TIZE

SANITIZER • DEODORANT DISINFECTANT

Concentrated

ACTIVE INGREDIENTS

n-Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl
ammonium chloride 10%
Ethanol 2%

INERT INGREDIENTS 88%

E.P.A. Est. #11709-MN-1

E.P.A. Reg. #11709-2

DANGER

KEEP OUT OF REACH OF CHILDREN

See side panel for first aid and additional precautions. CONTAINER DISPOSAL: When empty, rinse out thoroughly with water and destroy by crushing or burying in a safe place.



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DA
KE
REACH

Severe eye irritation
damage. Do not
clothes. Wear gloves when
ber gloves when
lowed. Avoid con

Eyes: In case of
mediately with pl
Get prompt medi
Skin: In case of c
ately with plenty
Clothing: Remov
clothing before r
Internal: If swallo
Drink large amou
tention immediat