

DISINFECTANT, FOOD SERVICE  
(CHLORINE-IODINE TYPE)

6840-00-810-6396

MIL-D-11309E

For disinfection mess gear, fresh fruits, and vegetables  
(4.77 oz. net quantity for 25 gallons of water).

ACTIVE INGREDIENTS :

Trichloromelamine..... 19.3%

Potassium Iodide..... 28.6%

INERT INGREDIENTS:..... 52.1%

AVAILABLE CHLORINE 250 mg/l (ppm)

TITRATABLE IODINE 300 mg/l (ppm)

**DANGER**

SEE BACK PANEL FOR ADDITIONAL PRECAUTIONS AND FIRST AID

**BEST DOCUMENT AVAILABLE**

Name of Mnfg & Address

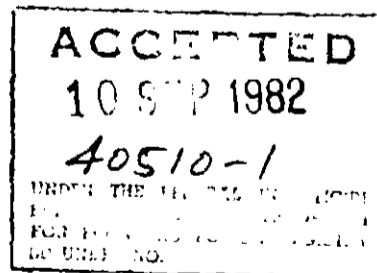
Lot No.

Date

Contract No.

EPA Reg. No. 40510-1

Inspection Test Date



EPA Est. No.

E

## DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE  
THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING

a. For disinfection of mess gear (intended for use only when hot water rinse is not available):

The double compartmented pouch is sufficient for treating 25 gallons of water resulting in a dosage of approximately 257 mg/l of chlorine and 300 mg/l of iodine. To treat 100 sets of mess gear, dissolve the contents of one double compartmented pouch of Disinfectant, Food Service (consisting of one trichloromelamine pouch labeled pouch A and one potassium iodide pouch labeled pouch B) in a container containing 25 gallons of water. Repeat the above procedure with a second container containing 25 gallons of rinse water. If water is cold, mix contents of the double compartmented pouch with 3 to 4 parts of water in a small container (canteen cup will do) and pour the mixture into the rinse water. Repeat for the second container of 25 gallons of water. Stir thoroughly to dissolve. After washing each set of mess gear, rinse twice-once in the first container of disinfectant solution and a final rinse in the second container of disinfectant solution. Allow mess gear to air dry. A new solution must be prepared after disinfecting 100 mess kits.

b. For fresh fruits and vegetables:

1. Remove bruised and torn leaves and damaged fruits or vegetables.
2. Do not cut or peel fruits or vegetables before disinfecting.
3. Wash thoroughly in a solution made by dissolving the contents of one double-compartmented pouch (pouch A and pouch B) in 20 gallons of water. This solution will yield approximately 320 mg/l of chlorine and 380 mg/l of iodine.
4. After washing, completely immerse the fruits and vegetables for ten (10) minutes in a separate freshly prepared solution made by dissolving one double-compartmented pouch of Disinfectant, Food Service in 20 gallons of water. Stir occasionally to obtain thorough wetting of vegetables and fruit surfaces.
5. After ten (10 minutes) of immersion, remove the fruits and vegetables from the disinfectant solution and rinse thoroughly in potable water.

**NOTE: SOLUTIONS OF DISINFECTANT, FOOD SERVICE ARE NOT TO BE REUSED, MAKE FRESH SOLUTIONS FOR EACH USE.**

## STORAGE AND DISPOSAL

Store in a cool, dry, well ventilated area away from contact with other chemicals and solvents. Moisture contamination may liberate irritating and hazardous chlorine containing gases. Rinse empty pouches thoroughly with water and discard them in a safe place.

## PRECAUTIONARY STATEMENTS AND HAZARDOUS TO HUMANS AND DOMESTIC ANIMALS

Harmful if swallowed. May cause eye damage. Do not get in eyes, on skin or clothing. Do not breathe dust.

If swallowed: Feed gruel or cooked cereal, followed by olive oil or cooking oil. Call physician. In case of personal contact: Remove excess material and flush skin and eyes with fresh water for at least 15 minutes. For eyes get medical attention.

## PHYSICAL OR CHEMICAL HAZARD

Contains trichloromelamine which may react vigorously to evolve heat and highly toxic smoke under the following conditions: If it is exposed to extreme heat, if ignited by spark or flame, if mixed before dilution in water with certain organic materials, acids and alkalis.

**DO NOT MIX WITH OTHER CHEMICALS SUCH AS CLEANING  
COMPOUNDS, AMMONIA, ACIDS, SOLVENTS, OTHER ORGANIC MATERIAL.**