

MYCO-BAC

GERMICIDAL

DETERGENT

SANITIZER

For Industrial Use Only

A low-foaming sanitizer for food,
meat and beverage industries

*ACTIVE INGREDIENTS:

Polyethoxypolypropoxypolythoxyethanol-iodine complex . . . 25%

Phosphoric Acid 25%

INERT INGREDIENTS 50%

100%

*Provides 3.5% titratable iodine (w/w) or 4.2% titratable iodine (v/v). Specific Gravity 1.2.

KEEP OUT OF REACH OF CHILDREN

DANGER

PRACTICAL TREATMENT: Flush skin or eyes with water for 15 minutes. For eyes, contact physician. Remove and wash contaminated clothing. If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or, if these are not available, water. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

BEST DOCUMENT AVAILABLE

EPA Reg. No. 4 871 17

EPA Est. No. 40 871 CA 1

Net Contents Gallons

FOOD AND BEVERAGE SANITIZATION PROCEDURES

Soft Drink Plants: Thoroughly rinse bottling and pre-mix dispensers with water. Drain thoroughly and fill equipment with 25 ppm solution (refer to use solution chart). Just before resuming operation, flush the 25 ppm solution from equipment with potable water. When changing over between soft drink flavors, rinse system well with water, flush with 25 ppm solution and rinse with potable water.

Sanitizing bottles and cans: Proportion MYCO-BAC into the final rinse of the container washer or rinses in concentrations of 8-12 ppm titratable iodine (see solution chart).

Sanitizing Storage Tanks: After cleaning, use a 25 ppm solution for sanitizing beer fermentation and holding tanks. Use solution can be applied by spraying or can be used in conjunction with automated clean-in-place systems. No water rinse is required after sanitizing.

Equipment in Poultry, Meat, Rabbit, Egg Processing Plants, Frozen and Fresh Pack Processing Plants: To clean equipment, scrub surfaces with a mop, brush, sponge, or cloth using 50 ppm solution. Rinse with potable water. For sanitizing previously cleaned surfaces, apply 25 ppm solution by spraying, flushing, or with a clean sponge. Thoroughly wet surface and allow to thoroughly drain. No final water rinse is required.

Milk: Citrus and Ice Cream Processing Plants: Applied routinely as a sanitizing spray (12% ppm to 25 ppm titratable iodine) on walls, conveyors, equipment and floors. MYCO-BAC will reduce or eliminate odors in the processing area. Use on filling equipment to reduce or eliminate bacteria associated with condensation on equipment and pipes. Regular use as a sanitizer at 25 ppm helps prevent milk stone formation on equipment.

Retort Water Treatment in Food and Beverage Plants:

To control slime and odor causing bacteria, initially add 1 ounce of MYCO-BAC per 65 gallons of retort water (5ppm) at a point in the system where it will be uniformly mixed. Then add 1 ounce of MYCO-BAC to 650 gallons of water to maintain control. Badly fouled systems must be cleaned before treatment.

Back-flush for Teat Cups on Dairy Farms:

To clean/sanitize milking machine teat cups between cows, rinse with clean water, then inject 1 ounce MYCO-BAC per 26 gallons of water (12.5ppm) or 1 ounce MYCO-BAC per 13 gallons of water (25ppm) for at least 1 minute, flush, and drain from the unit. Rinse with potable water. Do not re-use solution.

STORAGE AND DISPOSAL

1. **Precautions:** Do not contaminate water, food, or feed by storage or disposal. Open burning is prohibited.
2. **Pesticide Disposal:** Pesticide, spray mixture, or mixture that cannot be used or chemically processed, should be disposed of in a facility approved for pesticides or in a safe place away from water supplies.
3. **Container Disposal:**
 - (a) Based container and label for reuse.
 - (b) Triple rinse (or equivalent) and offer for recycling or other reuse.
 - (c) Dispose of in approved landfills, or in a safe place.
4. **General:** Consult Federal, State, or local disposal authorities for approved other methods.