

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS
AND DOMESTIC ANIMALS**

DANGER: Highly corrosive. Causes skin and eye damage. May be fatal if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Irritating to nose and throat. Avoid breathing dust. Remove and wash contaminated clothing before reuse.

ENVIRONMENTAL HAZARDS: This product is toxic to fish. Do not discharge into lakes, streams, ponds, or public waters unless in accordance with an NPDES Permit. For guidance, contact the regional office of EPA.

PHYSICAL AND CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Strong Oxidizing Agent. Mix only with water. Use clean dry utensils. Do not add this product to any dispensing device containing remnants of any other product. Such use may cause a violent reaction leading to fire or explosion. Contamination with moisture, organic matter, or other chemicals may start a chemical reaction, with generation of heat, liberation of hazardous gases, and possible generation of fire and explosion. In case of contamination or decomposition, do not re-seal container. If possible, isolate container in open air or well ventilated area. Flood with large volumes of water, if necessary.

NET CONTENTS:

DCL-125

MEDIA LABOR INC.

MAY 2

48925-1

**ALTASAN 16
A CONCENTRATED
CHLORINATING POWDER
Bactericide Germicide Deodorant**

Compounds for sanitizing of
Dairy & Food Handling Equipment • Dairy Plants
• Frozen Food Plants • Restaurants • Bars • Soda
Fountains • Institutions.

EPA EST. NO. 49488-N3-01
EPA REG. NO. ...

ACTIVE INGREDIENTS:
Sodium Dichloro-s-Triazinetrione 25%
INERT INGREDIENTS 75%
(Available Chlorine 16%)

**KEEP OUT OF REACH OF CHILDREN
DANGER
See Side Panels For Other
Precautions**

DESPO CHEMICALS INTERNATIONAL, INC.

29 RIVERSIDE AVENUE • NEWARK, N. J. 07104

KEEP OUT OF REACH OF CHILDREN - DANGER

PRACTICAL TREATMENT: (FIRST AID): If swallowed, feed break soaked in milk followed by olive oil or cooking oil. Call a physician immediately.
If on skin: Brush off excess chemical and flush skin with cold water for at least 15 minutes. If irritation persists, get medical attention.
If In Eyes: Flush with cold water for at least 15 minutes. Get medical attention.

SEE ADDITIONAL PRECAUTIONS ON SIDE PANEL

(201) 481 - 2922

ONLY FOR SALE TO, USE OR
STORAGE BY SERVICE PERSONS

DIRECTIONS FOR USE:

It is a violation of a federal law to use this product in a manner inconsistent with its labeling.

Dilution Table for ALTASAN 16
2 Tablespoons full - approx. 1 oz.
1 Cupful = 8 oz.

Concentration of Solution desired (Content of available chlorine)	Amount of ALTASAN 16 in 8 U.S.
100 parts per million	1/2 oz.
500 parts per million	1/4 oz.
5000 parts per million	1/8 oz.

Milk Sanitation - Equipment - 1/2 oz. of ALTASAN 16 of water will give 100 ppm of available chlorine. Rinse and just prior to use of equipment; all equipment should be exposed to a germicidal solution for a less than two minutes. Do not rinse equipment after sanitizing.

Cheese Plant Sanitation - After cleaning and sanitizing equipment in the morning, sanitize with 100 ppm at a two minute exposure time. Mix solution in tank and circulate through all equipment to which ALTASAN 16 is to be added (16 to 6 gals. water). Do not rinse equipment after sanitizing.

Canning Plants - Sanitize after cleaning by spraying and other open processing equipment or chlorinating solution through pipelines and enclosed areas with a 100 ppm of available chlorine solution, 1/2 oz. to 6 gals. of water. All surfaces should be exposed to sanitizing solution for a period of two minutes. A 100 ppm available chlorine solution for a period of not less than two minutes. Rinse equipment with potable water after sanitizing.

Meat Packing Plants - cutting room floors, tables and trimming boards should be cleaned and then a 500 ppm solution of available chlorine (3 oz. to 6 gals. of water). Cooling room freezers should be cleaned and then sanitized with a 100 ppm available chlorine (1/2 oz. to 6 gals. of water), as an adjunct to manual disinfecting procedures. Bacon slicing equipment for paunch, viscera, etc., metal or non-porous should be cleaned and then sanitized with a 100 ppm available chlorine. An exposure time of not less than two minutes should be allowed (1/2 oz. of ALTASAN 16 to 6 gals. water), all equipment must be rinsed with potable water after sanitizing.

BEST DOCUMENT

ALAN 16
CONCENTRATED
BLEACHING POWDER
Germicide Deodorant

Use for sanitizing of
 Processing Equipment • Dairy Plants
 Restaurants • Bars • Soda
 Fountains

Chlorine 25%
 Sodium Hypochlorite 75%
 (Available Chlorine 16%)

OUT OF REACH OF CHILDREN
DANGER
Side Panels For Other
Precautions
ALAN INTERNATIONAL, INC.
 1000 AVENUE • NEWARK, N. J. 07104 •

OUT OF REACH OF CHILDREN - DANGER
WARNING: (FIRST AID): If swallowed,
 milk followed by olive oil or cooking
 oil immediately.
 If excess chemical and flush skin with cold
 water for at least 15 minutes. Get
 medical attention.

PRECAUTIONS ON SIDE PANEL

Call 481 - 2922
 For SALE TO, USE OR
 BY SERVICE PERSONS

DIRECTIONS FOR USE:

It is a violation of a federal law to use this product in a
 manner inconsistent with its labeling.

Dilution Table for **ALAN 16**
 2 Tablespoons full - approx. 1 oz.
 1 Cupful = 8 oz.

Concentration of Solution desired (Content of available chlorine)	Amount of ALAN 16 Bactericide in 8 U.S. Gallons
100 parts per million.....	1/2 oz.
600 parts per million.....	3 oz.
5000 parts per million.....	25 oz.

Milk Sanitation - Equipment - 1/2 oz. of **ALAN 16** to 6 gals.
 of water will give 100 ppm of available chlorine. After clean-
 ing and just prior to use of equipment; all equipment surfaces
 should be exposed to a germicidal solution for a period of not
 less than two minutes. Do not rinse equipment with water
 after sanitizing.

Cheese Plant Sanitation - After cleaning and assembling
 equipment in the morning, sanitize with 100 ppm of chlorine
 at a two minute exposure time. Mix solution in the weight
 tank and circulate through all equipment to cheese vats (1/2 oz.
ALAN 16 to 6 gals. water). Do not rinse equipment with
 water after sanitizing.

Canning Plants - Sanitize after cleaning by spraying tanks,
 vats and other open processing equipment or circulate a sani-
 tizing solution through pipelines and enclosed equipment using
 a 100 ppm of available chlorine solution, 1/2 oz. of **ALAN 16**
 to 6 gals. of water. All surfaces should be exposed to the sani-
 tizing solution for a period of two minutes. A 100 ppm of
 available chlorine solution for a period of not less than two
 minutes. Rinse equipment with potable water after sanitizing.

Meat Packing Plants - cutting room floors, tables and cutting
 and trimming boards should be cleaned and then sanitized with
 a 600 ppm solution of available chlorine (3 oz. **ALAN 16**
 to 6 gals. of water). Cooling room freezers should be fogged
 with a 600 ppm solution of available chlorine (3 oz. **ALAN 16**
 to 6 gals. of water), as an adjunct to manual cleaning and
 disinfecting procedures. Bacon slicing equipment, conveyors
 for paunch, viscera, etc., metal or non-porous surfaces should
 be cleaned and then sanitized with a 100 ppm solution of
 available chlorine. An exposure time of not less than two
 minutes should be allowed (1/2 oz. of **ALAN 16** to 6 gals. of
 water), all equipment must be rinsed with potable water after
 sanitizing.

Poultry and Egg Processing Equipment - After cleaning of
 eviscerating, pasteurizing, inspection tables and other proces-
 sing equipment, sanitize before use with a 100 ppm solution
 of available chlorine by spray or recirculation methods for a
 period of not less than two minutes (1/2 oz. of **ALAN 16** to
 6 gals. of water), all equipment must be rinsed with pot-
 able water after sanitizing.

Shell Eggs: to sanitize egg shell after washing with a re-
 commended product use 1 or 2 oz. of **ALAN 16** to 10
 gallons of water to provide a 100 or 200 ppm available chlo-
 rine.

Mold Control: Scrub and wash moldy surfaces such as walls,
 ceiling, floors until clean. Spray all surfaces with 5000 ppm
 of available chlorine solution. Relative humidity and ventila-
 tion determine partly the growth of mold and the spraying
 interval (25 oz. of **ALAN 16** to 6 gals. of water).

Institutional Sanitization - **ALAN 16** leaves no film on
 utensils, glassware, etc., is excellent for treating food service
 equipment as well as housekeeping chores such as sanitizing
 of bed pans, urinals, water fountains, etc. Use a 100 ppm so-
 lution of available chlorine, allowing all surfaces and parts to
 be exposed to the germicide (1/2 oz. **ALAN 16** to 6 gals. of
 water).

STORAGE AND DISPOSAL: Keep product dry in tightly
 closed container when not in use. Store in a cool dry, well
 ventilated area away from heat or open flame. In case of de-
 composition isolate container, if possible, and flood with
 large amounts of water to dissolve all materials before dis-
 carding. Place in wash collection or dispose in approved land-
 fill area, or bury in a safe place.

IMPORTANT NOTICE TO PURCHASER

The following is made in lieu of all warranties expressed or
 implied.
 Seller and manufacturer's only obligation shall be to replace
 such quantity of the product proved to be defective. Neither
 seller nor manufacturer shall be liable for any injury, loss or
 damage, direct or consequential, arising out of the use of or
 the inability to use the product. Before using, user shall
 determine the suitability of the product for his intended use,
 and user assumes all risks and liability whatsoever in con-
 nection therewith. The foregoing may not be altered except by
 an agreement signed by officers of the seller and manufacture.
 Nothing contained herein shall constitute a guarantee or
 warranty with respect to the product described or its use.

BEST DOCUMENT AVAILABLE

<p align="center">U.S. ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (WH-567) WASHINGTON, D.C. 20460</p> <p>NOTICE OF PESTICIDE: <input type="checkbox"/> REGISTRATION <input checked="" type="checkbox"/> REREGISTRATION <i>(Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended)</i></p>	EPA REGISTRATION NO.	DATE OF ISSUANCE MAY 16 1984
	TERM OF ISSUANCE	
	NAME OF PESTICIDE PRODUCT	
NAME AND ADDRESS OF REGISTRANT (Include ZIP code) 		
<p>NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.</p>		
<p>On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.</p> <p>A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.</p> <p>Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.</p>		
<input type="checkbox"/> ATTACHMENT IS APPLICABLE		
SIGNATURE OF APPROVING OFFICIAL		DATE

BEST DOCUMENT AVAILABLE

ATTACHMENT TO The REGISTRATION NOTICE

NAME OF PRODUCT: Altasan 16

EPA Registration No. 48925-1

Date

MAY 17 1984

This registration is being issued with the understanding that the derivative of cyanuric acid which is contained in this product is under scrutiny for potential adverse effects to human. There may be some regulatory actions directed against all registered products containing this chemical as an active ingredient at some time in the future.