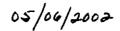
71094 -2



FRONT PANEL OF LABEL

PRO - SAN[®] L

Cleaner & Sanitizer for Food Contact Surfaces & Fruit/Vegetable Wash

ACTIVE INGREGIENTS:

KEEP OUT OF THE REACH OF CHILDREN

KILLS 99.999% BACTERIA!

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with it's labeling

SANITIZING - FOOD PREPARATION AREAS

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

CLEANING STEP: 1. Clean surfaces by using PRO-SAN® L solution applied by sponge, brush, mesh, wiping, or low-pressure spray. 3. Rinse with potable water.

SANITIZING STEP: 1. Sanitize by applying PRO-SAN® L by spraying, by immersion or by flooding. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. **3.** Allow the solution to drain and air dry sanitized surfaces. Wipe surface areas such as the countertops that cannot be drained.

FRUIT & VEGETABLE WASHING

- 1. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN® L solution.
- 2. After 2-5 minutes wash by gentle scrubbing with hand, a soft brush, a nylon mesh, or by mechanical agitating action. Repeat washing with fresh cleaning solution if needed.
- 3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue. Drain excess water from washed produce.

Manufactured for: MICROCIDE®, INC., Detroit, MI 48201 EPA Registration No. 71094-2 EPA Est. No. 50702-IN-1 NEVI 22 EL OG (0.4)

Tel. 248-526-9663

NET 32 FL OZ (946 ml)



1/3

BACK PANEL OF LABEL

CIRCULATION CLEANING & SANITIZING OF EQUIPMENT

(Soft Ice Cream, Juice, and Vending Machines)

CLEANING STEP: 1. Flush system with clean, warm water. 2. Disassemble parts needing manual cleaning. Clean using PRO-SAN® L solution. 4. Assemble circulating parts. 5. Fill system to capacity. 6. Circulate for 5-10 minutes. 7. Drain.

SANITIZING STEP: 1. Sanitize with a fresh PRO-SAN® L solution. **2.** Fill equipment to capacity and recirculate for 2-5 minutes. **3.** Drain and allow to air dry.

(Used PRO-SAN®L solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2 - 2.8. Discard sanitizer if it becomes visibly dirty or its pH increases.)

STORAGE AND DISPOSAL

PESTICIDE STORAGE: Store out of reach of children in original container. PESTICIDE CONTAINER DISPOSAL: Do not reuse container. Place empty bottle in thrash collection or recycle.

GENERAL INFORMATION

An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released. Do not use on acid incompatible surfaces.

U.S. Patents: 5,143,720 & 5,280,042

ACCEPTED MAY - 6 2002 Under the Federal Insecticica, Fungicida, care Hedenticide Act as amended, for the ito. 71094-2

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with it's labeling.

SANITIZING - FOOD PREPARATION AREAS

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

<u>CLEANING STEP</u>: 1. Clean surfaces by using PRO-SAN® L solution applied by sponge, brush, mesh, wiping, or low-pressure spray. 3. Rinse with potable water.

SANITIZING STEP: 1. Sanitize by applying PRO-SAN® L by spraying, by immersion or by flooding. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. **3.** Allow the solution to drain and air dry sanitized surfaces. Wipe surface areas such as the countertops that cannot be drained.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Store out of reach of children in original container.

PESTICIDE CONTAINER DISPOSAL: Do not reuse container. Place empty bottle in thrash or recycle.

GENERAL INFORMATION:

An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released. Do not use on acid incompatible surfaces.

PRO-SAN® L

Cleaner and Sanitizer for Food Contact Surfaces & Fruit / Vegetable Wash

U.S. Patents: 5,143,720 & 5,280,042

ACTIVE INGREGIENTS:

Citric Acid	0.660 %
Sodium dodecylbenzene sulfonate	0.036%
INERT INGREDIENTS	
	100.0 %

KEEP OUT OF REACH OF CHILDREN

KILLS 99.999% BACTERIA!

EPA Reg. No. 71094-2 EPA Est. No. 50702-IN-1

Manufactured for:



MICROCIDE®, INC., Detroit, MI 48201 Tel. 248-526-9663

CIRCULATION CLEANING & SANITIZING OF EQUIPMENT

(Soft Ice Cream, Juice, and Vending Machines)

CLEANING STEP:

1. Flush system with clean, warm water. 2. Disassemble parts needing manual cleaning. 3. Clean using PRO-SAN® L solution.4. Assemble: circulating parts. 5. Fill system to capacity. 6. Circulate for 5-10 minutes. 7. Drain.

SANITIZING STEP:

 Sanitize with a fresh PRO-SAN® L solution.
Fill equipment to capacity and re-circulate for 2-5 minutes.
Drain and allow to air dry.

(Used PRO-SAN®L solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2-2.8. Discarcl sanitizer if it becomes visibly dirty or its pH increases.)

FRUIT & VEGETABLE WASHING

1. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN® L solution.

2. After 2-5 minutes wash by gentle scrubbing with hand, a soft brush, a nylon mesh, or by mechanical agitating action. Repeat washing with fresh cleaning solution if needed.

3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue. Drain excess water from washed produce.

12 X 32 FL OZ (946 ml) BOTTLES TOTAL NET 3.0 GAL (11.36 L)

ACCEPTED MAY - 6 2002 Under the Federal Insecticitie Fungicide, and Rodenticide Act as amer :orthe Pesticide, registered under EPA Reg. No. 7/094-2

SHIPPING LABEL