CONCENTRATED BROAD SPECTRUM IODOPHOR FOR USE AS A ONE-STEP CLEANER-DISINFECTANT AND NO-RINSE SANITIZER IN:
- Hospitals & Clinics - Dental Offices - Schools & Institutions - Nursing Homes - Kitchens & Lunch Rooms - Restrooms

Used as directed

Iodine* . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 1.75%

vIRUCIDE*, BACTERICIDE, FUNGICIDE

EPA Reg. No. 4959-16-10190    EPA Est. No. 054612-CN-001

Wescodyne Plus®

Herpes Simplex Type 1*, and Influenza A2/Japan 305*, Hepatitis B: bactericidal against organic serum load against the following viruses, bacteria and pathogenic fungi: Polio 1*, Vaccinia*, E. Coli; Salmonella; Pseudomonas aeruginosa; Bacillus subtilis; Cryptococcus neoformans, cytomegalovirus, Coxsackie virus, herpes simplex virus, hepatitis A, hepatitis B, HSV-1, HSV-2, CMV, pneumocystis, candida albicans, and HPV. Wescodyne Plus® is effective in reducing the numbers of lactic acid bacteria and enterococci on the skin by 98.25%

NOTE TO PHYSICIAN: Prolonged use may cause skin damage. Be sure to use the product according to the directions provided.

CAUTION: Use according to directions only. Not for use on the skin, eyes, or mucous membranes. Not for injection or swallowing.

NOTE: KEEP OUT OF REACH OF CHILDREN

IN CASE OF ACCIDENTAL INGESTION:
- Take 1 ounce of Wescodyne Plus® solution containing 1 ounce of Wescodyne Plus® per 5 gallons of water. Be sure to follow the directions provided.

HAND SANITIZING IN FOOD PROCESSING PLANTS:
- 1. Pre-flush or pre-scrape equipment and utensils. If needed, pre-soak to remove gross food particles and soil.
- 2. Rinse equipment and utensils free of wash water prior to sanitization.
- 3. Rinse equipment and utensils free of wash water prior to sanitization.
- 4. After required contact time of one minute or more, allow equipment and utensils to adequately drain. Do not rinse before use.
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SANITIZING PREVIOUSLY CLEANED FOOD CONTACT SURFACES:
- 1. Pre-flush or pre-scrape equipment and utensils. If needed, pre-soak to remove gross food particles and soil.
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Wescodyne Plus® — 1 oz. per 5 gallons = 25 ppm titratable iodine. Be sure to follow the directions provided.

USE DILUTION TABLE

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DANGER:

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