



Net Contents: 5 U.S. gal/18.93 L

PRISTINE™

Liquid Sanitizer

For Use Only With the Ecolab Quantum™ Dispensing System

ACTIVE INGREDIENT:	
Sodium Hypochlorite	8.4%
OTHER INGREDIENTS:	91.6%
TOTAL:	100.0%

(provides a minimum available chlorine of 8%)

**KEEP OUT OF REACH OF CHILDREN
DANGER
FOR INDUSTRIAL USE ONLY**

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER:CORROSIVE. May cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear rubber gloves, chemical goggles and protective clothing. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

PHYSICAL AND CHEMICAL HAZARDS:

Strong Oxidizing Agent: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

DO NOT MIX WITH ANYTHING BUT WATER

Ecolab Food & Beverage Division
Ecolab Inc., 370 Wabasha Street N.
St. Paul, Minnesota 55102-1390 U.S.A.

DIRECTIONS

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

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

SANITIZING NONPOROUS FOOD CONTACT EQUIPMENT RINSE METHOD

A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2 oz. of *Pristine* with 13 gallons of water. If no test kit is available prepare a sanitizing solution by mixing 4 oz. of *Pristine* with 13 gallons of water to provide approximately 200 ppm available chlorine by weight.

At 100 ppm available chlorine this product is an effective sanitizer against *Vibrio cholerae*, *Escherichia coli O157:H7*, *Listeria monocytogenes*, *Salmonella typhi* and *Staphylococcus aureus*. Clean all surfaces with proper detergent and rinse with water. Just prior to use, rinse all surfaces thoroughly with the sanitizing solution maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Allow equipment to drain thoroughly. Do not rinse and do not soak overnight.

SANITIZING POROUS FOOD CONTACT EQUIPMENT-RINSE METHOD

Prepare a 600 ppm solution by thoroughly mixing 3 oz. of this product in 3 gal. water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution (4 oz./13 gallons). Do not rinse and do not soak overnight.

BACTERIOPHAGE CONTROL

Pristine will significantly reduce the incidence of *Streptococcus cremoris* and *S. diacetilactis* bacteriophage in cheese manufacturing establishments by fogging at concentrations of 600 ppm available chlorine. Fogging should be used as a supplement to acceptable manual cleaning and sanitizing of room surfaces as described above.

Directions for fogging:

Prior to fogging, clean all surfaces and remove or carefully protect all food products and packaging materials. Fog desired areas using one quart per 1000 cu. ft. of room area with a *Pristine* solution containing 600 ppm of available chlorine. Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must then be thoroughly rinsed with a *Pristine* solution at 200 ppm of available chlorine. Allow surfaces to drain thoroughly before operations are resumed.

For continuous treatment of meat and poultry or fruit and vegetable conveyors:

Wash, rinse and sanitize conveyor equipment. During processing, apply *Pristine* at a 200 ppm available chlorine level to conveyors with *MIKRO MASTER* or other suitable feeding equipment. Controlled volumes of sanitizer are applied to the return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operations, apply a coarse spray to equipment, peelers, collators, slicers and saws with *MIKRO MASTER* dispensed *Pristine* solution of 200 ppm available chlorine. Conveyor equipment should be free of product when applying this coarse spray.

NOTE: For mechanical operations, prepared use solutions may not be reused for sanitizing but may be re-used for other purposes such as cleaning.

For manual operations, fresh sanitizing solutions should be prepared as soon as they become diluted or soiled.

SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES

Rinse Method: Prepare sanitizing solution by thoroughly mixing 4 oz. of this product with 13 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean surfaces such as floors and walls in the normal manner. Rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse with water after treatment.

DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES

Rinse Method: If the product is to be used immediately, prepare a disinfecting solution by thoroughly mixing 12 oz. of this product with 13 gallons of water to provide approximately 600 ppm available chlorine by weight. If the product will be stored for an extended period of time, between 1 to 8 hours, prepare a disinfecting solution by mixing 14 oz. of this product with 13 gallons of water to provide approximately 700 ppm available chlorine by weight. Clean surfaces, such as floors and walls, in the normal manner. Rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse with water after treatment.

DO NOT MIX WITH ANYTHING BUT WATER

WATER CHLORINATION

For farm, private or small municipal water chlorination, use 0.2 to 0.6 ppm available chlorine. Use chlorine test kit for the determination of proper concentrations and amount of residual chlorine. The desired range in available chlorine must be maintained throughout the distribution system. For municipal water chlorination bacteriological sampling must be conducted as required in the National Primary Drinking Water Regulations.

TREATMENT OF POULTRY PROCESSING WATER

Follow guidelines of local water authority for water potability treatment.

Continuous Feed: Using an automatic metering device, continuously feed this product into the water to obtain and/or maintain a level of **5-20 ppm available chlorine (1 oz product per 130 gal. water, to 2 oz product per 65 gallons water)**. Confirm target chlorine level with either a chlorine test kit or an automatic testing device. When the available chlorine level reaches 20 ppm, notify the USDA plant inspector.

Intermittent Feed: Start up by adding 1.5 ounces of this product per 1,000 gallons of water for each 1 ppm of available chlorine needed. For subsequent doses, check chlorine level with a chlorine test kit. Add enough of this product to maintain the target chlorine level and confirm this level with a chlorine test kit. Do not pour this product directly on poultry product in the water.

AVAILABLE CHLORINE TABLE OF PROPORTIONS

0.5 ppm - 1 oz. in 1300 gal. water
50 ppm - 1 oz. in 13 gal. water
100 ppm - 2 oz. in 13 gal water/1 oz. in 6.5 gal. water
200 ppm - 4 oz. in 13 gal. water/2 oz. in 6.5 gal. water
600 ppm - 12 oz. in 13 gal. Water

FOOD EGG SANITIZATION

Thoroughly clean all eggs before proceeding. To sanitize clean shell eggs intended for food or food products, apply solution with a coarse spray 2 oz of product in 6.5 gallons of water (providing 200 ppm available chlorine). The solution must be equal to or warmer than the eggs, but not to exceed 130 deg F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this chlorine compound may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be thoroughly dry before casing or breaking. The solution must not be reused for sanitizing eggs.

FRUIT AND VEGETABLE WASHING

Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 8 oz of product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruits or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Coarse spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.