

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS:

**DANGER, Corrosive.** Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear safety glasses and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated. Remove and wash contaminated clothing before reuse.

### 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.

### ENVIRONMENTAL HAZARDS

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

### READ THE PRECAUTIONARY STATEMENTS BEFORE USE

**DIRECTIONS FOR USE** 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.

**CLEANING FORMULATIONS, BLEACHING, & NON-PESTICIDE CHEMICAL MANUFACTURING:** This product may be used for cleaning formulations, bleaching and non-pesticidal chemical manufacturing. Only specifically designed handling and dispensing equipment should be used in accordance with manufacturer's instructions and according to operating instructions or product formulations defined by the use facility.

### COOLING TOWER AND EVAPORATIVE CONDENSER WATER

**SLUG FEED METHOD** - Initial Dose: When system is noticeably fouled apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain from 5 to 10 ppm available chlorine. Repeat until control is achieved. Subsequent Dose: When microbial control is evident, add 11 oz. of this product per 10,000 gallons of water in the system daily, as or needed to maintain control and keep the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun. **INTERMITTENT FEED METHOD** - Initial Dose: When system is noticeably fouled, apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blow down. Subsequent Doses: When microbial control is evident, add 11 oz. of this product per 10,000 gallons of water in the system to obtain a 1 ppm residual. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blow down.

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Badly fouled systems must be cleaned before treatment is begun.

**CONTINUOUS FEED METHOD** - Initial Dose: when system is noticeably fouled, apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Subsequent Doses: Maintain this treatment level by starting a continuous feed of 1 oz. of this product per 1,000 gallons of water lost by blow down to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

### DISINFECTANT OF NONPOROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a disinfecting solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD** - Prepare a disinfecting solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

### SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD** - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

**SPRAY METHOD** - Pre-clean all surfaces after use. Prepare a 200 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

### SANITATION OF POROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a sanitizing solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD** - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

**SPRAY METHOD** - After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine by thoroughly mixing the product in a ratio of 6 oz. of this product with 10 gallons of water. Use spray equipment, which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.



### HMIS/NFPA Hazard Rating

<b>HEALTH</b>	<b>3</b>
<b>FLAMMABILITY</b>	<b>0</b>
<b>PHYSICAL HAZARDS</b>	<b>2</b>
<b>PROTECTION</b>	<b>-</b>

### Degree of Hazard:

4 - Very High  
3 - High  
2 - Moderate  
1 - Slight  
0 - Insignificant



## ACTIVE INGREDIENTS

**SODIUM HYPOCHLORITE**..... **12.5%**

**OTHER INGREDIENTS**..... **87.5%**

**TOTAL**..... **100.0%**

Contains 11.9% available chlorine  
**KEEP OUT OF REACH OF CHILDREN**

**DANGER**  
**FIRST AID**

**If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center for doctor for treatment advice.

**If Swallowed:** Call a poison control center for doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

**If inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going to treatment.

**NOTE TO PHYSICIAN** - Probable mucosal damage may contraindicate the use of gastric lavage.

FOR ALL ACCIDENTS CALL INFOTRAC AT 1-800-535-6053 (NORTH AMERICA) OR AT 1-352-323-3500 (INTERNATIONAL)

See other precautions on this label (See booklet for additional use instructions).

EPA Reg. No.: 72315-6-11399 EPA Est. No.: 11399-CA-001

NET CONTENTS:  ONE US GALLON  4 X ONE US GALLON

## SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

**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 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. 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. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

**IMMERSION METHOD** - A solution of 100 ppm available chlorine may be used as 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 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. 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. Do not rinse equipment with water after treatment. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

**FLOW/PRESSURE METHOD** - Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110 % of volume capacity of the equipment by mixing the product in a ratio of 2 oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 2 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine.

**CLEAN-IN-PLACE METHOD** - Thoroughly clean equipment after use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110 % of volume capacity of the equipment by mixing the product in a ratio of 2 oz. of product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine.

**SPRAY METHOD** - Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 6 oz. of product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

## SANITIZATION OF POROUS FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a 600 ppm solution by thoroughly mixing 6 oz. of this product with 10 gallons of water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

**IMMERSION METHOD** - Prepare a 600 ppm solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water. Clean equipment in the normal manner. Immerse equipment in the 600 ppm solution for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallon of water. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

**SPRAY METHOD** - Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in the ratio of 6 oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water.

### HOUSEHOLD LAUNDRY SANITIZERS

**IN SOAKING SUDS** - Thoroughly mix 2 oz. of this product to 10 gallons of wash water to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior to starting the wash/rinse cycle.

**IN WASHING SUDS** - Thoroughly mix 2 oz. of this product to 10 gallon of wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the wash/rinse cycle.

### COMMERCIAL LAUNDRY SANITIZERS

Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 2 oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the pre-wash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine if solution has been allowed to stand. Add more of this product if the available chlorine level has dropped below 200 ppm.

**STORAGE AND DISPOSAL** - Do not contaminate food or feed by storage, disposal or cleaning of equipment. **Pesticide Storage:** Store this product in a cool, dry area away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large amounts of water. **Pesticide Disposal:** Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer or other approved disposal facility. **Container:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. To clean the container before final disposal, triple or pressure rinse. Follow Pesticide Disposal instructions for rinsate disposal. Offer for recycling if available or reconditioning if appropriate or place in trash.



# CHLOR PLUS

KEEP OUT OF REACH OF CHILDREN

## DANGER, CORROSIVE

### DIRECTIONS FOR USE

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. See Label for additional information.

### FRUIT & VEGETABLE WASHING

All fruits and vegetables should be cleaned by thoroughly washing in an appropriate cleaning solution. Remove all soils and other residues prior to treating with this product. After washing, transfer the fruit and vegetables to a separate tank containing the solution.

Apply this product at the recommended concentration of available chlorine. See the following table for recommended usage concentrations for the fruit or vegetable being processed. To prepare a 100 ppm available chlorine solution, add 0.75 gallon of this product to 1,000 gallons of water. The use of a calcium carbonate buffer to control pH is recommended. Maintain the pH of the use solution between 6.0 and 8.0 with a dilute solution of hydrochloric acid.

For citrus quarantine, use a 200 ppm at pH 6.0 to 7.5. Apply for two minutes using a suitable spray or dip tank treatment.

Booklet: 1 Gallon Container

EPA Reg. No.: 72315-6-11399

EPA Est. No.: 11399-CA-001

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### DOSAGE IN FRUIT AND VEGETABLE TREATMENT

#### Available Chlorine Required in Treatment Water

Maintain the following temperatures: Tank/Flume: 60 - 70°F Spray 65 - 75°F Hydrocooler: 34 - 40°F  
Do not rinse treated commodities with water prior to packaging.

COMMODITY	TREATMENT METHOD	AVAILABLE CHLORINE TO APPLY (PPM)	COMMENT
Apples	Dump Tank	100 - 150	For dump tank and flume, submerge the apples for 90 seconds.
	Flume	30 - 50	
	Spray	100 - 150	For spray, maintain contact for 5 - 15 seconds.
Artichokes	Spray	100 - 150	Spray for 5 - 15 seconds.
Asparagus	Spray	100 - 150	Spray for 5 - 15 seconds.
	Hydrocooler	125 - 150	Hydrocool for 20 - 30 minutes.
Brussels Sprouts	Spray	100 - 150	Spray for 5 - 15 seconds.
Cabbage (Chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Carrots	Dump Tank	100 - 200	Immerse in dump tank for flume for 1 - 5 minutes.
	Flume	100 - 200	
	Spray	50 - 100	
Cauliflower	Spray	300 - 400	Spray for 5 - 15 seconds.
Celery	Spray	100	Spray for 5 - 15 seconds.
Cherries	Spray	75 - 100	Spray for 5 - 15 seconds.
Garlic	Spray	75 - 100	Spray for 5 - 15 seconds.
	Tank	75 - 150	Immerse in tank for 2 - 5 minutes contact.
Grapefruits	Spray	40 - 75	Spray for 5 - 15 seconds.
	Drench	100 - 150	Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7.5 in drench tank.
Lemons	Dump Tank	30 - 50	Immerse in dump tank for 2 - 3 minutes.
Lettuce (chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Melons (All varieties)	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes.
	Spray	100 - 200	Spray for 5 - 15 seconds.
Mushrooms	Spray	100 - 200	Spray for 5 - 15 seconds. After treatment with the chlorinated Water, mushrooms must be treated with anti-oxidant to prevent browning.
Onion (Dry)	Spray	75 - 150	Spray for 5 - 15 seconds.
	Tank	75 - 150	Immerse in tank for 2 - 3 minutes.
Onions (Green)	Spray	75 - 120	Spray for 5 - 15 seconds.
Oranges	Drench	100 - 200	Drench for 3 - 5 minutes.
	Spray	40 - 75	Spray for 5 - 15 seconds.
Nectarines	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes
	Spray	50 - 100	Spray for 5 - 15 seconds.
Peaches	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes.
	Spray	50 - 100	Spray for 5 - 15 seconds.
Pears	Dump Tank	200 - 300	Immerse in tank for 2 - 3 minutes
Peppers (Not for use in CA)	Spray	300 - 400	Spray for 5 - 15 seconds.
Pineapples (Not for use in CA)	Spray	100 - 150	Spray for 5 - 15 seconds.
	Drench	40 - 100	Drench for 3 - 5 minutes
	Dump Tank	30 - 100	Remove from tank after 2 - 5 minutes. Potable water rinse is not required for pineapple.
Plums	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes.
	Spray	50 - 100	Spray for 5 - 15 seconds.
Potatoes	Dump Tank	30 - 100	Immerse in tank or flume for 2 - 5 minutes.
	Flume	200 - 300	
	Spray	100 - 200	
Potatoes (white)	Spray	500 - 600	This concentration of chlorine should be used only if bleaching of Potatoes is desirable. Spray for 5 - 20 seconds.
Radishes	Tank	10 - 25	Immerse in tank for 1 - 12 seconds.
	Spray	100 - 150	Spray for 5 - 15 seconds.
Spinach (Not for use in CA)	Spray	75 - 150	Spray for 5 - 15 seconds.
Tomatoes	Tank	200 - 350	Immerse in tank for 2 - 3 minutes.
	Spray	100 - 150	Spray for 5 - 15 seconds.
Yams	Tank	100 - 200	Immerse in tank for 2 - 3 minutes.



HDPE

#### HMIS/NFPA Hazard Rating

HEALTH	3
FLAMMABILITY	0
PHYSICAL HAZARDS	2
PROTECTION	-

#### Degree of Hazard:

- 4 - Very High
- 3 - High
- 2 - Moderate
- 1 - Slight
- 0 - Insignificant





# CHLOR PLUS

KEEP OUT OF REACH OF CHILDREN

## DANGER, CORROSIVE

### DIRECTIONS FOR USE

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. See Label for additional information.

### FRUIT & VEGETABLE WASHING

All fruits and vegetables should be cleaned by thoroughly washing in an appropriate cleaning solution. Remove all soils and other residues prior to treating with this product. After washing, transfer the fruit and vegetables to a separate tank containing the solution. Apply this product at the recommended concentration of available chlorine. See the following table for recommended usage concentrations for the fruit or vegetable being processed. To prepare a 100 ppm available chlorine solution, add 0.75 gallon of this product to 1,000 gallons of water. The use of a calcium carbonate buffer to control pH is recommended. Maintain the pH of the use solution between 6.0 and 8.0 with a dilute solution of hydrochloric acid.

For citrus quarantine, use a 200 ppm at pH 6.0 to 7.5. Apply for two minutes using a suitable spray or dip tank treatment.

EPA Reg. No.: 72315-6-11399  
EPA Est. No.: 11399-CA-001

Booklet: 1.5 GALLON (5.68 L.)

Distributed by:

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A DIVISION OF HANSON-LORAN COMPANY

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### DOSAGE IN FRUIT AND VEGETABLE TREATMENT

#### Available Chlorine Required in Treatment Water

Maintain the following temperatures: Tank/Flume: 60 - 70°F Spray 65 - 75°F Hydrocooler: 34 - 40°F  
Do not rinse treated commodities with water prior to packaging.

COMMODITY	TREATMENT METHOD	AVAILABLE CHLORINE TO APPLY (PPM)	COMMENTS
Apples	Dump Tank	100 - 150	For dump tank and flume, submerge the apples for 90 seconds.
	Flume	30 - 50	
	Spray	100 - 150	For spray, maintain contact for 5 - 15 seconds.
Artichokes	Spray	100 - 150	Spray for 5 - 15 seconds.
Asparagus	Spray	100 - 150	Spray for 5 - 15 seconds.
	Hydrocooler	125 - 150	Hydrocool for 20 - 30 minutes.
Brussels Sprouts	Spray	100 - 150	Spray for 5 - 15 seconds.
Cabbage (Chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Carrots	Dump Tank	100 - 200	Immerse in dump tank for flume for 1 - 5 minutes.
	Flume	100 - 200	
	Spray	50 - 100	
Cauliflower	Spray	300 - 400	Spray for 5 - 15 seconds.
Celery	Spray	100	Spray for 5 - 15 seconds.
Cherries	Spray	75 - 100	Spray for 5 - 15 seconds.
Garlic	Spray	75 - 100	Spray for 5 - 15 seconds.
	Tank	75 - 150	Immerse in tank for 2 - 5 minutes contact.
Grapefruits	Spray	40 - 75	Spray for 5 - 15 seconds.
	Drench	100 - 150	Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7.5 in drench tank.
Lemons	Dump Tank	30 - 50	Immerse in dump tank for 2 - 3 minutes.
Lettuce (chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Melons (All varieties)	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes.
	Spray	100 - 200	Spray for 5 - 15 seconds.
Mushrooms	Spray	100 - 200	Spray for 5 - 15 seconds. After treatment with the chlorinated water, mushrooms must be treated with anti-oxidant to prevent browning.
Onion (Dry)	Spray	75 - 150	Spray for 5 - 15 seconds.
	Tank	75 - 150	Immerse in tank for 2 - 3 minutes.
Onions (Green)	Spray	75 - 120	Spray for 5 - 15 seconds.
Oranges	Drench	100 - 200	Drench for 3 - 5 minutes.
	Spray	40 - 75	Spray for 5 - 15 seconds.
Nectarines	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes.
	Spray	50 - 100	Spray for 5 - 15 seconds.
Peaches	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes.
	Spray	50 - 100	Spray for 5 - 15 seconds.
Pears	Dump Tank	200 - 300	Immerse in tank for 2 - 3 minutes
Peppers (Not for use in CA)	Spray	300 - 400	Spray for 5 - 15 seconds.
Pineapples (Not for use in CA)	Spray	100 - 150	Spray for 5 - 15 seconds.
	Drench	40 - 100	Drench for 3 - 5 minutes
	Dump Tank	30 - 100	Remove from tank after 2 - 5 minutes. Potable water rinse is not required for pineapple.
Plums	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes.
	Spray	50 - 100	Spray for 5 - 15 seconds.
Potatoes	Dump Tank	30 - 100	Immerse in tank or flume for 2 - 5 minutes.
	Flume	200 - 300	
	Spray	100 - 200	
Potatoes (white)	Spray	500 - 600	This concentration of chlorine should be used only if bleaching of potatoes is desirable. Spray for 5 - 20 seconds.
Radishes	Tank	10 - 25	Immerse in tank for 1 - 12 seconds.
	Spray	100 - 150	Spray for 5 - 15 seconds.
Spinach (Not for use in CA)	Spray	75 - 150	Spray for 5 - 15 seconds.
Tomatoes	Tank	200 - 350	Immerse in tank for 2 - 3 minutes.
	Spray	100 - 150	Spray for 5 - 15 seconds.
Yams	Tank	100 - 200	Immerse in tank for 2 - 3 minutes.



#### HMIS/NFPA Hazard Rating

HEALTH	3
FLAMMABILITY	0
PHYSICAL HAZARDS	2
PROTECTION	-

#### Degree of Hazard:

- 4 - Very High
- 3 - High
- 2 - Moderate
- 1 - Slight
- 0 - Insignificant



# CHLOR PLUS

## ACTIVE INGREDIENTS

Sodium Hypochlorite.....12.5%

OTHER INGREDIENTS.....87.5%

TOTAL.....100.0%

Contains 11.9% available chlorine

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

### FIRST AID

**If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center for doctor for treatment advice.

**If Swallowed:** Call a poison control center for doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

**If inhaled:** Move person to fresh air. If person if not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going to treatment.

**NOTE TO PHYSICIAN** - Probable mucosal damage may contraindicate the use of gastric lavage.

FOR ALL ACCIDENTS CALL INFOTRAC AT 1-800-535-5053 (NORTH AMERICA) OR AT 1-352-323-3500 (INTERNATIONAL)

SEE OTHER PRECAUTIONS ON THIS LABEL (See booklet for additional use instructions).

NET CONTENTS: 1 ea. 1.5 GALLON (5.68 L.) Container

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# CHLOR PLUS

## ACTIVE INGREDIENTS

Sodium Hypochlorite.....12.5%

OTHER INGREDIENTS.....87.5%

TOTAL.....100.0%

Contains 11.9% available chlorine

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

### FIRST AID

**If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center for doctor for treatment advice.

**If Swallowed:** Call a poison control center for doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

**If Inhaled:** Move person to fresh air. If person if not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going to treatment.

**NOTE TO PHYSICIAN** - Probable mucosal damage may contraindicate the use of gastric lavage.

FOR ALL ACCIDENTS CALL INFOTRAC AT 1-800-535-5053 (NORTH AMERICA) OR AT 1-352-323-3500 (INTERNATIONAL)

SEE OTHER PRECAUTIONS ON THIS LABEL (See booklet for additional use instructions).

NET CONTENTS: 1 ea. 1.5 GALLON (5.68 L.) Container

Distributed by:

EPA Reg. No.: 72315-6-11399 • EPA EST. No.: 11399-CA-001

**UNIVERSAL LABORATORIES** A DIVISION OF HANSON-LORAN COMPANY

6700 Caballero Blvd., Buena Park, California 90620 • (714) 736-9811 • Fax (714) 736-9053 • (800) 734-7326

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS:**

**KEEP OUT OF REACH OF CHILDREN**

**DANGER,** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear safety glasses and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated. Remove and wash contaminated clothing before reuse.

**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.

**ENVIRONMENTAL HAZARDS**

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

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# CHLOR PLUS

**ACTIVE INGREDIENTS**

**Sodium Hypochlorite**.....12.5%

**OTHER INGREDIENTS**.....87.5%

**TOTAL**.....100.0%

Contains 11.9% available chlorine

**KEEP OUT OF REACH OF CHILDREN**

## DANGER

### FIRST AID

**If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center for doctor for treatment advice.

**If swallowed:** Call a poison control center for doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

**If inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going to treatment.

**NOTE TO PHYSICIAN** - Probable mucosal damage may contraindicate the use of gastric lavage.

FOR ALL ACCIDENTS CALL INFOTRAC AT 1-800-535-5053 (NORTH AMERICA) OR AT 1-352-323-3500 (INTERNATIONAL)

*(See booklet for additional use instructions)*

**NET CONTENTS: 64 OZ.**

**DIRECTIONS FOR USE**

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. See Label for additional information.

**CLEANING FORMULATIONS, BLEACHING, & NON-PESTICIDE CHEMICAL MANUFACTURING:**

This product may be used for cleaning formulations, bleaching and non-pesticidal chemical manufacturing. Only specifically designed handling and dispensing equipment should be used in accordance with manufacturer's instructions and according to operating instructions or product formulations defined by the use facility.

**STORAGE AND DISPOSAL** - Do not contaminate food or feed

by storage, disposal or cleaning of equipment. **Pesticide Storage:** Store this product in a cool, dry area away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large amounts of water. **Pesticide Disposal:** Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer or other approved disposal facility. **Container:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. To clean the container before final disposal, triple or pressure rinse. Follow Pesticide Disposal instructions for rinsate disposal. Offer for recycling if available or reconditioning if appropriate or place in trash.



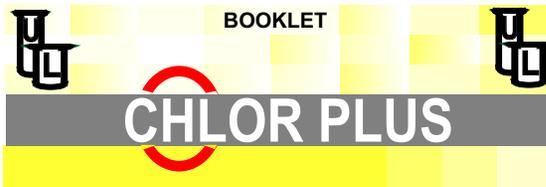
HDPE

**HMIS/NFPA Hazard Rating**

<b>HEALTH</b>	<b>3</b>
<b>FLAMMABILITY</b>	<b>0</b>
<b>PHYSICAL HAZARDS</b>	<b>2</b>
<b>PROTECTION</b>	<b>-</b>

**Degree of Hazard:**

- 4 - Very High
- 3 - High
- 2 - Moderate
- 1 - Slight
- 0 - Insignificant



## KEEP OUT OF REACH OF CHILDREN DANGER, CORROSIVE

### DIRECTIONS FOR USE

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. See Label for additional information.

### SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

**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 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, 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 re-establish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

**IMMERSION METHOD** - a solution of 100 ppm available chlorine may be used as 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 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. 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. Do not rinse equipment with water after treatment. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes. **FLOW/PRESSURE METHOD** - Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment by mixing the product in a ratio of 2 oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 2 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. **CLEAN-IN-PLACE METHOD** - Thoroughly clean equipment after use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment by mixing the product in a ratio of 2 oz. of product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. **SPRAY METHOD** - Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 6 oz. of product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

**HOUSEHOLD LAUNDRY SANITIZERS - IN SOAKING SUDS** - Thoroughly mix 2 oz. of this product to 10 gallons of wash water to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior to starting the wash/rinse cycle.

Booklet: 64 oz Container

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EPA Reg. No.: 72315-6-11399 • EPA Est. No.: 11399-CA-001



HMIS/NFPA Hazard Rating		Degree of Hazard:
HEALTH	3	4 - Very High
FLAMMABILITY	0	3 - High
PHYSICAL HAZARDS	2	2 - Moderate
PROTECTION	1	1 - Slight
	0	0 - Insignificant

**IN WASHING SUDS** - Thoroughly mix 2 oz. of this product to 10 gallon of wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the wash/rinse cycle.

**COMMERCIAL LAUNDRY SANITIZERS** - Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 2 oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the pre-wash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine if solution has been allowed to stand. Add more of this product if the available chlorine level has dropped below 200 ppm.

### SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD** - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment. **SPRAY METHOD** - Pre-clean all surfaces after use. Prepare a 200 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

### SANITATION OF POROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a sanitizing solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD** - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment. **SPRAY METHOD** - After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine by thoroughly mixing the product in a ratio of 6 oz. of this product with 10 gallons of water. Use spray equipment, which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

### COOLING TOWER AND EVAPORATIVE CONDENSER WATER

**SLUG FEED METHOD** - Initial Dose: When system is noticeably fouled apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain from 5 to 10 ppm available chlorine. Repeat until control is achieved. Subsequent Doses: When microbial control is evident, add 11 oz. of this product per 10,000 gallons of water in the system daily, as or needed to maintain control and keep the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun. **INTERMITTENT FEED METHOD** - Initial Dose: When system is noticeably fouled, apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blow down. Subsequent Doses: when microbial control is evident, add 11 oz. of this product per 10,000 gallons of water in the system to obtain a 1 ppm residual. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blow down. Badly fouled systems must be cleaned before treatment is begun. **CONTINUOUS FEED METHOD** - Initial Dose: when system is noticeably fouled, apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Subsequent Doses: Maintain this treatment level by starting a continuous feed of 1 oz. of this product per 1,000 gallons of water lost by blow down to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

### SANITIZATION OF POROUS FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a 600 ppm solution by thoroughly mixing 6 oz. of this product with 10 gallons of water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse with water and do not soak equipment overnight. **IMMERSION METHOD** - Prepare a 600 ppm solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water. Clean equipment in the normal manner. Immerse equipment in the 600 ppm solution for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallon of water. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight. **SPRAY METHOD** - Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in the ratio of 6 oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces with a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water.

### DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD** - Prepare a disinfecting solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD** - Prepare a disinfecting solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

**FRUIT & VEGETABLE WASHING** - All fruits and vegetables should be cleaned by thoroughly washing in an appropriate cleaning solution. Remove all soils and other residues prior to treating with this product. After washing, transfer the fruit and vegetables to a separate tank containing the solution. Apply this product at the recommended concentration of available chlorine. See the following table for recommended usage concentrations for the fruit or vegetable being processed. To prepare a 100 ppm available chlorine solution, add 0.75 gallon of this product to 1,000 gallons of water. The use of a calcium carbonate buffer to control pH is recommended. Maintain the pH of the use solution between 6.0 and 8.0 with a dilute solution of hydrochloric acid. For citrus quarantine, use a 200 ppm at pH 6.0 to 7.5. Apply for two minutes using a suitable spray or dip tank treatment.

## DOSAGE IN FRUIT AND VEGETABLE TREATMENT

### Available Chlorine Required in Treatment Water

Maintain the following temperatures: Tank/Flume: 60 - 70°F Spray 65 - 75°F Hydrocooler: 34 - 40°F

Do not rinse treated commodities with water prior to packaging.

COMMODITY	TREATMENT METHOD	AVAILABLE CHLORINE TO APPLY (PPM)	COMMENTS
Apples	Dump Tank	100 - 150	For dump tank and flume, submerge the apples for 90 seconds.
	Flume	30 - 50	
	Spray	100 - 150	For spray, maintain contact for 5 - 15 seconds.
Artichokes	Spray	100 - 150	Spray for 5 - 15 seconds.
Asparagus	Spray	100 - 150	Spray for 5 - 15 seconds.
	Hydrocooler	125 - 150	Hydrocool for 20 - 30 minutes.
Brussels Sprouts	Spray	100 - 150	Spray for 5 - 15 seconds.
Cabbage (Chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Carrots	Dump Tank	100 - 200	Immerse in dump tank for flume for 1 - 5 minutes.
	Flume	100 - 200	
	Spray	50 - 100	
Cauliflower	Spray	300 - 400	Spray for 5 - 15 seconds.
Celery	Spray	100	Spray for 5 - 15 seconds.
Cherries	Spray	75 - 100	Spray for 5 - 15 seconds.
Garlic	Spray	75 - 100	Spray for 5 - 15 seconds. Immerse in tank for 2 - 5 minutes contact.
	Tank	75 - 150	
Grapefruits	Spray	40 - 75	Spray for 5 - 15 seconds. Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7.5 in drench tank.
	Drench	100 - 150	
Lemons	Dump Tank	30 - 50	Immerse in dump tank for 2-3 minutes.
Lettuce (chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Melons (All varieties)	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes. Spray for 5 - 15 seconds.
	Spray	100 - 200	
Mushrooms	Spray	100 - 200	Spray for 5 - 15 seconds. After treatment with the chlorinated water, mushrooms must be treated with anti-oxidant to prevent browning.
Onion (Dry)	Spray	75 - 150	Spray for 5 - 15 seconds. Immerse in tank for 2 - 3 minutes.
	Tank	75 - 150	
Onions (Green)	Spray	75 - 120	Spray for 5 - 15 seconds.
Oranges	Drench	100 - 200	Drench for 3 - 5 minutes. Spray for 5 - 15 seconds.
	Spray	40 - 75	
Nectarines	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes. Spray for 5 - 15 seconds.
	Spray	50 - 100	
Peaches	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes. Spray for 5 - 15 seconds.
Pears	Spray	50 - 100	
Pears (Not for use in CA)	Dump Tank	200 - 300	Immerse in tank for 2 - 3 minutes
Peppers (Not for use in CA)	Spray	300 - 400	Spray for 5 - 15 seconds.
	Spray	100 - 150	Spray for 5 - 15 seconds. Drench for 3 - 5 minutes. Remove from tank after 2 - 5 minutes. Potable water rinse is not required for pineapple.
	Drench	40 - 100	
Pineapples (Not for use in CA)	Dump Tank	30 - 100	
	Spray	100 - 150	
Plums	Hydrocooler	30 - 75	Hydrocool for 20 - 30 minutes. Spray for 5 - 15 seconds.
Potatoes	Dump Tank	30 - 100	Immerse in tank or flume for 2 - 5 minutes. Spray for 5 - 30 seconds.
	Flume	200 - 300	
Potatoes (white)	Spray	100 - 200	
	Spray	500 - 600	This concentration of chlorine should be used only if bleaching of potatoes is desirable. Spray for 5 - 20 seconds.
Radishes	Tank	10 - 25	Immerse in tank for 1 - 12 seconds. Spray for 5 - 15 seconds.
	Spray	100 - 150	
Spinach (Not for use in CA)	Spray	75 - 150	Spray for 5 - 15 seconds.
Tomatoes	Tank	200 - 350	Immerse in tank for 2 - 3 minutes. Spray for 5 - 15 seconds.
	Spray	100 - 150	
Yams	Tank	100 - 200	Immerse in tank for 2 - 3 minutes.



**ACTIVE INGREDIENTS**

Sodium Hypochlorite..... 12.5%

OTHER INGREDIENTS..... 87.5%

TOTAL..... 100.0%

Contains 11.9% available chlorine

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

**FIRST AID**

**If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center for doctor for treatment advice.

**If swallowed:** Call a poison control center for doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

**If inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going to treatment.

**NOTE TO PHYSICIAN** - Probable mucosal damage may contraindicate the use of gastric lavage.

FOR ALL ACCIDENTS CALL INFOTRAC AT 1-800-535-5053 (NORTH AMERICA) OR AT 1-352-323-3500 (INTERNATIONAL)

*(See booklet for additional use instructions)*

**NET CONTENTS: 2 ea. 64 OZ. Container**

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**If Swallowed:** Call a poison control center for doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

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*See other precautions on this label*

**PRECAUTIONARY STATEMENTS**  
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**DANGER,** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear safety glasses and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated. Remove and wash contaminated clothing before reuse.  
**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.  
**ENVIRONMENTAL HAZARDS**  
 This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, ponds, streams, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination systems (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

**NET CONTENTS:**  5 US GALLON  55 US GALLON  275 US GALLON

**DIRECTIONS FOR USE** 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.

**CLEANING FORMULATIONS, BLEACHING, & NON-PESTICIDE CHEMICAL MANUFACTURING:** This product may be used for cleaning formulations, bleaching and non-pesticidal chemical manufacturing. Only specifically designed handling and dispensing equipment should be used in accordance with manufacturer's instructions and according to operating instructions or product formulations defined by the use facility.

**COOLING TOWER / EVAPORATIVE CONDENSER WATER**  
**SLUG FEED METHOD -** Initial Dose: When system is noticeably fouled apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain from 5 to 10 ppm available chlorine. Repeat until control is achieved. Subsequent Dose: When microbial control is evident, add 11 oz. of this product per 10,000 gallons of water in the system daily, as or needed to maintain control and keep the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.  
**INTERMITTENT FEED METHOD -** Initial Dose: When system is noticeably fouled, apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blow down. Subsequent Doses: when microbial control is evident, add 11 oz. of this product per 10,000 gallons of water in the system to obtain a 1 ppm residual. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blow down. Badly fouled systems must be cleaned before treatment is begun.  
**CONTINUOUS FEED METHOD -** Initial Dose: when system is noticeably fouled, apply 52 to 104 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Subsequent Doses: Maintain this treatment level by starting a continuous feed of 1 oz. of this product per 1,000 gallons of water lost by blow down to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

**DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES**  
**RINSE METHOD -** Prepare a disinfecting solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD -** Prepare a disinfecting solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

**SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES**  
**RINSE METHOD -** Prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD -** Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment. **SPRAY METHOD -** Pre-clean all surfaces after use. Prepare a 200 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

**SANITATION OF POROUS NON-FOOD CONTACT SURFACES**  
**RINSE METHOD -** Prepare a sanitizing solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD -** Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment. **SPRAY METHOD -** After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine by thoroughly mixing the product in a ratio of 6 oz. of this product with 10 gallons of water. Use spray equipment, which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

**SANITIZATION OF POROUS FOOD CONTACT SURFACES**  
**RINSE METHOD -** Prepare a 600 ppm solution by thoroughly mixing 6 oz. of this product with 10 gallons of water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse with water and do not soak equipment overnight.  
**IMMERSION METHOD -** Prepare a 600 ppm solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water. Clean equipment in the normal manner. Immerse equipment in the 600 ppm solution for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallon of water. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.  
**SPRAY METHOD -** Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in the ratio of 6 oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water.

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**EPA Reg. No.: 72315-6-11399**  
**EPA Est. No.: 11399-CA-001**



HMIS/NFPA Hazard Rating	
HEALTH	3
FLAMMABILITY	0
PHYSICAL HAZARDS	2
PROTECTION	-
Degree of Hazard:	
4 - Very High	
3 - High	
2 - Moderate	
1 - Slight	
0 - Insignificant	

**SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES**

**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 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallon of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. 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 re-establish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

**IMMERSION METHOD -** a solution of 100 ppm available chlorine may be used as 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 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. 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. Do not rinse equipment with water after treatment. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

**FLOW/PRESSURE METHOD -** Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110 % of volume capacity of the equipment by mixing the product in a ratio of 2 oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 2 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine.

**CLEAN-IN-PLACE METHOD -** Thoroughly clean equipment after use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110 % of volume capacity of the equipment by mixing the product in a ratio of 2 oz. of product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning / sanitizing process if effluent contains less than 50 ppm available chlorine.

**SPRAY METHOD -** Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

**HOUSEHOLD LAUNDRY SANITIZERS**

**IN SOAKING SUDS -** Thoroughly mix 2 oz. of this product to 10 gallons of wash water to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior to starting the wash/rinse cycle.  
**IN WASHING SUDS -** Thoroughly mix 2 oz. of this product to 10 gallon of wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the wash/rinse cycle.

**COMMERCIAL LAUNDRY SANITIZERS**

Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 2 oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the pre-wash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine if solution has been allowed to stand. Add more of this product if the available chlorine level has dropped below 200 ppm.

**FRUIT & VEGETABLE WASHING**

All fruits and vegetables should be cleaned by thoroughly washing in an appropriate cleaning solution. Remove all soils and other residues prior to treating with this product. After washing, transfer the fruit and vegetables to a separate tank containing the solution. Apply this product at the recommended concentration of available chlorine. See the following table for recommended usage concentrations for the fruit or vegetable being processed. To prepare a 100 ppm available chlorine solution, add 0.75 gallon of this product to 1,000 gallons of water. The use of a calcium carbonate buffer to control pH is recommended. Maintain the pH of the use solution between 6.0 and 8.0 with a dilute solution of hydrochloric acid. For citrus quarantine, use a 200 ppm at pH 6.0 to 7.5. Apply for two minutes using a suitable spray or dip tank treatment.

**STORAGE AND DISPOSAL**

- Do not contaminate food or feed by storage, disposal or cleaning of equipment. **Pesticide Storage:** Store this product in a cool, dry area away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large amounts of water. **Pesticide Disposal:** Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer or other approved disposal facility. **Container:** Refillable container. Refill this container with bleach only. Do not re-use this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, triple or pressure rinse. Follow Pesticide Disposal instructions for rinsate disposal. Offer for recycling if available or puncture and dispose of in a sanitary landfill.

**DOSAGE IN FRUIT AND VEGETABLE TREATMENT**  
**Available Chlorine Required in Treatment Water**

Maintain the following temperatures: Tank/Flume: 60 - 70°F Spray 65 - 75°F Hydrocooler: 34 - 40°F  
 Do not rinse treated commodities with water prior to packaging.

COMMODITY	TREATMENT METHOD	AVAILABLE CHLORINE TO APPLY (PPM)	COMMENTS
Apples	Dump Tank Flume Spray	100 - 150 30 - 50 100 - 150	For dump tank and flume, submerge the apples for 90 seconds. For spray, maintain contact for 5 - 15 seconds.
Artichokes	Spray	100 - 150	Spray for 5 - 15 seconds.
Asparagus	Spray Hydrocooler	100 - 150 125 - 150	Spray for 5 - 15 seconds. Hydrocool for 20 - 30 minutes.
Brussels Sprouts	Spray	100 - 150	Spray for 5 - 15 seconds.
Cabbage (Chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Carrots	Dump Tank Flume Spray	100 - 200 100 - 200 50 - 100	Immerse in dump tank for flume for 1 - 5 minutes. Spray for 5 - 15 seconds.
Cauliflower	Spray	300 - 400	Spray for 5 - 15 seconds.
Celery	Spray	100	Spray for 5 - 15 seconds.
Cherries	Spray	75 - 100	Spray for 5 - 15 seconds.
Garlic	Spray Tank	75 - 100 75 - 150	Spray for 5 - 15 seconds. Immerse in tank for 2 - 5 minutes contact.
Grapefruits	Spray Drench	40 - 75 100 - 150	Spray for 5 - 15 seconds. Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7.5 in drench tank.
Lemons	Dump Tank	30 - 50	Immerse in dump tank for 2-3 minutes.
Lettuce (chopped)	Spray	80 - 100	Spray for 5 - 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Melons (All varieties)	Hydrocooler Spray	30 - 75 100 - 200	Hydrocool for 20 - 30 minutes. Spray for 5 - 15 seconds.
Mushrooms	Spray	100 - 200	Spray for 5 - 15 seconds. After treatment with the chlorinated water, mushrooms must be treated with anti-oxidant to prevent browning.
Onion (Dry)	Spray Tank	75 - 150 75 - 150	Spray for 5 - 15 seconds. Immerse in tank for 2 - 3 minutes.
Onions (Green)	Spray	75 - 120	Spray for 5 - 15 seconds.
Oranges	Drench Spray	100 - 200 40 - 75	Drench for 3 - 5 minutes. Spray for 5 - 15 seconds.
Nectarines	Hydrocooler Spray	30 - 75 50 - 100	Hydrocool for 20 - 30 minutes Spray for 5 - 15 seconds.
Peaches	Hydrocooler Spray	30 - 75 50 - 100	Hydrocool for 20 - 30 minutes. Spray for 5 - 15 seconds.
Pears	Dump Tank	200 - 300	Immerse in tank for 2 - 3 minutes
Peppers (Not for use in CA)	Spray	300 - 400	Spray for 5 - 15 seconds.
Pineapples (Not for use in CA)	Spray Drench Dump Tank	100 - 150 40 - 100 30 - 100	Spray for 5 - 15 seconds. Drench for 3 - 5 minutes Remove from tank after 2 - 5 minutes. Potable water rinse is not required for pineapple.
Plums	Hydrocooler Spray	30 - 75 50 - 100	Hydrocool for 20 - 30 minutes. Spray for 5 - 15 seconds.
Potatoes	Dump Tank Flume Spray	30 - 100 200 - 300 100 - 200	Immerse in tank or flume for 2 - 5 minutes. Spray for 5 - 30 seconds.
Potatoes (white)	Mixing	500 - 600	This concentration of chlorine should be used only if bleaching of potatoes is desirable. Spray for 5 - 20 seconds.
Radishes	Tank Spray	10 - 25 100 - 150	Immerse in tank for 1 - 12 seconds. Spray for 5 - 15 seconds.
Spinach (Not for use in CA)	Spray	75 - 150	Spray for 5 - 15 seconds.
Tomatoes	Tank Spray	200 - 350 100 - 150	Immerse in tank for 2 - 3 minutes. Spray for 5 - 15 seconds.
Yams	Tank	100 - 200	Immerse in tank for 2 - 3 minutes

**NET CONTENTS:**  5 US GALLON  55 US GALLON  275 US GALLON