STARCHLOR

ACTIVE INGREDIENT SYNONYM
SODIUM HYPOCHLORITE

12.5%

NEXT INGREDIENTS
SODIUM CHLORITE, POTASSIUM</p>

TOTAL
12.5%

AVAIL. CHLORINE
11.0%

KEEP OUT OF REACH OF CHILDREN
DANGER-PELIGRO

DIRECTIONS FOR USE

Note: This product is the effective ingredient responsible for the bleaching, disinfecting, and sanitizing processes, but it is also present in the form of natural products. Therefore, it is important to follow the instructions provided by the manufacturer to ensure proper use and safety.

FIRST AID

IF IN EYES:

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

IF ON SKIN OR CLOTHING:

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

IF INHALED:

1. Call a poison control center or doctor immediately for further treatment advice.
2. Have person get plenty of fresh air. If needed, give artificial respiration. If not breathing, consult an experienced person.

IF SWALLOWED:

1. Do not induce vomiting unless told to do so by a poison control center or doctor.

WARNING

HOT LINE NUMBER

Have the product container or label with you when calling your doctor or poison control center.

NOT TO PHYSICIAN

PROBABLY UNSAFE TO INGEST. PROBABLY UNABLE TO INDUCE VOMITING.

CAUTION

STORAGE AND DISPOSAL

Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spills, use a dry cloth to quickly absorb spills. Some products should be stored under slightly elevated conditions to ensure proper performance. Never apply this product to floors or surfaces that are not appropriate for its intended use.

SANDING OF NONPOROUS FOOD CONTACT SURFACES

The active ingredient in this product is sodium hypochlorite, which can be used as a Sanitizer. This product is effective against a wide range of microorganisms, including bacteria, viruses, and fungi. However, it is important to follow the directions for use to ensure effective cleaning and disinfection.

SANITIZATION OF POROUS FOOD CONTACT SURFACES

Rinse Method - Prepare a sanitizing solution by thoroughly mixing 1 gal. of this product with 10 gallons of water to provide 100 ppm available chlorine. Allow the product to work for at least 2 minutes. Rinse equipment with water after treatment and do not soak equipment for overnight.

INJAWASH Method - Prepare a sanitizing solution by thoroughly mixing 1 gal. of this product with 10 gallons of water to provide 100 ppm available chlorine. 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. Rinse equipment with water after treatment.

SAYFROG Method - Prepare all surfaces after use. Prepare a 0.032 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 1 oz. per gallon of water. Use spray or fogging equipment which can reach high-temperature solutions. Always clean and rinse equipment with potable water after use. Thoroughly spray as fog all surfaces until wet, allowing excess sanitizer to drain. Vacuum sanfor at least 2 hours. Prior to using equipment, clean 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.

Agricultural Uses

POST-HARVEST PROTECTION - Potatoes can be sanitized after cleaning and prior to storage by spraying with a sanitizing solution at a level of 1 gal. of sanitizing solution per ton of potatoes. Thoroughly mix 1 oz. of this product with 2 gallons of water to obtain 500 ppm available chlorine.

FOOD EGG SANITATION - Thoroughly mix 2 oz. of this product with 10 gallons of warm water to produce a 250 ppm available chlorine solution. The sanitizing temperature should not exceed 110 degrees F. Spray the warm sanitizer to the eggs that are thoroughly washed. Allow the eggs to thoroughly dry before eating or breaking. Do not apply to potable water close. The sanitizer should not be used to sanitize eggs.

FRUIT & VEGETABLE WASHING - Thoroughly mix 0.032 ppm of this product in 25 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After washing the fruit, immerse for 2 minutes or vegetables for 2 minutes in a second wash tank containing the sanitizing solution. Spray these vegetables with the sanitizing solution prior to packaging. Rinse all fruit and vegetables with potable water only prior to packaging.

CHEMICALIC hanging (Norton Chemical, Inc) "Other Approved Uses" brochure for information on proper use and handling.

OTHER USES

This product has several additional approved uses; some of these are laundry sanitizers, sanitization of delays machines, sanitization of non-processed non-food contact surfaces, disinfection of drinking water (emergencies/public/individual systems) for farm premises and other agricultural uses. Write to Norton Chemical, Inc. for additional "Other Approved Uses" brochure.

Hypochlorite Solutions, B. UN 1791, FG III, RQ

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