To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table:

<table>
<thead>
<tr>
<th>ppm</th>
<th>0.376 ounce</th>
<th>1.5 ounces</th>
<th>3.76 ounces</th>
<th>7.5 ounces</th>
</tr>
</thead>
<tbody>
<tr>
<td>300 ppm</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**HARD WATER TOLERANCE**

This product fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1965 recommendation of the U.S. Public Health Service Agency for the control of tuberculosis. The recommendations of the FDA, when calculated according to an airborne infection rate of 10^6 spores per cubic meter of air, are met when used at the recommended concentration.

**REMOVES MILKSTONE AND HARDWATER FILM**

When used as directed, this product is an effective sanitizer against Escherichia coli ATCC 11229 and Staphylococcus aureus ATCC 6538.

**ACTIVE INGREDIENTS**

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in an area inaccessible to children.

INERT INGREDIENTS

..........................................................................................….. .…….…….…. 90.0%

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

**FIRST AID**

Never reuse towel or dip used towel back into solution. Never reuse udder wash solution. Always use freshly prepared solutions and non-corrosive utensils.

IN CASE OF FIRST AID TREATMENT:

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. To treat eye injury:

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.

Do not rinse equipment with water after treatment.

**SANITIZING DAIRY PRODUCT DISPENSING EQUIPMENT**

Previously cleaned dairy product dispensing equipment should be sanitized by preparing a 200 ppm solution of active quaternaries by mixing 1 ounce of this product in 4 gallons of water. Run this solution through the equipment for one minute and allow to drain before the milking operation begins. Do not rinse equipment with water after treatment.

**SANITIZING PREVIOUSLY CLEANED, NON-POROUS SURFACES AND EQUIPMENT IN FOOD, BEVERAGE, MEAT, POULTRY, EGG AND SEAFOOD PROCESSING PLANTS:**

Remove all gross food particles and soil from equipment and surfaces with a rigorous brush, pre-scrub, or pre-scrub treatment. Rinse with water. Prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water; 2.5 ounces to 10 gallons of water; or 5 ounces to 20 gallons of water. Sanitize with this solution by wetting all surfaces thoroughly by application of a coarse spray. Following treatment, rinse with water; blanch all sanitizing solution to remove all free chlorine. Once all equipment is air dry, proceed with a fresh solution daily or more frequently as soil is apparent. Test sanitizer periodically with a quaternary tester to maintain the 200 - 400 ppm active level.