TO SANITIZE SHELL EGGS INTENDED FOR FOOD OR FOOD CONTACT SURFACES

1) Prepare a working solution containing 100 ppm of available chlorine dioxide. For 100 ppm use:

1 quart (32 fl. oz) of Oxine® concentrate per one hundred (100) gallons potable water (10 ppm available ClO₂).

This product can be used in Federally Inspected Meat and Poultry Facilities. See side panel for additional precautionary statements.

Bacteriostat/Deodorizer

Active Oxine

FUNGICIDAL - BACTERICIDE

FOOD PROCESSING PLANTS•BOTTLING PLANTS

This product is used in Federally Inspected Meat and Poultry Facilities.

KEEP OUT OF REACH OF CHILDREN

A THERMAL SANITIZING RINSE FOR STAINLESS STEEL TANKS, TRANSFER LINES, ON-LINE EQUIPMENT, PICKETS, PUMPS, PUMPING UNITS AND OTHER EQUIPMENT

1) For all gross food particles and soil to be removed prior to sanitizing by use of detergent followed by a potable water rinse.

2) Fill stainless steel tank with potable water. Reduce the pH of the water to 6.5-7.0 using an Acidyne Bacteriostat/Deodorizer (2 to 5% concentration in accordance with label instructions). For food use of citric acid as an activator is specified in most Oxine® label applications. Alternatives to citric acid for activation concentration in accordance with label instructions. For food use of citric acid as an activator is specified in most Oxine® label applications. Alternatives to citric acid for activation.

STORE IN COOL DARK PLACE

KEEP FROM FREEzing

E.P.A. Reg. No. 980-4-1 E.P.A. Est. No. 9804-O-K-1

89804-1 Oxine Sanitizer (Food Processing) 20131031 5.pdf

ALTERNATIVE ACTIVATION

To control the build-up of odor and slime forming bacteria in cooling and water systems, use Oxine® concentrate to control slime forming bacteria in cooling and water systems. This product is used in Federally Inspected Meat and Poultry Facilities. See side panel for additional precautionary statements.

Bacteriostat/Deodorizer

Active Oxine

FUNGICIDAL - BACTERICIDE

FOOD PROCESSING PLANTS•BOTTLING PLANTS

This product is used in Federally Inspected Meat and Poultry Facilities.

KEEP OUT OF REACH OF CHILDREN

A THERMAL SANITIZING RINSE FOR STAINLESS STEEL TANKS, TRANSFER LINES, ON-LINE EQUIPMENT, PICKETS, PUMPS, PUMPING UNITS AND OTHER EQUIPMENT

1) For all gross food particles and soil to be removed prior to sanitizing by use of detergent followed by a potable water rinse.

2) Fill stainless steel tank with potable water. Reduce the pH of the water to 6.5-7.0 using an Acidyne Bacteriostat/Deodorizer (2 to 5% concentration in accordance with label instructions). For food use of citric acid as an activator is specified in most Oxine® label applications. Alternatives to citric acid for activation concentration in accordance with label instructions. For food use of citric acid as an activator is specified in most Oxine® label applications. Alternatives to citric acid for activation.

STORE IN COOL DARK PLACE

KEEP FROM FREEzing

E.P.A. Reg. No. 980-4-1 E.P.A. Est. No. 9804-O-K-1

89804-1 Oxine Sanitizer (Food Processing) 20131031 5.pdf

ALTERNATIVE ACTIVATION

To control the build-up of odor and slime forming bacteria in cooling and water systems, use Oxine® concentrate to control slime forming bacteria in cooling and water systems. This product is used in Federally Inspected Meat and Poultry Facilities. See side panel for additional precautionary statements.

Bacteriostat/Deodorizer

Active Oxine

FUNGICIDAL - BACTERICIDE

FOOD PROCESSING PLANTS•BOTTLING PLANTS

This product is used in Federally Inspected Meat and Poultry Facilities.

KEEP OUT OF REACH OF CHILDREN

A THERMAL SANITIZING RINSE FOR STAINLESS STEEL TANKS, TRANSFER LINES, ON-LINE EQUIPMENT, PICKETS, PUMPS, PUMPING UNITS AND OTHER EQUIPMENT

1) For all gross food particles and soil to be removed prior to sanitizing by use of detergent followed by a potable water rinse.

2) Fill stainless steel tank with potable water. Reduce the pH of the water to 6.5-7.0 using an Acidyne Bacteriostat/Deodorizer (2 to 5% concentration in accordance with label instructions). For food use of citric acid as an activator is specified in most Oxine® label applications. Alternatives to citric acid for activation concentration in accordance with label instructions. For food use of citric acid as an activator is specified in most Oxine® label applications. Alternatives to citric acid for activation.

STORE IN COOL DARK PLACE

KEEP FROM FREEzing

E.P.A. Reg. No. 980-4-1 E.P.A. Est. No. 9804-O-K-1

89804-1 Oxine Sanitizer (Food Processing) 20131031 5.pdf

ALTERNATIVE ACTIVATION

To control the build-up of odor and slime forming bacteria in cooling and water systems, use Oxine® concentrate to control slime forming bacteria in cooling and water systems. This product is used in Federally Inspected Meat and Poultry Facilities. See side panel for additional precautionary statements.