



IOTERGE

DISINFECTANT / SANITIZER

DIN # 02231200

IOTERGE is a one-step disinfectant and sanitizer for food processing plants and medical settings. This product is effective for use in hard water (up to 400 ppm CaCO₃) and in 5% organic serum. Contains built-in detergents. Use no other cleaners with this product.

PHYSICAL & CHEMICAL PROPERTIES:	Appearance:	Dark brown liquid
	Specific Gravity:	1.13
	pH (conc.):	1.5 (approx.)
	% Titratable Iodine:	1.75 - 1.9

GERMICIDAL ACTIVITY:

IOTERGE is effective against:

Staphylococcus aureus
Salmonella cholerasuis
Pseudomonas aeruginosa
Listeria monocytogenes
Trichophyton mentagrophytes
Polio 1
Vaccinia
Herpes Simplex 1
Influenza
Canine Parvovirus

USE

DIRECTIONS:

FOOD PROCESSING EQUIPMENT

TO CLEAN SURFACES: Dilute 78 mL of IOTERGE in 20 litres of water (77 ppm iodine).

Rinse with potable water and sanitize prior to use.

TO SANITIZE: To sanitize previously cleaned surfaces, apply a solution of 24 mL IOTERGE in 20 L of water (25 ppm iodine) to surface. Allow 1 minute contact time. Do not rinse.



MEAT PACKING PLANTS:

To control bacteria, molds, and fungi on walls, ceilings, and refrigerators, wash with 78 mL of IOTERGE to 20 litres of water (77 ppm iodine). Rinse thoroughly with potable water. To disinfect meat processing equipment such as grinding machines, knives, cutting boards, saws, meat hooks, and other equipment thoroughly wet surfaces with 78 mL of IOTERGE to 20 litres of water (77 ppm iodine). Allow 10 minutes contact time. Rinse with potable water before use.

HAND DIP: Use solution of 24 mL to 20 litres of water. Wash hands with soap and water. Dip hand in 25 ppm solution, towel or air dry hands.

FOOT BATH: Use solution of 25 mL per 10 L of water to achieve solution strength of 85 ppm. Keep foot bath flooded so contact with foot traffic is maintained.

PRECAUTIONS: Contains iodine and phosphoric acid. Avoid contact with skin, eyes and clothing.

PACKAGING: 4X4L Carton
20L Pail

DATE: June 26, 2001