AERO® line of Sanitizers includes "no-rinse" quat-based, iodine, acid and sodium hypochlorite products for a wide variety of food service, food processing, medical and other applications.

HIGHLIGHTS

- Sodium Hypochlorite "norinse" sanitizer
- Egg shell sanitizer
- Laundry sanitizer
- Process water sanitizer

TYPICAL PROPERTIES

Specific Gravity: 1.017

• pH: 12.0

Sodium Hypochlorite:12.5%

 Appearance: Clear colorless to light yellow liquid

Odor: Chlorine

● USDA: **D-2**, **Q-4**, **B-1**, **G-4**

Kosher Certified

SAFETY CAUTIONS

- Keep out of reach of children.
- Corrosive. Causes eye damage and skin irritation.
 Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling.
 Harmful if swallowed.
- Refer to M.S.D.S. and product label for additional safety information and directions for use.

HMIS RATINGS

Flammability





Bleach Sanitizer

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing a 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 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.

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 prewash 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.

AGRICULTURAL USES

FOOD EGG SANITIZATION: Thoroughly clean all eggs. Thoroughly mix 2 oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wet. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be re-used to sanitize eggs.

FRUIT & VEGETABLE WASHING: Thoroughly clean all fruits and vegetables in wash tank. Thoroughly mix 5 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizer solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

POTABLE WATER TREATMENT IN FEDERALLY INSPECTED MEAT & POULTRY PLANTS: Add enough amount of this product to processing water of meat and poultry plants to obtain a maximum concentration of 5 ppm available chlorine which can be checked by a chlorine test kit. In poultry chillet intake water and carcass wash water this product can be added to obtain concentrations of up to 50 ppm available chlorine. Because this product degrades with age and because residual chlorine may be present in processing water, preparations should be checked and monitored with a chlorine test kit. This product must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained.



NSF B1,D2,G4,Q4 Registered, meets USDA 1998 B1, D2, G4, Q4 Guidelines NSF Reg. No. 134669 Product Category: B1, D2, G4,Q4

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