

J436

BRITE N WHITE

This product is an effective sanitizer and bleaching compound for a wide variety of applications. It provides an easy and economical way of cleaning and removing stains without scratching porcelain finishes. It is ideal for food plant use.

DIRECTIONS: When used as a sanitizer, 200 ppm is normally required. For mold control, use at 1000 ppm. When used in low temperature dishwashing machines, limit available chlorine to 50-100 ppm.

Available Chlorine:	Use dilution:
50 ppm	5 ml/10 L of water
100 ppm	10 ml/10 L of water
200 ppm	20 ml/10 L of water
1000 ppm	100 ml/10 L of water

For microbial control in cooling towers, a free residual of 1 ppm chlorine is sufficient, if maintained for more than 1 hour. Chlorine dosages should be 2 ppm based on three cycles per hour.

Available Chlorine:	Use dilution:
2 ppm	1 ml/60 L of water

CAUTION: Do not mix with acids (toilet bowl cleaners, vinegar, etc.) or ammonia.

FOR COMMERCIAL USE

October 17, 2016



Intertek