

MULTI- PURPOSE SANITIZER

■ DISINFECTANT ■ DEODORIZER ■ SANITIZER ■ ALGAECIDE

LYNX® MULTI-PURPOSE SANITIZER An all purpose "dual-chain" quat for sanitizing food processing equipment in meat, poultry, dairy and other food plants. May also be used for sanitizing egg shells and as a hand dip. Effective disinfectant against Salmonella, Staph, Pseudomonas, and Listeria in schools, hospitals, offices and other institutions. Controls algae in swimming pools and industrial cooling systems.

DIRECTIONS: SANITATION- Thoroughly wet all surfaces. Treated surfaces must remain wet for 1 minute. Fresh solution should be prepared daily or when the use solution becomes visibly dirty. For mechanical applications, use solution may not be reused for sanitizing applications. If used for sanitation of previously cleaned or food contact items, limit the level of active quaternaries to 200 ppm. (1 ounce per 4 gallons) For heavily soiled or organic matter, a pre-cleaning step is required. Gross food particles and soil must be removed by a pre-flush, pre-scrape, or pre-soak treatment. All surfaces must be thoroughly washed with a good detergent and rinsed with potable water before sanitizing solution is used. COLD DISINFECTION- For disinfection of previously cleaned barber tools simply submerge instruments into solution containing 11/2 oz. concentrate per gallon of water. For sanitizing and disinfecting floors, walls and inanimate hard surfaces. For Schools, Locker Rooms, Garbage Pails, Sink Tops, Corridors, Classrooms, Offices and Shower Stalls. Apply solution with mop or cloth. Sanitize with 1 ounce concentrate to 4 gallons of water. Disinfect with 3 ounces concentrate to 5 gallons of water. Kills Staphylococcus aureus, Salmonella choleraesuis and Listeria monocytogenes. FOOD PROCESSING EQUIPMENT: For sanitization of food processing equipment and food utensils dilute 1 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution)(200-400 ppm active quaternary). At this level, No Potable Water Rinse is Required. FOR SHELL EGG SANITIZING: To sanitize clean shell eggs intended for food or food products, spray with a solution of 1 ounce of product in 4 gallons of water (providing 200 ppm active). The solution must be equal to or warmer than the eggs, but not to exceed 130° F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this quaternary ammonium compound shall be subjected to a thorough potable water rinse only if they are to be immediately broken for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be reused for sanitizing eggs. Note: only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized. FOR HAND SANITIZING: The hands must be washed and thoroughly rinsed prior to sanitizing. Sanitizing by dipping hands into solution of 1/4 ounce per gallon of water. The hands need not be rinsed with potable water following the use of the compound.

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.

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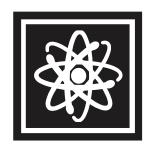
Refer to S.D.S. for additional safety information.

TYPICAL PROPERTIES:

Specific Gravity:	0.990
pH:	8.0
Quaternary Ammonium Chlorides:	10% min.
Use Dilution-	
Sanitization:	1oz./ 4 gal.
General Disinfection:	3oz./ 5 gal.
Hospital Disinfection::	3.5oz./ 5 gal.
Active Ingredients-	
n-Alkyl (60% C14, 30% C16, 5% C12, 5% C18)	
dimethyl benzyl ammonium chlorides :	5.00%
n-Alkyl (68% C12, 32% C14) dimethyl benzyl	
ammonium chlorides :	5.00%
Inert Ingredients:	90.00%
Hospital Disinfection::	
Appearance:	
Odor	Odorloss

Manufactured by: ABC COMPOUNDING COMPANY,INC. ATLANTA,GA/DALLAS,TX





FEATURES

10% Quat "No-Rinse"
Sanitizer
Sanitizing Hand Dip
Egg Shell Sanitizer
Swimming Pool And
Cooling Tower Algaecide
Dilute up to 1:512

BENEFITS

Effective Disinfectant Against Salmonella, Staph, Pseudomonas, And Listeria

WHERE TO SELL

Food Service Establishments

Such As:

Restaurants, Bars, Cafeterias & Kitchens Commonly Found In: Schools & Healthcare Facilities

Food Processing Plants (Beef, Poultry, Fish, Canneries)

www.lynxclean.com

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