

J412

TECHNICAL DATA SHEET

OSTRO BRITE CHLORINATED CLEANSER & SANITIZER

This is a granular product designed for use in restaurants, bars, hotels, institutions, bakeries, breweries and food plants. This product is ideally suited for bar glass washing and sanitizing at 200 ppm active sanitizing.

It is also ideally suited for cleansing and sanitizing of freezers and ice cream machines, and is very effective as a presoak and sanitizer of kitchen utensils. When using this product for cleaning and sanitizing in food plants, limit the concentration to 200 ppm active sanitizing.

DIRECTIONS: Rinse utensils and equipment with water prior to cleaning. Use 3 grams per litre of water (1/2 oz/gal) for 100 ppm available chlorine. Use 6 grams per litre of water (1 oz/gal) for 200 ppm available chlorine. The solution can also be applied at 50 ppm available chlorine (1.5 grams per litre or 1/4 oz/gal) and wiped dry with a sterile paper towel.

FOR COMMERCIAL USE

2016-11-09



Intertek