



#0380

Alchlor

LIQUID SANITIZER

DESCRIPTION:

ALCHLOR is a liquid sodium hypochlorite solution. ALCHLOR is light amber in color with a slight chlorine odor. Non foaming with very good rinsability. Used in Dairy/Food Processing and Food Service Industries.

WHAT DOES IT DO?

ALCHLOR provides immediate chlorine release for rapid sanitation of rinsed contact surfaces of food service utensils.

WHY IS IT USED?

ALCHLOR's chlorine release in rinse cycles promotes free rinsing and protects food from surface contamination and bacterial growth on kitchen utensils. This product is ideal for low temperature dish machines final rinse operations and third tank hand washing procedures for sanitation.

HOW IS IT USED?

Machine dishwashing terminal rinse sanitation: As a terminal sanitizing rinse for pre-cleaned food utensils, adjust automatic dispensing equipment to provide a use solution of 50-150 ppm available chlorine. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinsate strength does not fall below 50 ppm. In the absence of a test kit a starting concentration of 100 ppm should be used. See Table of Proportions.

Dairy Farms: Use 200 ppm. See Table of Proportions.

Food and Dairy: After cleaning and potable water rinse, and before use, sanitize all non-porous surfaces with 200 ppm for two minutes. For all porous surfaces use 600 ppm solution of this product (see Table of Proportions) and rinse with potable water following disinfectant rinse. Surfaces must be adequately drained prior to contact with food. Allow to air dry. For mold control, a spray rinse of 200 ppm is recommended.

Restaurants and Taverns: After washing with dishwashing detergent and rinsing with potable water, immerse utensils in 200 ppm solution of this product for at least 2 minutes. Allow utensils to air dry.

Bottles: After cleaning with potable water and immediately before filling, sanitize bottles with a 100 ppm available chlorine solution for two minutes (see Table of Proportions). In the absence of a test kit to measure available chlorine to determine if the rinsate has fallen below 50 ppm during use, a starting concentration of 200 ppm should be used. Allow thorough drainage and air dry.

10/25/2018



Solutions for a Cleaner Environment

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Egg washing: Use a 240 ppm solution of this product. Egg Sanitizing: Use a 200 ppm solution of this product. Egg Destaining: Use a 250 ppm solution of this product.
Fruit and Vegetable Washing: Pre-rinse fruits and vegetables with water to remove soil materials. Soak or spray fruits and vegetables with a 25 ppm chlorine solution. See Table of Proportions.

Table of Proportions – Available Chlorine

100 ppm	2 fluid oz/10 gallons water	1,000 ppm	15 fluid oz/10 gallons water
200 ppm	4 fluid oz/10 gallons water	5,000 ppm	75 fluid oz/10 gallons water
600 ppm	10 fluid oz/10 gallons water	10,000 ppm	150 fluid oz/10 gallons water

PACKAGING:

This product is available in 1 gallon and 5 gallon containers.

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www.alco-chem.com

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