

# Ful-Bac™ Liquid Sanitizer

---

## PRODUCT DESCRIPTION

Ful-Bac™ Liquid Sanitizer is a concentrated sodium hypochlorite sanitizer.

---

## BENEFITS

### Promotes Quality Assurance

- Enhances finished product quality when used in a total Ecolab product and professional services program.

### Saves Time and Labor

- Rinse Free — helps minimize films or residues on processing equipment, leaving the surfaces bright and shiny.
- Convenient to use—easily proportioned through sprayers, feeders, or chlorinators.

### Helps Reduce Cleaning Costs

- Versatile, multi-purpose chlorine sanitizer.
- Minimal excess alkalinity helps assure fast release of active ingredient.

# Ful-Bac™ Liquid Sanitizer

## PROPERTIES

Form .....	liquid, clear	pH 1.00% solution .....	10.5	
Color .....	greenish yellow	pH 0.25% solution .....	8.3	
Odor .....	chlorine	Contains 8.0% chlorine by weight		
Foam .....	none	ACTIVE INGREDIENT:		
Spec. Grav. @ 68°F (20°C) .....	1.154	SODIUM HYPOCHLORITE .....	8.4%	
Pounds per gallon .....	9.61 (4.36 kg)	INERT INGREDIENTS .....		91.6%
Excess alkalinity as		TOTAL .....	100.0%	
sodium hydroxide .....	0.7%	EPA Reg. No. 1677-52		

## DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

**NOTE:** This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

### SANITIZING NONPOROUS FOOD CONTACT EQUIPMENT –

**RINSE METHOD:** A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an 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 2 oz. of *Ful-Bac Liquid Sanitizer* with 13 gallons of water. If no test kit is available, prepare a sanitizing solution by mixing 4 oz. of *Ful-Bac Liquid Sanitizer* with 13 gallons of water to provide approximately 200 ppm available chlorine by weight. At 100 ppm available chlorine, this product is an effective sanitizer against *Vibrio cholerae* and *Escherichia coli O157:H7*. Clean all surfaces with proper detergent and rinse with water. Just 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 reestablish a 200 ppm residual. Allow equipment to drain thoroughly. Do not rinse and do not soak overnight.

### TREATMENT OF POULTRY PROCESSING WATER

Follow guidelines of local water authority for water potability treatment.

**Continuous Feed:** Using an automatic metering device, continuously feed this product into the water to obtain and/or maintain a level of **5-20 ppm available chlorine (1 oz product per 130 gal. water, to 2 oz product per 65 gallons water).**

Confirm target chlorine level with either a chlorine test kit or an automatic testing device. When the available chlorine level reaches 20 ppm, notify the USDA plant inspector.

**Intermittent Feed:** Start up by adding 1.5 ounces of this product per 1,000 gallons of water for each 1 ppm of available chlorine needed. For subsequent doses, check chlorine level with a chlorine test kit. Add enough of this product to maintain the target chlorine level and confirm this level with a chlorine test kit. Do not pour this product directly on poultry product in the water.

**FOOD EGG SANITIZATION:** Thoroughly clean all eggs before proceeding. To sanitize clean shell eggs intended for food or food products, apply solution with a coarse spray of 2 oz. of product in 6.5 gallons of water (providing 200 ppm available chlorine). The solution must be equal to or warmer than the eggs, but not to exceed 130 deg F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this chlorine compound may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be thoroughly dry before casing or breaking. The solution must not be reused for sanitizing eggs.

**FRUIT AND VEGETABLE WASHING:** Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 8 oz. of product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruits or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Coarse spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

For precautionary and first aid information, consult the Material Safety Data Sheet (MSDS) or product label.

## STATEMENT OF ASSURANCE

This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP).

A Letter of Guaranty as indicated in USDA's Sanitation Performance Guideline is available from your Ecolab representative.

Ecolab Inc., Food & Beverage Division  
370 Wabasha Street N.  
St. Paul, Minnesota 55102-1390 U.S.A.  
www.ecolab.com 1-800-392-3392

