

# Monarch<sup>®</sup>

## Super Kabon<sup>®</sup>

---

### PRODUCT DESCRIPTION

*Monarch<sup>®</sup> Super Kabon<sup>®</sup>* is a liquid quaternary ammonium sanitizer.

---

### BENEFITS

#### **Promotes Quality Assurance**

- Versatile — ideal for deodorizing, disinfecting and no-rinse sanitizing.
- Broad spectrum of antimicrobial efficacy.

#### **Saves Time and Labor**

- Convenient to use — easily proportioned through sprayers or injection meters.

#### **Helps Reduce Cleaning Costs**

- Effectively controls molds and odors.
- Non-corrosive at recommended use dilution.
- Sanitizes at a high use dilution in warm water.

#### **Environmentally Responsible**

- Phosphate free formulation.

# Super Kabon®

## PROPERTIES

Form .....	liquid	Specific gravity at 68° F. ....	0.995
Color .....	clear	Pounds per gallon ....	8.29 (3.76 kg)
Odor .....	sweet	pH 1.0% solution .....	7.9
Foam .....	high	0.1% solution .....	7.6
Wetting ability .....	good	EPA Reg. No. 1677-43	

### ACTIVE INGREDIENT:

n-Alkyl (50% C<sub>14</sub>, 40% C<sub>12</sub>, 10% C<sub>16</sub>)  
dimethyl benzyl ammonium chloride.....10.00%

**INERT INGREDIENTS:** .....90.00%

Formula ingredients contain no phosphorus.

## USE

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

### DEODORIZING

After cleaning, deodorize waste containers and inaccessible areas in food processing plants with 1 oz. *Monarch Super Kabon* to 1 gallon (7.8 mL/L) of water (800 ppm active quaternary). Flush surfaces thoroughly or apply by mopping or sponging onto the surface.

### DISINFECTING

Disinfect previously cleaned hard non-porous surfaces such as walls, floors, woodwork, sinks, bathroom fixtures, with 1 oz. of *Monarch Super Kabon* to 2 gallons (3.9 mL/L) of water (400 ppm active quaternary). For disinfecting previously cleaned porous surfaces such as ceiling board, chopping blocks, pallets, rubber conveyor belts, in meat, poultry and other food processing operations, use 1 oz. *Monarch Super Kabon* to 1 gallon (7.8 mL/L) of water (800 ppm active quaternary). Flush surfaces thoroughly or apply by mopping, sponging, or coarse spraying on surface. All surfaces should be exposed to the disinfecting solution for a period of not less than 10 minutes. Food contact surfaces should be exposed to the disinfecting solution for a period of not less than 10 minutes. Food contact surfaces that have been disinfected must be rinsed thoroughly with potable water. For use on non-food contact surfaces as a general disinfectant in the brewery industry, use 400 to 800 ppm active quaternary. Follow disinfectant directions above.

Fogging can be used as an adjunct to acceptable manual cleaning and disinfecting as described above. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cu. ft. of room area with a *Monarch Super Kabon* solution containing 1.5 oz. of *Monarch Super Kabon* to 1 gallon (11.7 mL/L) (1200 ppm active quaternary). Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with a *Monarch Super Kabon* solution of 200 ppm active quaternary (1/2 oz per 2 gal/2.0 mL/L) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

### DISINFECTING-POTATO STORAGE AREA AND EQUIPMENT

Remove all potatoes prior to disinfection of potato storage area or equipment. Preclean hard surfaces by removing heavy soil or gross filth. Follow general disinfection (1 oz./2 gal or 3.9 mL/L) procedures as outlined above. All treated surfaces must be thoroughly rinsed with potable water prior to reuse.

### SANITIZING EQUIPMENT-FOOD PROCESSING PLANTS

For sanitization of equipment in food processing plants, remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with clear water, then rinse equipment with sanitizing solution of 1 oz. *Monarch Super Kabon* to 4 gallons of water (200 ppm). All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry.

### ELEVATED TEMPERATURE SANITIZING

For sanitization of equipment in food processing plants, remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with clear water, then rinse equipment with a sanitizing solution. At a temperature of 120 deg F (49°C), *Monarch Super Kabon* is an effective sanitizer for food contact surfaces at 1 ounce *Monarch Super Kabon* to 10 gallons (0.8 mL/L) of water. All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly.

*Monarch Super Kabon*, fulfills the criteria of Appendix F of the Grade 'A' Pasteurized Milk Ordinance 1978. Recommendation of the U.S. Public Health Service in water up to 500 ppm of hardness calculated as CaCO<sub>3</sub> when tested by the A.O.A.C. Germicidal and Detergent Sanitizer Official Method.

### FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS

Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with clear water, then rinse equipment with a sanitizing solution. During processing, apply *Monarch Super Kabon* at a 200 ppm quat level to conveyors with *Mikro Master* or other suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with *Mikro Master* dispensed *Monarch Super Kabon* solution of 200 ppm quat. Conveyor equipment should be free of product when applying this coarse spray.

### SANITIZING SHELL EGGS INTENDED FOR FOOD

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. product in 4 gal (2.0 mL/L) of warm water (200 ppm quat). The solution should be warmer than the eggs, but not to exceed 130 deg F (54° C). Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs

**NOTE: FOR MECHANICAL OPERATIONS:** Prepared use solutions may not be reused for sanitizing but may be reused for other purposes such as cleaning.

**FOR MANUAL OPERATIONS:** Fresh sanitizing solutions should be prepared as soon as they become diluted or soiled.

## FOOD & BEVERAGE DIVISION

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

