

# Trichlor-O-Cide® XP-160

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## PRODUCT DESCRIPTION

Trichlor-O-Cide® XP-160 is a powdered, chlorinated, multi-purpose sanitizer.

EPA Reg. No. 1677-91

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## BENEFITS

### Saves Money

- Highly efficient use cost versus alternate programs.
- Rapid solubility, prevents undissolved sludge formation.

### Saves Time and Space

- Product does not require potable water rinsing after use if used at a maximum concentration of one ounce per twelve gallons.
- Non-foaming product prevents pump cavitation.
- Concentrated form reduces storage space requirements.

### Promotes Quality Assurance

- Yields low pH chlorine solutions for more effective control of yeasts and molds.
- Sanitizing efficacy at 100 ppm available chlorine helps assure quality of edible products.
- Low incidence of dissipation ensures proper sanitizing strength.

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## PROPERTIES

Form ..... powder  
Color ..... white  
Odor ..... chlorine  
Foam ..... none  
pH 1% solution (approx. 1 oz/12 gal) ..... 8.2  
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### ACTIVE INGREDIENT:

Sodium dichloro-s-triazinetrione dihydrate ..... 27.3%

INERT INGREDIENTS ..... 72.7%

TOTAL: ..... 100.0%  
(providing a minimum of 15% available chlorine)

Formula ingredients contain no phosphorus.

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## DIRECTIONS FOR USE

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

### DAIRY, BEVERAGE AND FOOD PROCESSING

**PLANTS:** Remove gross food particles and soil by a pre-flush or pre-scrape, and, when necessary, presoak the surface(s) to be sanitized. Clean utensils and equipment thoroughly with an appropriate detergent and rinse with potable water. Before use, sanitize these items with a 100 ppm available chlorine (1 oz. per 12 gallons / 0.6 g/L) solution of Trichlor-O-Cide XP-160 for a two minute exposure period. Use immersion, spray or circulation techniques as appropriate to the equipment. Allow to drain thoroughly and air dry.

NOTE: DO NOT SOAK OVERNIGHT.

**DIRECTIONS FOR FOGGING:** Prior to fogging, clean all surfaces and remove or carefully protect all food products and packaging materials. Fog desired areas using one quart per 1000 cubic feet of room area with a Trichlor-O-Cide XP-160 solution containing 600 ppm available chlorine (1 oz to 2 gal). Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must be rinsed with an EPA registered food contact surface sanitizer following fogging. Allow surfaces to drain thoroughly before operations are resumed.

### FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

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

**NOTE: FOR MANUAL OPERATIONS** fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

**FOOD SHELL EGG UNITIZATION:** Only clean, whole eggs can be used for sanitizing. Dirty, cooked, or punctured eggs cannot be used. Thoroughly mix 1 oz. of this product with 12 gallons of warm water to provide a 100 ppm available chlorine solution. The sanitizer temperature should not exceed 130° F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be reused to sanitize eggs.

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

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## STATEMENT OF ASSURANCE

This product is safe and 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.

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