



4525
DEL-CHLOR
DISINFECTANT/GERMICIDE

SPECIALTIES FOR MAINTENANCE AND SANITATION SINCE 1947



Preferred By Many Food Processors

NEW SPEED!
HIGH POTENCY!
POSITIVE
DEPENDABILITY!

NEW CHLORINE BEARING
BACTERICIDE AND SANITIZER
IS INVALUABLE IN THE
PRODUCTION OF HIGH
QUALITY FOOD PRODUCTS

Authorized by USDA for use in
federally inspected meat and poultry plants.

PROTECT PRODUCT INTEGRITY THROUGH LOW BACTERIA COUNT

DEL-CHLOR is just as dependable as its germicidal action—always insuring exceptional food product quality—the most important property of any sanitizer.

PROVEN PERFORMANCE—DEL-CHLOR destroys most pathogenic and putrefactive organisms in SECONDS.

CONCENTRATED—Gives superior results in hard or soft, hot or cold water. Only 1 oz. DEL-CHLOR in 3 gal. water delivers 200 ppm. available bacteria-fighting chlorine.

EASE OF USE—DEL-CHLOR is produced in liquid form for automatic siphon-injection in central cleaning systems of food plants.

NOTE
The development of DEL-CHLOR Disinfectant/ Germicide is the result of our sincere interest in improving the overall sanitation capability of food processing operations.

UNCONDITIONALLY RECOMMENDED FOR THESE AND MANY OTHER USERS:

- DAIRIES
- MEAT PACKERS
- BOTTLERS
- BREWERIES
- POULTRY PROCESSORS
- SEAFOOD PROCESSORS
- HATCHERIES
- FOOD PLANTS OF ALL KINDS

EPA REG. NO. 7643-7

Packed in 55 Gallon Drums

Rev. 1-22-19

Toll Free: 800-238-5150
Local: 901-363-4340
Fax: 901-375-3600

Delta Foremost Chemical Corp.
3915 AIR PARK ST. • P.O. BOX 30310 • MEMPHIS, TENNESSEE 38130-310

Visit our Web Site at:
www.deltaforemost.com





TECHNICAL DATA

FOREMOST 4525 DEL-CHLOR

Rev. 1-22-19

DESCRIPTION: A clear, slightly yellow liquid disinfectant and germicide material with a chlorine-like odor. It is a powerful oxidizing agent that readily gives up oxygen which in turn has the power to remove stains and kill germs.

APPLICATION: Recommended for general use in milk plants, food processing plants, water treatment and institutions.

DIRECTIONS: 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, (200 ppm available chlorine). Use dilute solutions only as directed on label or this bulletin.

SWIMMING POOL WATER DISINFECTION: To maintain the pool, add manually or by a feeder device 13 oz. of this product for each 10,000 gallons of water to yield an available chlorine residual between 0.6 to 1.0 ppm by weight. Stabilized pools should maintain a residual of 1.0 to 1.5 ppm available chlorine. Test the pH, available chlorine residual and alkalinity of the water frequently with appropriate test kits. Frequency of water treatment will depend upon temperature and number of swimmers.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES: 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 1.5 oz. of this product with 10 gallons of water. If no test kit is available prepare a sanitizing solution by thoroughly mixing 3 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. 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. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes. **CLEAN-IN-PLACE METHOD:** Thoroughly clean equipment after use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110 of volume capacity of the equipment by mixing the product in a ratio of 3 oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valves and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. Rinse system with potable water prior to use.

DEL-CHLOR

Table of

Proportions

Available Chlorine

5000 ppm—Use 20 oz. in 3 gal. water

1000 ppm—Use 4 oz. in 3 gal. water

800 ppm—Use 3 oz. in 3 gal. water

500 ppm—Use 4 oz. in 6 gal. water

200 ppm—Use 1 oz. in 4 gal. water

50 ppm—Use 1 oz. in 15 gal. water

5 ppm—Use 1 oz. in 155 gal. water

SANITIZATION OF POROUS FOOD CONTACT SURFACES RINSE METHOD: Prepare a sanitizing solution by thoroughly mixing 8 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Rinse equipment with water after treatment and do not soak equipment overnight.

SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES RINSE METHOD: Prepare a sanitizing solution by thoroughly mixing 3 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

SANITIZATION OF POROUS NON-FOOD CONTACT SURFACES RINSE METHOD: Prepare a sanitizing solution by thoroughly mixing 8 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. Other methods available on supplemental labeling.

FARM PREMISES: Remove all animals, poultry, and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, per stalls, chutes and other facilities occupied or traversed by animals or poultry. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. To disinfect, saturate all surfaces with a solution of at least 1000 ppm available chlorine for a period of 10 minutes. A 1000 ppm solution can be made by thoroughly mixing 13 oz. of this product with 10 gallons of water. Immerse all halters, ropes and other types of equipment used in handling and restraining animals or poultry, as well as the cleaned forks, shovels and scrapers used for removing litter and manure. Ventilate buildings, cars, boats and other closed spaces. Do not house livestock or poultry or employ equipment until chlorine has been dissipated. All treated feed racks, mangers, troughs, automatic feeders, fountains and waterers must be rinsed with potable water before reuse.

AGRICULTURAL USES: FOOD EGG SANITIZATION: Thoroughly clean all eggs. Thoroughly mix 3 oz. of this product with 10 gallons of warm water to produce a 200 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. **FRUIT & VEGETABLE WASHING:** Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 6.5 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging. **CHLORINE POTABLE WATER TREATMENT COMPOUNDS FOR FEDERALLY INSPECTED MEAT AND/OR POULTRY PLANTS:** Foremost 4525 must be dispensed at a constant and uniform level and the method must be such that a controlled rate is maintained. Do not exceed 5 ppm chlorine level for meat plants, or 20 ppm level for poultry plants. **OTHER USES ARE AVAILABLE ON SUPPLEMENTAL LABELING:** Swimming pools, spas, hot-tubs, artificial sand beaches, sewage and waste water, drinking water, public water systems, cooling towers, evaporative condensers, laundries, farm premises, pulp and paper mills, agricultural, aquacultural, dialysis machines, asphalt or wood roofs and sidings, and boat bottoms.

STORAGE AND DISPOSAL: Store this product in cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse container, triple rinse and place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

PRECAUTIONS: **PRACTICAL TREATMENT (First Aid) EYES:** Flush with water for at least 15 minutes. Get prompt medical attention. **SKIN:** Wash with plenty of soap and water. **INGESTION:** drink large quantities of milk or gelatin solution, if these are not available, drink large quantities of water. **DO NOT** give vinegar or other acids. **DO NOT** induce vomiting. Get prompt medical attention.

KEEP OUT OF REACH OF CHILDREN. HAZARDS TO HUMANS AND DOMESTIC ANIMALS. Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

ENVIRONMENTAL HAZARDS: This product is toxic to fish. Do not discharge into lakes, streams, ponds or public waterways unless in accordance with a NPDES permit. For guidance contact the regional office of the U.S. Environmental Protection Agency.

PHYSICAL OR CHEMICAL HAZARDS STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

Before using this product, read the Safety Data Sheet (SDS) for more detailed information regarding safe handling.