CALIFORNIA SODA CO.

Specializing in Winery Sanitation

California Soda Company has been in the business of manufacturing and distributing industrial cleaners and sanitizers since its foundation in 1925. This family owned and operated business has maintained its reputation as a reliable and timely distributor, allowing the formulation of personal, long lasting business relationships with a plethora of customers and corporations.

Our philosophy is simple; to be the absolute best manufacturer and distributor of industrial cleaners and sanitizers in the markets we serve and to offer a one-stop solution for their entire industrial cleaner, sanitizer, and equipment needs. We are committed to creating a professional and comfortable work environment that contributes to our employee's daily success at creating top quality products. We strive to maintain customer satisfaction by providing the highest quality products and services. We believe in fostering positive business partnerships with our vendors and suppliers and we will work hard to make these relationships one of trust and mutual respect. We are committed to running our business with honesty and integrity.

Ron Hinck (Owner/President) Cell # 415-246-7401: Email : Ronhinck.cs@gmail.com

I started working for California Soda Co. at the young age of 10. My great uncle, first generation owner, paid me to sweep the warehouse floors. I worked with my father, second generation owner, for over 30 years manufacturing industrial cleaners & sanitizers for many industries.
For the past 35 years, I have concentrated on providing built cleaners and sanitizers for the wine industry. I still love going to work every day.

Matt Hinck (GM) Cell # 510-444-6217: Email: Matt@Calsoda.com

I am fortunate to be a fourth-generation member of our family business, where I've had the privilege of learning the ropes from my grandfather, then father, starting at a young age. I have gained invaluable hands-on experience and a deep appreciation for the legacy we've built over the years. Prior to stepping into my family's business, I spent over a decade honing my skills as a Diesel Mechanic. I am fueled by my passion for our industry and the desire to preserve and enhance what generations before me have created. I am committed to upholding our values, delivering excellence in every aspect of our work, and ensuring that our business thrives for generations to come.

Juan Carver (Director of Operations) Cell # 707-292-5303: Email: Juan@Calsoda.com

I have been in the chemical/Wine industry since 1996. I have learned and collected a lot of knowledge over these 28 plus years. I have gone from working in the warehouse to the office doing sales, purchasing, inventory control, employee management and working within budgets. I love working in the wine industry. The people are great and I truly enjoy helping them solve whatever issues they are having at their winery.

1400 Valley House Drive West, Suite B Rohnert Park, CA 94928
Will Call by appointment only.

For more information, please contact us at (707)242-3000 or (510)444-6217, Thank you

Table of Contents

- Dry Built CIP Cleaners
- Liquid Built CIP Cleaners
- Track Lube (Bottling Lines)
- Inhibited Propylene Glycol F.C.
- Crossflow Cleaners
- Non-Built Cleaners
- Food Grade Additives
- Sanitizers
- Equipment
- SunBarrier SPF-45

Helpful Links

- Bevtrac..... www.bevtracquality.com
- Cleaning & Sanitation in Winemaking (UCDavis)..www.cpe.ucdavis.edu/news/cleaning-and-sanitation-winemaking
- Winery Sanitation Best Practices & Procedures.. www.blog.foodsafedrains.com/winery-sanitation-best-practices-and-procedures
- Cellar Hand Book (Virginia)… www.winemakersresearchexchange.com/wre-admin/resources/documents/chb-english-1.pdf

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

231 XTRA

Non-Chlorinated Caustic Cleaner
With Sodium Percarbonate

Product Description:

231 XTRA is a superior heavy-duty alkaline powder detergent for use as a tartrate remover in winery tanks, hoses, and pipes. Formulated for quick effective action on the heaviest soil loads, **231 XTRA** uses unique dispersants plus Sodium Percarbonate to remove hardened tartrates, wines stains, and to brighten stainless steel. **231 XTRA** is equally effective on concrete, as well as stainless steel surfaces.

Physical Properties:

- **231 XTRA** is white, non-dusting, somewhat deliquescent and granular.
- Fast wetting with controlled foam, **231 XTRA** penetrates soils rapidly.
- A 1% solution of **231 XTRA** has a pH of 13.

Methods of Use:

Stainless Steel Tanks, Hoses and Pipes

For de-tartrating use **231 XTRA** at a concentration of 2 oz. per gallon of water used. Calculate the amount of water to be used carefully before adding detergent, to reduce waste. Circulate until clean and rinse with clean water.

Fermentation Equipment and Floors:

A concentration of as much as 3 oz. per gallon may be needed to clean fermentation equipment depending on soil load.
To clean floors, dissolve 4 oz. per gallon of **231 XTRA** in a plastic pail and apply this solution evenly over the floor. Scrub, let solution set for approximately 15 minutes, then rinse with clean water.

Caution: Add this product slowly to cold water to avoid boiling or spattering.

Never add anything else to 231XTRA.

Available Sizes:

- 50# Pail
- 130# Drum
- 250# Drum
- 450# Drum

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

270 XTRA

Non-Chlorinated Non-Caustic Cleaner With Sodium Percarbonate

Product Description:

270 XTRA is a superior non-foaming, non-caustic general-purpose cleaner designed for soaking, brushing, high pressure or CIP cleaning of food handling equipment. Formulated for quick effective action on soil loads, **270 XTRA** uses unique dispersants plus Sodium Percarbonate to remove soils, wines stains, and to brighten stainless steel. **270 XTRA** is equally effective on concrete, as well as stainless steel surfaces.

Physical Properties:

- **270 XTRA** is white, non-dusting, somewhat deliquescent, and granular.
- Fast wetting, **270 XTRA's** non-foaming formula penetrates soils rapidly.
- A 1% solution of **270 XTRA** has a pH of 11.7.

Methods of Use:

In-Place Winery Equipment:

Use **270 XTRA** at a concentration of 0.5-3 oz. per gallon of water used. Calculate the amount of water to be used carefully before adding detergent, to reduce waste. Follow cleaning with a potable water rinse.

Wilmes or Bucher Presses, Lees Filters and General Cleaning:

Use **270 XTRA** at a concentration of 0.5-1 oz. of per gallon of water to clean presses and filters. Follow cleaning with potable water rinse.

For general cleaning, use **270 XTRA** at a concentration of 0.5 oz. of per gallon of water.

Caution: Add this product slowly to cold water to avoid boiling or spattering.

Never add anything else to 270 XTRA.

Available sizes:

- 50# Pail
- 130# Drum
- 250# Drum
- 450# Drum

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

440K

Non-Chlorinated KOH Based Cleaner

Product Description:

440K is a superior heavy-duty alkaline powder detergent for use as a tartrate remover in winery tanks, hoses, and pipes. Highly caustic, with a low foam surfactant system for rapid soil penetration and coupled with an effective chelating system, **440K** removes the most stubborn hardened tartrates and soils. **440K** is equally effective on stainless steel, concrete, and wood tanks.

Physical Properties:

- **440K** is pale yellow, non-dusting, and a somewhat deliquescent flake.
- A 1% solution of **440K** has a pH of 12.

Methods of Use:

Stainless Steel, Concrete, and Wood Tanks; Hoses and Pipes:

For de-tartrating, use **440K** at a concentration of 2-6 oz. per gallon of water used depending on the tartrate thickness. Calculate the amount of water to be used carefully before adding detergent, to reduce waste. Circulate until clean and rinse with clean water.

Caution: Add this product slowly to cold water only to avoid boiling or spattering.

Never add anything else to 440K.

Contains Potassium Hydroxide - do not use on soft metals.

Available Sizes:

- 50# Pail
- 130# Drum
- 250# Drum
- 450# Drum

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

Chem Clean 440

Non-Chlorinated Caustic Cleaner

Product Description:

Chem Clean 440 is a superior heavy-duty alkaline powder detergent for use as a tartrate remover in winery tanks, hoses, and pipes. Highly caustic, with a low foam surfactant system for rapid soil penetration and coupled with an effective chelating system, **Chem Clean 440** removes the most stubborn hardened tartrates and soils. **Chem Clean 440** is equally effective on concrete, stainless steel, and wood tanks.

Physical Properties:

- **Chem Clean 440** is yellow, non-dusting, somewhat deliquescent and granular.
- A 1% solution, **Chem Clean 440** has a pH of 13.

Methods of Use:

Concrete, Stainless Steel, and Wood Tanks - Hoses and Pipes

For de-tartrating use **Chem Clean 440** at a concentration of 1/2 to 3 oz. per gallon of water used depending on the tartrate thickness. Calculate the amount of water to be used carefully before adding detergent to reduce waste. Circulate until clean and rinse with potable water.

Caution: Add this product slowly to cold water only to avoid boiling or spattering.

Never add anything else to Chem Clean 440.

Contains Sodium Hydroxide - ***do not use on soft metals.***

Available Sizes:

- 50# Pail
- 130# Drum
- 250# Drum
- 450# Drum

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

Chlor 231

Chlorinated Caustic Cleaner

Product Description:

Chlor 231 is a superior heavy-duty alkaline powder detergent for use as a tartrate remover in winery tanks, hoses and pipes. Formulated for quick effective action on the heaviest soil loads, **Chlor 231** uses unique dispersants to remove hardened tartrates, wines stains, and brighten stainless steel. **Chlor 231** is equally effective on concrete as well as stainless steel surfaces.

Physical Properties:

- **Chlor 231** is white, non-dusting, somewhat deliquescent and granular.
- Fast wetting with controlled foam, **Chlor 231** penetrates soils rapidly.
- A 1% solution, **Chlor 231** has a pH of 13.
- Caution: This product contains Sodium Hydroxide.

Methods of Use:

Stainless Steel Tanks, Hoses and Pipes:

For de-tartrating use **Chlor 231** at a concentration of 2 oz. per gallon of water used. Calculate the amount of water to be used carefully before adding detergent to reduce waste. Circulate until clean and rinse with clean water.

Fermentation Equipment and Floors:

A concentration of as much as 3 oz. per gallon may be needed to clean fermentation equipment depending on soil load.

To clean floors: dissolve 4 oz. per gallon of **Chlor 231** in a plastic pail and apply this solution evenly over the floor. Scrub and then let solution set for approximately 15 minutes, rinse with clean water.

Caution: Add this product slowly to cold water to avoid boiling or spattering.

Never add anything else to Chlor 231.

Available Sizes:

- 50# Pail
- 130# Drum
- 250# Drum
- 450# Drum

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

Chlor 270

Chlorinated Non-Caustic Cleaner

Product Description:

Chlor 270 is a superior non-foaming, non-caustic general-purpose cleaner designed for soaking, brushing, high pressure or CIP cleaning of food handling equipment. Formulated for quick effective action on soil loads, **Chlor 270** uses unique dispersants and chlorine to remove soils, wines stains, and brighten stainless steel. **Chlor 270** is equally effective on concrete as well as stainless steel surfaces.

Physical Properties:

- **Chlor 270** is white, non-dusting, somewhat deliquescent and granular.
- Fast wetting, **Chlor 270's** non-foaming formula penetrates soils rapidly.
- **Chlor 270** has available chlorine of 4.3% and a pH of 11.7 in a 1% solution.

Methods of Use:

In place Winery Equipment:

Use **Chlor 270** at a concentration of 0.5 - 3.0 oz. per gallon of water used. Calculate the amount of water to be used carefully before adding detergent to reduce waste. Follow cleaning with a potable water rinse.

Wilmes or Bucher Presses, Lees Filters and General Cleaning:

Use 0.5 - 1.0 oz. of **Chlor 270** per gallon of water to clean presses and filters. Follow cleaning with potable water rinse. For general cleaning, use 0.5 oz. of **Chlor 270** per gallon of water.

Caution: Add this product slowly to cold water to avoid boiling or spattering.

Never add anything else to Chlor 270 .

Available Sizes:

- 50# Pail
- 130# Drum
- 250# Drum
- 450# Drum

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

50/50

Non-Chlorinated Caustic Cleaner
With Sodium Percarbonate

Product Description:

50/50 is a superior heavy-duty alkaline powder detergent for use as a tartrate remover in winery tanks, hoses, and pipes. Formulated for quick effective action on the heaviest soil loads, **50/50** uses Sodium Hydroxide plus Sodium Percarbonate to remove hardened tartrates, wines stains, and to brighten stainless steel. **50/50** is equally effective on concrete, as well as stainless steel surfaces.

Physical Properties:

- **50/50** is white, non-dusting, somewhat deliquescent, and granular.
- Fast wetting, **50/50** penetrates soils rapidly.
- A 1% solution of **50/50** has a pH of 13.

Methods of Use:

Stainless Steel Tanks, Hoses and Pipes:

For de-tartrating, use **50/50** at a concentration of 2 oz. per gallon of water used. Calculate the amount of water to be used carefully before adding detergent, to reduce waste. Circulate until clean and rinse with clean water.

Fermentation Equipment and Floors:

1. A concentration of as much as 3 oz. per gallon may be needed to clean fermentation equipment depending on soil load.
2. To clean floors, dissolve 4 oz. per gallon of **50/50** in a plastic pail and apply this solution evenly over the floor. Scrub, and then let solution set for approximately 15 minutes, rinse with clean water.

Caution: Add this product slowly to cold water to avoid boiling or spattering.

Never add anything else to 50/50.

Available Sizes:

- 50# Pails
- Custom sizes available upon request

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

JO 10

Non-Chlorinated Caustic Cleaner

Product description:

JO-10 is a superior heavy-duty alkaline detergent used in food processing plant as a CIP spray type cleaner. This product, formulated for quick action on hardened soils, releases heavy-duty dispersants for effective use on stainless steel equipment. It additionally aids in restoring stainless steel's original shine.

Physical properties:

- Clear to yellow in color, virtually no odor, Low to no foam, Fast wetting, Penetrates soil rapidly
- 1% solution
- pH = 13+

Methods of Use:

Cookers:

- Concentration Ratio: 2 – 8 oz. per gallon of water.
- Heat to boiling with or without agitation until clean, usually 1 - 3 hours.

CIP Spray:

- Concentration Ratio: 1 – 4 oz. gallon per gallon of water.
- Heat to 180 - 200º F and circulate until clean.
- Rinse thoroughly with potable water.

For Steam Cleaning:

- Concentration Ratio: ¼ - 2 oz. per gallon of water; varies depending on soil load and type.
- Apply with steam cleaning apparatus.

Caution: Add this product slowly to cold water to avoid boiling or spattering.

Never add anything else to JO 10.

Contains Sodium Hydroxide, do not use on soft metals.

Available sizes:

- **55-gallon Drum**
- **30-gallon Drum**
- **5-gallon Pail**

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

JO-10K

Potassium Hydroxide Based Cleaner

Product description:

JO-10K is a superior heavy-duty alkaline detergent used in food processing operations as a CIP spray type cleaner. This product, formulated for quick cleaning action on hardened soils, releases heavy-duty dispersants for effective use on stainless steel equipment. **JO-10K** allows users to surpass the process of using citric acid products with its ability to rinse clean.

Physical properties:

- **JO-10K is** a clear to yellow in color with virtually no odor.
- Fast wetting and non-foaming, **JO-10K** penetrates soils rapidly without the addition of foam additives.
- A 1% solution, **JO Circ Foam** has a pH of 13+.

Methods of Use:

Stainless Steel Cleaning:

- For CIP Spray Type Cleaning: 1 to 4 oz. per gallon of water
- For soaker tanks: use 4 to 8 oz. per gallon of water.

Caution:

- This product contains Potassium Hydroxide. **Do not mix with any acid.**
- **JO-10K** is highly alkaline; avoid contact with eyes and skin. Consult SDS before using.

Available sizes:

- 55-Gal
- 30-Gal
- 15-Gal
- 5-Gal

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

JO – 3

Phosphoric Acid Blend

Product Description:

JO-3 is a stable, fume-free, blended liquid acid concentrate that removes light rust and scale from metallic surfaces. This product removes light corrosion and discoloration, restoring aluminum to its original brightness and is even safe to use on kitchenware. **JO-3** provides a "tooth" to steel and aluminum, creating a better paint bond. **JO-3** blends mild organic and inorganic acids with acid soluble surfaces for improved cleaning quality. This product is USDA approved.

Physical Properties:

- **JO-3** is clear in color, has no odor and no fumes.
- **JO-3** has non-toxic food grade ingredients.
- **JO-3** is a liquid concentrate, is water soluble, and has a pH of 2.2, in a 1% solution.
- Contains synthetic surfactants (For effective cleaning in hard water situations)

Methods of Use:

Cleaning and Brightening:

- Concentration Ratio: 1-Gal to 3-Gals

Brightening:

- Concentration Ratio: 1-Gal to 5-Gals

Rust Removal:

- Concentration Ratio: 1-Gal to 3-Gals

Heat Treat Scale Removal:

- Concentration Ratio: 1-Gal to 2-Gals
- As an acid rinse, use 0.5-1% by volume; circulate 30 to 60 minutes at a temperature of 140° F and follow with potable water rinse.

Caution: JO-3 contains phosphoric acid.

Protective clothing and gloves MUST be worn to reduce the possibility of skin irritation.

Available Sizes:

- **55-Gal**
- **30-Gal**
- **15-Gal**
- **5-Gal**

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

JO Liquid Circ Cleaner NC

NON-Chlorinated Alkali Circulating Cleaner

Product description:

JO Liquid Circ Cleaner NC is a superior heavy-duty alkaline liquid detergent for cleaning stainless steel equipment and pipes. Formulated for quick effective action on the heaviest soil loads, **JO Liquid Circ Cleaner NC** uses unique dispersants plus to remove heavy residues from stainless steel equipment. **JO Liquid Circ Cleaner NC** is equally effective on other non-porous surfaces.

Physical properties:

- **JO Liquid Circ Cleaner NC** is a clear liquid with a slight alkaline odor.
- Fast wetting, **JO Liquid Circ Cleaner NC** penetrates soils rapidly without the addition of foam additives.
- A 1% solution, **JO Liquid Circ Cleaner NC** has a pH of 12+.

Methods of Use:

Stainless Steel Cleaning:

- For CIP Spray Type Cleaning: 1 to 4 oz. per gallon of water
- For soaker tanks: use 4 to 8 oz. per gallon of water.

Caution:

This product contains Potassium Hydroxide. ***Do not mix with any acid.***

Jo Liquid Circ Cleaner NC is highly alkaline; ***avoid contact with eyes and skin.***

Available sizes:

- 55-Gal Drum
- 30-Gal Drum
- 15-Gal Drum
- 5-gal Pail

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

JO Liquid Circ Cleaner

Chlorinated Alkali Circulating Cleaner

Product description:

JO Liquid Circ Cleaner is a superior heavy-duty alkaline liquid detergent for cleaning stainless steel equipment and pipes. Formulated for quick effective action on the heaviest soil loads, **JO Liquid Circ Cleaner** uses unique dispersants plus Sodium Hypochlorite to remove heavy residues from stainless steel equipment. **JO Liquid Circ Cleaner** is equally effective on other non-porous surfaces.

Physical properties:

- **JO Liquid Circ Cleaner** is a clear yellow/green liquid with a chlorine odor.
- Fast wetting, **JO Liquid Circ Cleaner** penetrates soils rapidly without the addition of foam additives.
- A 1% solution, **JO Liquid Circ Cleaner** has a pH of 12+.

Methods of Use:

Stainless Steel Cleaning

- For CIP Spray Type Cleaning: 1 to 4 oz. per gallon of water
- For soaker tanks: use 4 to 8 oz. per gallon of water.

Caution:

- This product contains Sodium hypochlorite. ***Do not mix with any acid.***
- **Jo Liquid Circ Cleaner** is highly alkaline; avoid contact with eyes and skin.

Available sizes:

- 55-Gal Drum
- 30-Gal Drum
- 15-Gal Drum
- 5-gal Pail

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

HD Liquid Red

Non-Chlorinated Heavy-Duty Foam Cleaner

Product Description:

HD Liquid Red is a fast-acting liquid for all heavy steam cleaning applications. **HD Liquid Red** can be used in steam cleaning guns, high-pressure washers, Foaming Units or can be applied with brushes, mops or sponges. **HD Liquid Red** is excellent for cleaning oils, dirt, grease and sledge. **HD Liquid Red** is safe for use on all surfaces, equipment, and is an excellent floor cleaner. **HD Liquid Red** should be used with caution on painted surfaces.

Physical Properties:

- **HD Liquid Red** is a clear red liquid with a slight odor.
- Fast wetting foam, **HD Liquid Red** penetrates soils rapidly.
- **HD Liquid Red** has a pH of 12, in a 1% solution.

Methods of Use:

Steam Cleaning Guns and High-Pressure Sprayers

Use 1-2 gallons of **HD Liquid Red** per 100 gallons of water, depending on soil load.

Foaming Unit

8-oz to 1-Gal of water

Hand Cleaning on Walls, Floors and Counters

Use 1 gallon of **HD Liquid Red** per 100 gallons.

Caution: ***Add this product slowly to cold water to prevent boiling or spattering.***
NEVER add anything else to HD Liquid Red.

Available Sizes:

- 55-gal Drum
- 30-gal Drum
- 15-gal Drum
- 5-gal Pail

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

JO Circ Foam

Chlorinated Alkali Foaming Cleaner

Product description:

JO Circ Foam is a superior heavy-duty alkaline liquid detergent for cleaning stainless steel equipment and pipes. Formulated for quick effective action on the heaviest soil loads, **JO Circ Foam** uses unique dispersants plus Sodium Hypochlorite to remove heavy residues from stainless steel equipment. **JO Circ Foam** is equally effective on other non-porous surfaces.

Physical properties:

- **JO Circ Foam** is a clear green liquid with a chlorine odor.
- Fast wetting with foam, **JO Circ Foam** penetrates soils rapidly without the addition of foam additives.
- A 1% solution, **JO Circ Foam** has a pH of 12+.

Methods of Use:

Stainless Steel Cleaning:

- For High Pressure Cleaning: 1 to 4 oz. per gallon of water
- For thin foam coating: 2 oz. per gallon of water
- For heavy foam: 4 to 6 oz. per gallon of water
- For soaker tanks: use 4 to 8 oz. per gallon of water.

Caution:

This product contains Sodium hypochlorite***. Do not mix with any acid.***
Jo Circ Foam is highly alkaline; avoid contact with eyes and skin.

Available sizes:

- 55-Gal Drum
- 30-Gal Drum
- 15-gal Drum
- 5-gal Pail

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

MULTI LUBE 197

Bottling Line Conveyor Lube

Product Description:

Multi Lube 197 is a superior liquid chain lubricant with excellent water dilution characteristics. This product, formulated for use in hard water situations (stable in water of 30 GPG or 510 ppm), is equally effective on chains working at any speed on automated or manual systems. **Multi Lube 197** reduces black carbon build up, has controlled foam levels, making it an excellent cleaner with virtually no foam carry onto recently treated chains. This product is USDA approved.

Physical Properties:

- Pale yellow in color, mild odor, non-toxic Contains synthetic surfactants (For effective cleaning in hard water situations.) Water-soluble pH = 9.5

Methods of Use:

Concentration Ratio: Can be diluted as much as 1:125; depending on conveyor speed and chain length.

Metering is desired to prevent "bottle chattering," enhance cleaning effectiveness, and to prevent precipitates in hard water.

Overuse will result in increased foam levels and higher cost; higher concentrations should be used only on the heaviest soiled loads sporadically.

Useful Tip: The most effective method for establishing the optimum dilution ratio is to start with higher than anticipated dilution and decrease the dilution ratio until the foam levels are optimum and "bottle chattering" is eliminated.

CAUTION: NEVER add anything else to Multi Lube 197.

Available Sizes:

- 55-Gal
- 30-Gal
- 15-Gal
- 5-Gal

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

PICOMIST 4098 ND

Synthetic Mist Lubricant

Product Description:

- PICOMIST is a high performance, biodegradable, synthetic mist lubricant designed to provide maximum performance.
- Recommended for lubricating bearings, chains, cables, conveyors, etc.
- It is environmentally friendly and formulated with low odor virgin quality, naturally based renewable raw materials that exhibit superior wetting and oxidative stability.
- Offers outstanding lubrication, adhesion and coverage to provide excellent surface finish and tool life to most lubrication applications.
- Requires only trace amounts "mist" applied for most processes and resists run-off onto underlying equipment, parts, floors, etc.
- Deposits clean, non-tacky, long lasting, penetrating film that is ashless, non-carbonizing, non- varnishing, and non-residue forming.
- Meets California SCAQMD Rule 1144 emission requirements.
- Meets USDA H1 and H2 lubricant requirements.

Product Features and Benefits:

- Non-tacky
- Non-staining
- No clean-off required
- Outstanding lubricity
- No disposal or waste (consumed in process)
- Easy to use - no mixing or measuring required
- Environmentally friendly/excellent operator acceptance
- Long shelf life - contains not water and will not go rancid
- Economical - uses only "micro" quantities to perform work
- Non-hazardous, non-toxic, and non-reportable as defined by the EPA

Product Application:

PICOMIST 4098 ND is generally applied by "non-atomizing" mist spray equipment.

Typically, Physical and Chemical Properties:

Appearance and Odor:	Clear, yellow liquid with mild odor
Weight/Gallon:	7.30 lbs. / gal. @77°F
Flash Point:	345°F
Viscosity:	42 SUS @100°F
Solubility in Water:	Insoluble

CALIFORNIA SODA CO.

Specializing in Winery Sanitation

Inhibited Propylene Glycol, F.C.

NORFOX PG-F.C.

CHEMICAL

Inhibited Propylene Glycol, F.C.

DESCRIPTION

Norfox PGFC is a specially formulated coolant and heat transfer fluid made of a concentrated solution of inhibited propylene glycol. Norfox PGFC is formulated with Propylene Glycol USP and is intended for use where incidental contact with food is possible and toxicological issues must be considered. Common applications are: secondary cooling and heating systems in food and beverage manufacturing.

CHEMICAL PROPERTIES

Propylene Glycol, %	95 min
Specific Gravity @ 20°C	1.05
Density, lbs/gal	8.75
Appearance	Clear, Colorless Liquid

HEAT TRANSFER PROPERTIES*

Temperature °F (°C)	Volume % PGFC Needed:	
	For Freeze Protection	For Burst Protection
20 (-7)	18	12
0 (-18)	36	25
-20 (-29)	46	30
-40 (-40)	55	35
-60 (51)	60	35

Freezing and Boiling Points of PGFC		
Weight % PGFC in Water	Freeze Point °F (°C)	Boiling Point °F (°C)
0	32 (0)	212 (0)
25	16 (-9)	214 (101)
50	-30 (22)	221 (105)
75	< -60 (-50)	233 (112)
100	< -75 (-60)	> 311 (155)

*NOTE: These figures are to be used as general guidelines and may not be appropriate to every situation. These are typical numbers only and are not to be regarded as specifications. End users should perform their own test to determine the performance of this product for their particular purpose.

CrossFlow Cleaners

- Acid Membrane Cleaner(Phos & Nitric)
- JO-40 (Sodium & Potassium Blend)
- Liquid Sodium Hydroxide 30% & 50%
- Liquid Potassium Hydroxide 30% & 50%
- Phosphoric Acid 75%
- Hydrogen Peroxide 35% & 34% F.G.
- Sulfuric Acid 36% & 50%
- JO Liquid Circ Cleaner
- JO Liquid Circ Clean NC

We offer custom % and Package sizes of Liquid cleaners.

Non-Built Cleaners

- Caustic Beads 99%
- Sodium Percarbonate (Domestic & Import)
- Potassuim Hydroxide Flakes 99%
- TSP Chlor or Non-Chlor
- Soda Ash

Food Grade Additives:

- **Tartaric Acid (Chile)**
- **Malic Acid (Canada & Italy)**
- **DAP (Mexico)**
- **Citric Acid (Thailand or Canada)**
- **Potassium Metabisulfite (Italy)**
- **Sodium Metabisulfite (USA)**
- **Krystal Klear Bentonite (USA)**
- **Cream of Tartar (Chile)**
- **Potassium Carbonate (Korea)**

SDS and C of A are available for all products.

Sanitizers:

(EPA Registered)

- **Peracetic Acid 5% Vigorox (5-Gal & 55-Gal)**
- **Quat Sanitizer (Infrastructure) (4x1 Case & 55-Gal)**
- **Selectrocide**
  (Chlorine Dioxide 1-G &12-G Packets)
- **We have a "Misting" method that saves water**
  www.selectivemicro.com

***We carry the test strips for all these items.**

VigorOx® Liquid Sanitizer and Disinfectant

EPA Registration No. 65402-1
EPA Est. No. 65402-NY-001

ACTIVE INGREDIENTS:
Peroxyacetic Acid 5.1%
Hydrogen Peroxide 21.7%
OTHER INGREDIENTS 73.2%
TOTAL 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

VigorOx® Liquid Sanitizer and Disinfectant is for Institutional/industrial sanitizing of **previously cleaned** non-**porous food contact surfaces in:**

- Dairies, Wineries, Breweries and Beverage Plants
- Meat and Poultry Processing/Packaging Plants
- Milk and Dairy Products Processing/Packing Plants
- Seafood and Produce Processing/Packing Plants
- Food Processing/Packing Plants
- Egg Processing/Packing Equipment Surfaces
- Eating Establishments

VigorOx® Liquid Sanitizer and Disinfectant is for Institutional/industrial sanitizing of previously-cleaned, hard, non-porous food-contact surfaces such as:

- Eating, Drinking, and Food Preparation Utensils
- Countertops and Food Preparation Surfaces
- Tableware
- Plastic, Glass and Metal Bottles (rinse)

VigorOx® Liquid Sanitizer and Disinfectant is for sanitizing hard inanimate, non-food contact surfaces, (general environmental surfaces)

VigorOx® Liquid Sanitizer and Disinfectant is for use in the disinfection of hard, non-porous surfaces in general commercial and medical environments such as:

- Hospitals, Health Care Facilities, Veterinary Hospital/Clinics, Animal Life Science Labs, Pharmaceutical Facilities and Equipment
- Schools, Colleges, Recreational Facilities, Office Buildings
- Livestock Premises, Poultry Premises, Poultry Hatcheries, Animal Housing Facilities
- Retail and Wholesale Establishments
- Bathroom Premises

VigorOx® Liquid Sanitizer and Disinfectant is for use as a coarse spray for surfaces to be sanitized or disinfected.

VigorOx® Liquid Sanitizer and Disinfectant can be used with the non-foaming agent, Peradigm™, as an antimicrobial container rinse and for hard, non-porous surface disinfection.

VigorOx® Liquid Sanitizer and Disinfectant is for use as an antimicrobial container rinse to control beverage spoilage microorganisms.

VigorOx® Liquid Sanitizer and Disinfectant may be used to control algal and slime-forming bacterial growth in livestock water.

FIRST AID	
If in Eyes:	• Hold eye open and rinse slowly and gently with water for 15-20 minutes. • Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. • Call a poison control center or doctor for treatment advice.
Ifon Skin or Clothing:	• Take off contaminated clothing. • Rinse skin immediately with plenty of water for 15-20 minutes. • Call a poison control center or doctor for treatment advice.
If Inhaled:	• Move person to fresh air. • If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth **if** possible. • Call a poison control center or doctor for further treatment advice.
If Swallowed:	• Call a poison control center or doctor immediately for treatment advice. • Have person sip a glass of water **if** able to swallow. • Do not induce vomiting unless told to do so by a poison control center or doctor. • Do not give anything by mouth to an unconscious person.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.
This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.

VigorOx® Liquid Sanitizer and Disinfectant is for use in the sanitization of ultra filtration and reverse osmosis (RO) membranes and their associated distribution systems.

VigorOx® Liquid Sanitizer and Disinfectant may be used for he non-pesticidal purpose of cleaning room surfaces by fogging.

PeroxyChem

Manufactured by:
PeroxyChem, LLC
2005 Market St Ste 3200
Philadelphia PA 19103-7014

Net Contents: 55 Gallons (208 L) 495 lbs (224 kg)

For more information, please contact us at (707)242-3000 or (510)444-6217, Thank you

DIRECTIONS FOR USE

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

For use in circulation cleaning and institutional/industrial sanitizing of previously cleaned, hard, non-porous food-contact surfaces and equipment, such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in:

- Dairies, Wineries, Breweries and Beverage Plants
- Meat and Poultry Processing/Packaging Plants
- Milk and Dairy Products Processing/Packing Plants
- Seafood and Produce Processing/Packing Plants
- Food Processing/Packing Plants
- Egg Processing/Packing Equipment Surfaces
- Eating Establishments
- Final Sanitizing Bottle Rinse

Sanitizing Hard, Non-Porous Food Contact Surfaces

VigorOx® Liquid Sanitizer and Disinfectant is an effective sanitizer against *Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium.*

Clean equipment Immediately after use:

1. Remove gross particulate matter with a warm water flush.
2. Wash equipment with detergent or cleaning solution.
3. Rinse equipment with potable water.
4. Prepare VigorOx® Liquid Sanitizer and Disinfectant solution by adding 1.0 to 1.7 fluid ounces to 5 gallons potable water. This provides 87.7 to 149 ppm peroxyacetic acid and 373 to 635 ppm hydrogen peroxide.
5. Fill closed systems with diluted sanitizer solution and allow a contact time of one (1) minute. If sanitizing at temperatures of 5°C (40°F) or lower, use 1.6 fluid ounces of product to 5 gallons of potable water.
6. **If** sanitizing against *Listeria monocytogenes,* use 1.2 to 1.7 fluid ounces of this product to 5 gallons of potable water. This will provide 105 to 149 ppm of peroxyacetic acid and 448 to 635 ppm of hydrogen peroxide.
7. For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply the solution to the surface and allow a contact time of one (1) minute.
8. Allow surfaces to drain thoroughly before resuming operation.

Eating Establishment Sanitizing

VigorOx® Liquid Sanitizer and Disinfectant is an effective sanitizer against *Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium.*

1. Scrape/prewash plates, utensils, cups, glasses, etc. whenever possible.
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water.Prepare VigorOx® Liquid Sanitizer and Disinfectant solution by adding 1.0 to 1.7 fluid o unces
4. If the product to 5 gallons of potable water. This will provide 87.7 to 149 ppm peroxyacetic acid and 373 to 635 ppm hydrogen peroxide.
5. Immerse all items for at least 2 minutes or for a contact time as specified by the local governing sanitizing code.
6. If sanitizing against *Listeria monocytogenes,* use 1.2 to 1.7 fluid ounces of this product to 5 gallons of potable water. This will provide 105 to 149 ppm of peroxyacetic acid and 448 to 635 ppm of hydrogen peroxide.
7. Place all sanitized Items on a rack or drainboard to drain adequately. Air dry if items will not be reused immediately.

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature warewashing machines, inject the diluted VigorOx® Liquid Sanitizer and Disinfectant solution (1.0 to 1.7 fluid ounces of the product to 5 gallons of potable water) into the final rinse water. Allow treated surfaces to air dry.

Final Sanitizing Bottle Rinse

VigorOx® Liquid Sanitizer and Disinfectant may be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles *I* cans.

1. Wash bottles with detergent or cleaning solution and rinse with potable water.
2. Rinse bottlesfcans with a solution prepared by mixing 1.0 to 1.7 fluid ounces of VigorOx® Liquid Sanitizer and Disinfectant to 5 gallons of potable water.
3. Allow to drain adequately.

Sanitization of Hatching Eggs

1. Prepare a dilute solution by adding 1.0 to 1.7 fluid ounces of VigorOx® Liquid Sanitizer and Disinfectant to 5 gallons of potable water.
2. Apply dilute solution, as eggs are gathered or prior to setting, as a vapor, coarse spray, or flood so as to lightly wet all egg shell surfaces.
3. Allow to drain dry.

Sanitization of Conveyors, Peelers, Slicers and Saws for Meat, Poultry, Seafood, Fruits, and Vegetables

VigorOx® Liquid Sanitizer and Disinfectant is an effective sanitizer against *Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium.*

For use in the static or continuous washing, rinsing and sanitizing of conveyor equipment, peelers, collators, slicers saws etc.

1. Remove all products from equipment if during treatment the sanitizer will directly contact the items.
2. Prepare VigorOx® Liquid Sanitizer and Disinfectant solution by adding 1.0 to 1.7 fluid ounces to 5 gallons of potable water.
3. Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, foam or other means of wetting the surfaces. Treat for at least 1 minute. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor still may be damp when food contact occurs.
4. If sanitizing against *Listeria monocytogenes,* use 1.2 to 1.7 fluid ounces of this product to 5 gallons of potable water.
5. Allow equipment to drain adequately before reusing; a dry surface is not required.

General Environmental Surfaces Sanitization (Non-Food Contact)

VigorOx® Liquid Sanitizer and Disinfectant is an effective inanimate, hard, non-food contact surface sanitizer against *Staphylococcus aureus, Klebsiella pneumoniae,* and *Saccharomyces cerevisiae.*

Sanitization of surfaces such as floors, walls, tables, chairs, benches, drains etc., can be accomplished using the following procedures:

1. Remove gross filth with a cleaner or other suitable detergent.
2. Add 1 to 11 fluid ounces of VigorOx® Liquid Sanitizer and Disinfectant to 16 gallons of potable water to prepare a solution containing 27 to 302 ppm of peroxyacetic acid and 117 to 1285 ppm of hydrogen peroxide.
3. Soak items in/with diluted solution using mopfwipe, coarse spray or flood techniques and allow contact for at least 5 minutes.
4. Allow items andfor surfaces to drain adequately or air dry.

Fogging - Non-Pesticidal

VigorOx® Liquid Sanitizer and Disinfectant may be used of the non-pesticidal purpose of cleaning hard room surfaces.

1. Prior to fogging, remove or carefully protect all food products and packaging materials.

2. Ensure room is propely bentilated. Vacate all personnel from the room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid before allowing personnel to return to the work area.

3. Fog areas usingone quart per 1000 cu. Ft. of room ara wit a 0.30% (3.8 fluid ounces per 10 gallons of water) VigorOx® Liquid Sanitizer and Disinfectant solution.

4. Allow surfaces to drain thoroughly before operations are resumed.

Surface Disinfection

VigorOx® Liquid Sanitizer and Disinfectant is an effective disinfectant against vegetative forms of Gram positive and Gram negative bacteria, and viruses. This product is effective against *Staphylococcus aureus, Salmonella enterica, Pseudomonas aeruginosa,* Influenza A Virus (H1N1, H3N2 and H5N1 strains), Influenza B Virus and Parainfluenza Virus Type

3. It may also be used to disinfect veterinary clinic surfaces and livestock equipment contaminated with Newcastle Disease virus, Avian Reovirus, Avian Infectious Bronchitis, Infectious Bursa! Disease and Infectious Bovine Rhinotracheitis and may be used in general commercial and medical and veterinary environments to clean, disinfect, and deodorize hard, non-porous inanimate surfaces, including:

- - - -

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: DRY INGREDIENTS: CORROSIVE. CAUSES IRREVERSIBLE EYE DAMAGE AND CAUSES SKIN BURNS. HARMFUL IF SWALLOWED. WEAR PROTECTIVE EYEWEAR (GOGGLES, FACE SHIELD OR SAFETY GLASSES). WEAR PROTECTIVE GLOVES. IF CONTACT WITH DRY INGREDIENTS OCCURS, WASH THOROUGHLY WITH SOAP AND WATER AFTER HANDLING AND BEFORE EATING, DRINKING, CHEWING GUM, USING TOBACCO OR USING THE TOILET. REMOVE CONTAMINATED CLOTHING AND WASH BEFORE REUSE.

NOTE: THIS PRODUCT IS DESIGNED TO FULLY COMPARTMENTALIZE DRY INGREDIENTS INSIDE A HYDROPHOBIC ENVELOPE. UNDER NORMAL USE CONDITIONS AND UNLESS SEALED PRODUCT ENVELOPE IS COMPROMISED, CONTACT WITH DRY INGREDIENTS SHOULD NOT OCCUR. HOWEVER, IF SEALED PRODUCT ENVELOPE IS COMPROMISED AND THE POTENTIAL FOR CONTACT WITH DRY INGREDIENTS OCCURS, THE ABOVE PRECAUTIONARY HANDLING STATEMENT SHOULD BE FOLLOWED.

When used as directed, on hard, non-porous surfaces (e.g., stainless steel, brass, glass, vinyl, PVC, polypropylene), this product is an effective sanitizer, disinfectant, tuberculocide, virucide*, fungicide, algaecide, general-purpose antimicrobial and cleaner for use in a wide range of applications, including but not limited to: hospitals; medical & veterinary facilities; pharmaceutical production facilities, including equipment (e.g., ultracentrifuges); wineries, breweries, and beverage / bottling plants; laboratories and other clinical settings; potable and non-potable water systems and attendant equipment & tubing; restaurants and food processing plants; and greenhouses/horticultural settings. Heavily soiled surfaces must be pre-cleaned prior to treatment. Apply by mop, sponge, or sprayer, ensuring visible wetness for times specified for these applications, or apply through immersion or clean-in-place application. Wear a NIOSH/MHSA-approved respirator appropriate for chlorine dioxide when using a high-pressurized sprayer and under other circumstances detailed in the Technical Bulletin.

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATING SURFACES AND OBJECTS PREVIOUSLY SOILED W ITH BLOOD BODY FLUIDS POTENTIALLY CONTAINING HUMAN IMMUNODEFICIENCY VIRUS TYPE 1 (HIV-1) (at 100 ppm/10 min. contact time)

- Wear protective barriers such as disposable latex gloves, gowns, masks, and eye coverings when handling items soiled with blood or body fluids.
- Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of Selectrocide 12G.
- Blood, other body fluids, and contaminated cleaning materials should be autoclaved and disposed of according to local regulations for infectious waste disposal.

DIRECTIONS FOR USE:
IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH THE LABELING. READ THE ENTIRE LABEL AND USE STRICTLY IN ACCORDANCE WITH PRECAUTIONARY STATEMENTS AND USE.

1. Open the package, ensuring the 12G envelope inside is not cut. Discard desiccant.
2. To achieve an aqueous solution of 500 ppm chlorine dioxide, immerse (submerge) the 12G envelope in container with 24 liters of water. [To achieve an aqueous solution of 100 ppm chlorine dioxide directly, immerse (submerge) the 12G envelope in container with 120 liters of water.] Close/seal container tightly. Container interior should be dark and resistant to oxidation. See Technical Bulletin for recommendations regarding amount of water, contact times and dilutions for specific applications, and recommended container specifications.
3. WAIT AT LEAST 2 HOURS BEFORE USE TO ENSURE SOLUTION REACHES STANDARD FULL STRENGTH 500 PPM. MAY REMOVE FROM CONTAINER AFTER 2 HOURS FOR STANDARD LABEL USE.
4. Remove 12G from container and mix gently before use. Work in well-ventilated area and avoid inhaling fumes. Wear protective gloves if hands will come into contact with activated solution during dilution or application; wear NIOSH/MHSA-approved respirator for chlorine dioxide if working with stock (500 ppm) solution in open container. Remove envelope from container within 24 hours after activation. Do not reuse the 12G. Discard envelope according to instructions below. Before use, verify concentration with Selective Micro®Chlorine Dioxide Test Strips

to ensure appropriate concentration (see Technical Bulletin for directions if Test Strips indicate lower-than-desired concentration).
5. Activate prior to expiration date stamped on package. Store unused solution (and/or subsequent dilutions) in a dark, oxidation-resistant closed or sealed container. Record activation date and concentration on stick-on label shipped with the product, and affix to storage container. Store activated solution in cool place out of direct sunlight (do not store in refrigerator dedicated to food storage). Use solution and/or subsequent dilutions within 15 days of activation.
Note: Verify concentration using Selective Micro® Test Strips. For concentrations above 10ppm, use Selective Micro® Wide Range test strips; for concentrations of 10ppm or less, use Selective Micro® Low Range test strips.

USE THE FOLLOWING GENERAL DILUTIONS AND TABLE
General Dilution Instructions: All dilutions begin with a stock solution at a nominal concentration of 500 ppm, except when the product is activated directly to the application concentration (see technical bulletin). Except where otherwise directed, or for other use concentrations (see technical bulletin), use the following dilution instructions to achieve the use concentration indicated:

To Achieve Use Concentration of:	**Standard Use Dilution Device or Sprayer With a Dilution Ratio of:**
100 ppm	1:5 (one part 500 ppm solution to 4 parts water)
50 ppm	1:10 (one part 500 ppm solution to 9 parts water 20 ppm
20 ppm	1:25 (one part 500 ppm solution to 24 parts water)
5 ppm	1:100 (one part 500 ppm solution to 99 parts water)
0.25 ppm	1:2,000 (one part 500 ppm solution to 1,999 parts water)

SANITIZER FOR HARD, NON-POROUS, FOOD-CONTACT SURFACES, FOR HARD, NON-POROUS, NON-FOODCONTACT SURFACES. DISINFECTANT OR VIRUCIDE* FOR HARD, NON-POROUS SURFACES, DISINFECTANT FOR CLEAN-IN-PLACE APPLICATIONS FOR POTABLE WATER SYSTEMS, ANTIMICROBIAL AND GENERAL CLEANING APPLICATIONS FOR POTABLE WATER SYSTEMS, ANTIMICROBIAL APPLICATIONS FOR NON-POTABLE WATER SYSTEMS IN HORTICULTURAL SETTINGS, GENERAL DISINFECTANT, SANITIZER, ALGAECIDE AND FUNGICIDE FOR HORTICULTURAL AND GREENHOUSE APPLICATIONS , FRUIT AND VEGETABLE WASH TO EXTEND FRESHNESS AND SHELF-LIFE, ANTIMICROBIAL APPLICATIONS TO CONTROL THE BUILDUP OF MICROBES IN PROCESS WATERS FOR FRUIT AND VEGETABLE RINSE AND ASSOCIATED TANKS, FLUMES, AND LINES, ANTIMICROBIAL TREATMENT FOR POULTRY DRINKING WATER, SANITIZING FINAL RINSE OF PRE-CLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS, ANTIMICROBIAL AND GENERAL CLEANING USES FOR NON-POTABLE WATER APPLICATIONS INVOLVING RECIRCULATING WATER SYSTEMS (E.G., COOLING TOWERS, PAPER MILLS, AND DECORATIVE OR ORNAMENTAL FOUNTAINS).

PLEASE REFERENCE MASTER LABEL TECHNICAL BULLETIN FOR DETAILED USE PATTERNS AND DILUTION RATES.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE AND DISPOSAL. STORE IN COOL, DRY, VENTILATED AREA. STORE BELOW 50° C (122° F). KEEP PRODUCT OUT OF DIRECT SUNLIGHT. STORE SEPARATELY FROM WATER AND ACIDS. IF PACKAGE RUPTURES AND CONTENTS SPILL, DO NOT PERMIT CONTACT OF CONTENTS WITH ORGANIC MATERIALS (FOR EXAMPLE: CLOTHING OR COMBUSTIBLE MATERIALS) OR ACIDS. PESTICIDE WASTES ARE TOXIC. IMPROPER DISPOSAL OF EXCESS DRY PESTICIDE IS A VIOLATION OF FEDERAL LAW. IF THIS PRODUCT CANNOT BE USED ACCORDING TO LABEL INSTRUCTIONS, CONTACT YOUR STATE PESTICIDE OR ENVIRONMENTAL CONTROL AGENCY, OR THE HAZARDOUS WASTE REPRESENTATIVE AT THE NEAREST EPA REGIONAL OFFICE FOR GUIDANCE. NONREFILLABLE CONTAINER. DO NOT REUSE OR REFILL THIS CONTAINER. OFFER FOR RECYCLING, IF AVAILABLE, OR DISPOSE OF SPENT ENVELOPE IN A SANITARY LANDFILL OR BY INCINERATION, OR IF ALLOWED BY STATE AND LOCAL AUTHORITIES, BY BURNING. IF BURNED, STAY OUT OF SMOKE.

WARRANTY STATEMENT: The Company warrants the product to be free from defects in material and workmanship. THE COMPANY MAKES NO WARRANTY THAT THE GOODS SHALL BE MERCHANTABLE. THE COMPANY MAKES NO WARRANTY, EXPRESSED OR IMPLIED, EXCEPT SUCH AS IS EXPRESSLY SET FORTH HEREIN. The Company shall not be liable for any incidental or consequential damages for any breach of warranty. The Company's liability for any breach of warranty shall be limited to the purchase price of the product.

QUAT SANITIZER II

DISINFECTANT- SANITIZER - DEODORIZER

ACTIVE INGREDIENTS

Alkyl (60% C14, 30% c16, 5% C12,5% Cm) dimethyl benzyl ammonium chlorides.....5,0%

Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides.....5,0%

INERT INGREDIENTS.....fiIll'&

TOTAL 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment

If in eyes: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call poison control center or doctor for treatment advice.

If on skin or clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor fc- tree,tment e,dvice.

If swallowed: Call a poiecn contrd cgntgr or doctor immediately for treatment advice. Have person 1ip a glass al water ii able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do nol give anything by mouth to an unconscious person.

If inhaled: Move per1on to Ireah air. 11 per1on i1 not breathinQ, call 911 or an ambulance then Qiv1 artificial rgapiratioo, pr1f1rably by mooth-to-mouth, ii possible. Cll.11 a !X)ieon contrd center or doctor for 1urther treatment advice.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage

See side panels for additional precautionary statements.

EPA REG. NO. 1839-86-44917

EPA EST. NO. 44917-CA-01

Manufactured for:
VALUE PRODUCTS INC. 2128 Industrial Dr.
Stockton, CA 95206

NET CONTENTS ONE U.S. GALLON

Ouat Sanitizer II is designed for use in hotels, schools, food processing plants, food service establishments, restaurants and bars where disinfection, sanitization and deodorization is prime importance. When used as directed, this product is formulated to disinfect hard, non porous, inanimate environmental surfaces: floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, plastic surfaces, bathrooms, shower stalls, bathtubs, cabinets,tables, chairs and telephones.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product is not for use on critical and semi-critical medical device surfaces.

DISINFECTION _ To disinfect inanimate hard non-porous surfaces apply use-solution with mop, cloth, s'ponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray.

NOTE: For spray applications, cover or remove all food products.

GENERAL DISINFECTION -Add 3 ounces of this product per 5 gallons of water for disinfection against Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes and Yersinia enterocolitica.

To disinfect food processing _premises: floors, walls, and storage.areas, a d .3 ounces of th1.s pr uct per 5 gallons of wa.ter (or eqwvale_nt dllut10n). For. heavily srnled areas, a pre-cleaning step Is required. Apply solut10n with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. Before using this product, food products and packaging materials must be removed from the area or carefully protected. After use, all surfaces In the area must be thoroughly rinsed with potable water.

To disinfect food service establishment or restaurant food contact surfaces: countertops, outside of appliances, table_s, add 3 ounces of this product per 5 gallons of water (or_ equivalent dilution). For heavily soiled areas, a pre-cleaning step Is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

GENERAL DEODORIZATION: To deodorize, add 3 ounces of this product to 5 gallons of water (or equivalent use dilution)(469 ppm active quat). Let air dry.

FO C NTACT SURFACE SANITIZA"I"ION DIRECTIONS

San1t1zat1on: Recommended for use in restaurants, food processing plant , and ba . . . . .

:rt:c i = :i: : eo :; t :: 4: :; l l e

in water up to 650 ppm hardness (CaCO3) in public eating est blishm nt and.food processing plants against Escher h coll, Esch nch1a coll 0 57:H?, Staphylococcus aureus, Yersin enterocolltica, Listeria monocytogenes, Salmonella typhl, Sh1gella sonne1, Vibrio cholera, Meth1c1ll1n resistant Staphylococcus aureus (MRSA), Vancomyc1. r sistant Enterococcus faecal1s (VR), and Campylobacter 1e1uni:

Remove I! gross :ood particles and soil from areas, which are to be sanitized, with a ood d.etergent, pre-flush,.pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solutKJn daily or more frequently as soil is apparent.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water, or 5-10 ounces to 20 gallons of water (or equivalent).

To sanitize pre-cleaned ll12b.ile. items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a200-400ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment food contact surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a wet for at least 60 seconds and let air dry. Do not rinse.

to sanitizing.

2. Fill equipment with a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

To sanitize pre-cleaned im.m.Qrule. food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a200to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

Sanitization of food processing equipment: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. KEEP OUT OF REACH OF CHILDREN. CORROSIVE.

Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing.

Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in h ii t closed container in an area inaccessible to

CONTAINER DISPOSAL - Nonrefillable container. Do not reuse or refill this container. Oller for recycling, if available. Triple rinse container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

PESTICIDE DISPOSAL - Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

SPILL OR LEAK PROCEDURES

Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

022814

55408 00310 4

For more information, please contact us at (707)242-3000 or (510)444-6217, Thank you

Equipment/Misc

- Peristaltic Pumps
- Hand Pumps
- Containment Pallets

Water saving Equipment.

- Portable Foamers & Wall Mounts
- Misters (Wine Industry Network YouTube Video)
- Custom Carts & Arms for the Misters

Peristaltic Pump

4-Head Mister

20-gallon foam unit

FI-20N

the good stuff

- **easy to use, easy to maintain**
  designed for portability, efficiency, and hassle-free maintenace. Our quick-change pump and tool-free, hinged access plate reduce downtime when a repair is needed.
- **natural tank**
  see chemical volume levels at a glance.
- **configure with color**
  lids and hoses come in a variety of colors to match your chemical management systems and quickly tell units apart in your chemical cage.

features

- draws from pre-mixed solution
- powered by compressed air
- hinged back plate provides tool-free access to components
- quick-change pump
- natural color tank for easy visibility of product levels
- integrated hose wraps
- in-line strainer to protect pump from debris
- anti-kink hose protection
- front-facing drain
- hinged lid

specs

- **power type** ..... compressed air
- **chemical pickup type** ..... draws from pre-mixed solution
- **number of products unit can draw from** ..... one product
- **suction line length/diameter** ..... 3/8 in. (9.5 mm) inside diameter
- **capacity** ..... 20 gallons (75.71 liters)
- **discharge line length/diameter:** ..... 30 ft. (9 m) hose, with 3/4 in. (19 mm) inside diameter
- **discharge wand/tip type** ..... 7 in. (17.8 cm) stainless steel wand with zero tip and ball valve
- **output distance** ..... 25-30 ft. (7-9 m)
- **output volume** ..... 20-45 gal/min (75-170 l/min) of foam
- **flow rate** ..... 2 gal/min (7.6 l/min)
- **pump seals** ..... Santoprene, Viton, or Kalrez
- **wheel type**: ..... two 10 inch non-marking wheels,

options

- color coding
  - Lid – 7 colors (BK, BL, GN, YL, RD, PL, OR)
  - Discharge hose – 4 colors (BL, GN, YL, RD)

industries

- institutional
- food and beverage
- manufacturing
- aviation
- agriculture
- remediation

requirements

- **compressed air requirements** ..... 40-80 psi (3-5 bar) with 5-8 cfm (141-227 l/min)
- **liquid temperature range** ..... 40-100˚F (4.4-37˚C)
- **chemical compatibility** ..... chemical products used with this equipment must be formulated for this type of application and compatible with unit materials and pump seals. For more information on chemical compatibility, consult the manufacturer or SDS for your product or contact our customer service department.

how to buy

pre-mix foam unit

FI-WALL

features

- draws from pre-mixed solution
- powered by compressed air
- stainless steel ball valve and wand
- stainless steel fluid fittings
- quick-change pump

options

- color coding
  – discharge hose – 4 colors (BL, GN, YL, RD)

industries

- institutional
- food and beverage
- manufacturing

how to buy

the good stuff

- **50 ft. discharge hose**
  unit comes with 50ft. of discharge hose to maximize your reach.
- **draws from pre-mixed solution**
  draws product from pre-mixed solution, just drop your suction line and go
- **configure with color**
  hoses come in a variety of colors to match your chemical management systems and quickly tell units apart

specs

- **power type** ..... compressed air
- **chemical pickup type** ..... draws from pre-mixed solution
- **number of products unit can draw from** ..... one product
- **suction line length/diameter** ..... 8 ft. (2.4 m) hose with 3/8 in. (9.5 mm) inside diameter)
- **discharge line length/diameter:** ..... 50 ft. (15 m) hose, with 3/4 in. (19 mm) inside diameter)
- **discharge wand/tip type** ..... 7 in. (17.8 cm) stainless steel wand with zero tip and ball valve
- **output distance** ..... 25-30 ft. (7-9 m)
- **output volume** ..... 20-45 gal/min (75-170 l/min) of foam
- **flow rate*** ..... 2 gal/min (7.6 l/min)
- **pump seals** ..... Santoprene, Viton, or Kalrez

requirements

- **Compressed air requirements** ..... 40-80 psi (3-5 bar) with 5-10 cfm (141-283 l/min)
- **Liquid temperature range** ..... 40-100˚F (4.4-37˚C)
- **Chemical compatibility** ..... Chemical products used with this equipment must be formulated for this type of application and compatible with unit materials and pump seals. For more information on chemical compatibility, con-sult the manufacturer or SDS for your product or contact our cus-tomer service department.

ADVISOR
WINE INDUSTRY NETWORK
WIN ADVISOR

Innovative ClO2 Mister Reduces Water Use in Tank Sanitization by 98%

By Laurie Wachter

California Soda Company, a 2020 WINnovation Award winner

California Soda Company has been manufacturing and distributing industrial cleaners and sanitizers for close to a century. Knowing a business well means you can see an opportunity for improvement that moves the industry forward. That's the case for Ron Hinck, the third-generation owner who, as he modestly says, "just put three different components together and made it work." That make-it-work moment is a mister technology for sanitizing stainless steel tanks that earned one of this year's WINnovation Awards.

California Soda Company wanted to improve sanitization sustainability, and his patent-pending solution reduces water usage by 98% by using a fine mist spray of chlorine dioxide (ClO2) to the tanks' interior surfaces.

Ron Hinck, owner of California Soda Company, and Marcus Riedl, Simi Winery Cellar Master, by Leigh Wachter

"With the more frequent threat of drought and ever-present increase in environmental issues around winery wastewater discharges," says owner Ron Hinck, "we believe this process is pertinent to the survival of winery production in California."

At the core of the innovation is a small stainless steel device with five sprayers, one on each of four sides and a final one on the bottom. Ron spent much of the two years of development refining this small device.

"At first, I looked at a lot of different heads that could project a fine mist," says Ron. "and nothing worked quite right. Finally, I found one that did and had the company make it for me in the grade of stainless steel needed to prevent rust."

Ron Hinck, owner of California Soda Company, and Marcus Riedl, Simi Winery Cellar Master, by Leigh Wachter

The device pairs with the second component — chemistry. A Selectrocide teabag delivers EPA-approved ClO2 when submerged in water. The device projects into the stainless steel tanks and sprays the chemistry in a fine mist that lingers in the tank long enough to ensure the contact time kills all bacteria.

The third component is air.

"To make this genie come out of the bottle, all you need is clean air or nitrogen," says Ron. "Because you're sanitizing, you can use air filters on the device or nitrogen, which is as clean as you're going to get."

One other essential ingredient was collaborator Marcus Riedl, Cellar Master at Simi Winery. He had been using a peracetic acid rinse at the winery and was concerned about how much water it used.

"Ron and I talked a lot about the science," says

Marcus, “and Ron invested the time and money in a solution.”

“Long-term relationships are at the core of our business,” says Ron, “and Marcus and I have a good one going.”

Close-up of the California Soda Company mister in action, by Leigh Wachter

Throughout the process, Marcus ran tests and, at one point, became the test subject when an industrial scientist for Yorke Engineering came out to test for operator safety.

“He put pumps all over me to measure my level of exposure,” Marcus laughs. “I had to wear those things for 6 hours without sitting down, and they were heavy!”

Test results showed that the atmosphere around the tanks was safe to breathe when workers were mixing and sanitizing, with results below Cal/OSHA requirements.
“It’s much safer than a rinse,” says Marcus. “A rinse needs a higher chemical concentration, and since it exits the tank immediately after hitting the tank walls, you need to repeat it several times to sanitize the tank. With the mister, I use a much lower 25 parts per million (ppm) of ClO2 because the mist lingers inside the tank. It’s quite an awesome piece of technology.”

Bob Tracy of Bevtrac Mobile Quality Systems did efficacy studies on the effectiveness of the ClO2 mist in reducing the microbial load of yeast, bacteria and mold compared to using peracetic acid or ClO2 in a rinse process.

“I did studies at four different wineries, and overall found it to be more effective than other sanitizers we measured against, generally peracetic acids. Whether equally or more effective, it’s good news because peracetic acid has become the gold standard since most wineries shifted away from chlorine in the past 5-10 years. Peracetic acid is what most wineries chose.”

“In the wine industry, chlorine is a bad word,” Ron explains. “15 or 16 years ago, an outbreak caused by using chlorine to sanitize tanks and floors, unfortunately, wreaked havoc in cork and wood.”
“Wineries stopped using chlorine because one of the haloanisoles in it, trichloroanisol (TCA), causes cork taint,” explains Bob Tracy. “But chlorine and chlorine dioxide have entirely different chemistries. Since you don’t form free chlorine from chlorine dioxide, you can’t form TCA. There is simply no risk of cork taint when using chlorine dioxide. Some wineries, including larger ones, are now using chlorine dioxide as a sanitizer.”

The mister uses significantly less water, a critical factor to wineries seeking more sustainable practices. Each 8-minute misting application requires only 0.5 gallons of water with 25ppm of ClO2, compared to the 80-100 gallons of water with peracetic acid or ClO2 rinse in a 6000-gallon tank. The amount of water and time needed increases for larger tanks but remains a fraction of the water consumption required when using a rinse. With two-thirds of the worst drought conditions in a century between 2007 and 2016, water scarcity has been top of mind for winegrowers and governments alike. In July, the California State Water Resources Control Board issued a new water code draft outlining fees and rules that are likely to impact over half of wineries. It will require reports on wastewater processing, particularly addressing dissolved solids from sanitation chemicals in winery-process water.

California Soda Company’s new mister addresses this problem, too. According to Bob Tracy, “The concentration of chemical byproducts after misting is so low that there is no solid material left over in the wastewater. It’s essentially diluting out everything.”

“Everything is proven now,” says Marcus. “If every winery did this, we would save so much water!”

To learn more about California Soda Company’s WINnovation Award-winning product, contact Ron Hinck at 707-242-3000.

SUN BARRIER

SPF 45

Sun Barrier SPF 45 – Versatile sunscreen perfect for athletes and outdoor adventurers that can be worn year-round by all ages. Formulated for protection on both face and body, the Zealios Sun Barrier SPF 45 is non-greasy, non-slippery, and can be worn above the eyeline as it will not sting your eyes.

- Zinc sunscreen that dries clear
- Non-greasy formula that can be worn on the face and body
- Does not cause eye irritation
- Ideal for all ages and all skin types, including sensitive skin
- Sweat-proof
- Holds the FDA's highest water resistance rating at 80 minutes
- Fragrance-free
- Vegan
- Available in individual .34 oz packets of 10 or 100, 3 oz tube, and 32 oz bottle (comes with a refillable tottle bottle)
- Zealios also offers a two pack of refillable 2 oz tottle bottles, featuring a convenient carabiner clip to take sunscreen anywhere

Notes: