

# SparCHLOR®

## Chlorinated Sanitizer

### **PRODUCT DESCRIPTION:**

A liquid chlorinated sanitizer formulated for use on food and non-food contact surfaces. Recommended for use in dairy, seafood, meat and poultry processing facilities. SparCHLOR can also be used for food egg sanitation and fruit and vegetable washing. Independent test data shows SparCHLOR to reduce 99.999% of bacteria such as E.coli and Staphylococcus aureus. No potable water rinse necessary. Economical. SparCHLOR is highly concentrated. Provides superior performance with low “in use” cost. Only 1 ounce (100 ppm) mixed with 10 gallons of water is needed for sanitization in many applications. An excellent deodorizer for those who prefer the traditional “chlorine” fragrance.

EPA Reg. No. 5741-20001

EPA Est. No. 5741-OH-1

### **DIRECTIONS FOR USE:**

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

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

### **SANITATION 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 ensure the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product per 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 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 re-establish 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.

**Immersion 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 ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product per 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. 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 re-establish a 200 ppm residual. Do not rinse equipment with water after treatment.

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 2 oz. per 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 ensure contact with all internal surfaces. Remove some cleaning solution from drain valve 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.

### **SANITATION OF NONPOROUS NON-FOOD CONTACT SURFACES:**

**Rinse Method:** Prepare a sanitizing solution by thoroughly mixing 2 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.

**Immersion Method:** Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

### **AGRICULTURAL USES:**

**Food Egg Sanitization:** Thoroughly clean all eggs. Thoroughly mix 2 oz. of this product per 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 re-used to sanitize eggs.

**Fruit and Vegetable Washing:** Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 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.

**SPECIFICATION DATA:****Active Ingredient:**

Sodium Hypochlorite:.....12.5%

**Inert Ingredients:**.....87.5%**TOTAL** 100.0%

Form – liquid

Color – clear greenish-yellow

Specific gravity – 1.1 - 1.26 @ 24°C/75°F

pH – Approx. 12.5

Stability –

- a. Shelf @ 21°C/70°F – Stable for at least six months
- b. Accelerated aging – Decomposes at elevated temperatures
- c. Freeze/Thaw – Does not freeze

**PACKAGING:**

SparCHLOR is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30 and 15-gallon drums; 5-gallon pails and gallons-4 per case. Label copy is provided in English and Spanish. Secondary labels are also available.

**Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting [www.spartanchemical.com](http://www.spartanchemical.com).**

**GUARANTEE:**

Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture.