



Liquid Chlorine Sanitizer

Description

Dibac® is a concentrated liquid sodium hypochlorite product used to sanitize all types of food and beverage equipment.

Effective

- Effective sanitizer passes A.O.A.C Germicidal and Detergent Sanitizers test

Easy-to-Use

- Liquid product is easy to feed; goes into solution immediately

Discussion

Dibac® is a non-foaming, concentrated liquid sanitizer and deodorizer produced from a refined grade of liquid sodium hypochlorite of the type used for sanitizing in food processing plants.



Divosan



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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.

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

Concentration Chart

Available Chlorine	Dilution Rate
25 ppm	1 oz. to 20 gallons
50 ppm	1 oz. to 10 gallons
100 ppm	2 oz. to 10 gallons
200 ppm	4 oz. to 10 gallons
500 ppm	10 oz. to 10 gallons

Clean-in-Place Sanitizing of Equipment, Pipelines and Fillers: Thoroughly flush, clean and potable water rinse system. Prepare a volume equal to 110% of system capacity of 200 ppm available chlorine sanitizer by mixing 4 oz. of product to 10 gallons of water. Pump sanitizer through the system until full flow is obtained at all extremities and the system is completely filled with the sanitizer and all air is removed. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some sanitizer solution from a drain valve and test with a chlorine test kit. If the sanitizer contains less than 50 ppm available chlorine, repeat the entire cleaning/sanitizing process. Completely drain and air-blow the system to remove residual sanitizer before restarting processing.

Restaurants, Institutions and Other Food Serving Establishments: Scrape and pre-wash utensils, dishes and glasses to remove gross soil. Wash with recommended detergent. Rinse with clean (potable) water. Sanitize in a solution containing 4 oz. of product for each 10 gallons of tap water used (200 ppm available chlorine). Immerse all utensils for at least 2 minutes or contact time specified by governing sanitary code. Place sanitized utensils on a rack or drainboard to air dry.

Note: NO POTABLE WATER RINSING of equipment is required. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitization purposes. Test sanitizer frequently during operation with a chlorine test kit to insure that solution does not drop below 50 ppm available chlorine. If no test kit is available or if available chlorine has dropped below 50 ppm during sanitizing, either discard the sanitizer solution or add sufficient quantity of product to reestablish a 200 ppm available chlorine sanitizer strength.

Sanitizing of Porous Food Contact Surfaces:

Meat, Beverage and Food Processing Plants - Clean and potable water rinse cutting boards, plastic baskets and rubber gaskets. Sanitize by preparing a solution of 600 ppm available chlorine sanitizer by mixing 12 oz. of product in 10 gallons of water. Rinse, flood, immerse, wipe or spray porous surfaces until thoroughly wet. Maintain contact with the sanitizer for at least 2 minutes. Drain excess sanitizer. Prior to reusing treated equipment, rinse in a fresh sanitizer solution containing 200 ppm available chlorine by mixing 4 oz. of product in 10 gallons of water. Drain excess sanitizer. Do not rinse and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitization purposes.

Sanitization of Porous Non-Food Contact Surfaces:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMEDIATE OR FLOOD APPLICATIONS. Prepare a sanitizing solution by thoroughly mixing 6 oz of this product with 5 gallons of water to provide approximately 600 ppm available chlorine by weight.

Clean surfaces in the normal manner. Prior to use, rinse, immerse or flood all surfaces thoroughly with the sanitizing solution, maintaining contact with the solution for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitization of Non-Porous Food Contact Surfaces:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMEDIATE OR FLOOD APPLICATIONS. A solution of 100 ppm available chlorine may be used in the sanitizing solution if a 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 2 oz of this product in 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 4 oz of this product in 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If the 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 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 sanitization purposes.

Sanitization of Non-Porous Non-Food Contact Surfaces:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMEDIATE OR FLOOD APPLICATIONS. Prepare a sanitizing solution by thoroughly mixing 2 oz of this product with 5 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the sanitizing solution, maintaining contact with the solution for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Spray and Fogging Sanitization Method:

Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 4 oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 12 oz. per 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.



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MECHANICAL WASHERS:

Wash-Dump or Sanitizing Rinse Section Types - After cleaning and rinsing equipment or containers, apply a sanitizing spray rinse containing 100 ppm available chlorine by adjusting mechanical feeding device to meter 2 oz. of product per 10 gallons of water. Test sanitizer frequently during operation with a Chlorine Test Kit to insure that solution does not drop below 50 ppm available chlorine. Remove and drain sanitized items. Sanitizer used in automatic systems may be used in the general cleaning process but may NOT be re-used for sanitizing purposes. If no test kit is available or if available chlorine has dropped below 50 ppm during sanitizing, either discard the sanitizer solution or add sufficient quantity of product to reestablish a 200 ppm available chlorine sanitizer strength. Re-sanitize equipment. Do not rinse equipment with water after sanitizing and do not soak equipment overnight in sanitizer solution.

Fruit and Vegetable Washing - Thoroughly clean all fruit and vegetables in a tank or spray washer. Dilute 1 oz. of product in 20 gallons of water to make a sanitizing solution containing 25 ppm available chlorine. Drain and rinse product with potable water. Immerse or spray in a separate wash tank for 2 minutes. Check available chlorine content with test kit. Spray rinse vegetables with additional sanitizer only prior to packaging. Rinse fruit and vegetables with potable water.

Food Egg Sanitizing - Thoroughly clean all eggs. Dilute 4 oz. of product for each 10 gallons of warm water to produce 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130 F. Spray the sanitizer so that all eggs are thoroughly wetted. Allow the eggs to completely dry before casing or breaking. Do not apply a potable water rinse. Do not reuse solution for sanitizing eggs.

Sanitization of Conveyors for Meat, Poultry, Seafood, Fruits and Vegetables

For use in the static or continuous washing, rinsing and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc. Remove all products from equipment if during treatment the sanitizer will directly contact the items. Prepare 200 ppm solution of this product (4 oz / 10 gallons). Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, other means of wetting the surfaces. Treat for at least one (1) minute. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs. Allow equipment to drain adequately before reusing; a dry surface is not required.

Technical data

EPA Reg. No.	875-47
Color/Form	Clear yellow liquid
Scent	Chlorine
Specific Gravity	1.165
% Available Chlorine	9.8
% P	0.0
pH (1%)	11.5
pH (neat)	12.4
% Free Alkalinity (as Na ₂ O)	1.2
% Total Alkalinity (as Na ₂ O)	5.9

The above data is typical of normal production and should not be taken as a specification.

Treatment of Poultry Processing Water

Follow guidelines of local water authority for water potability treatment.

Continuous Feed: Using an automatic metering device, continuously feed this product into the water to obtain and/or maintain a level of 5-20 ppm available chlorine (1.2 oz. product per 100 gal. water, to 4 oz. product per 100 gals. water). Confirm target chlorine level with either a chlorine test kit or an automatic testing device. When the available chlorine level reaches 10 ppm, notify the USDA plant inspector.

Intermittent Feed: Start up by adding 2 oz of product per 1000 gallons of water for each 1 ppm of available chlorine needed. For subsequent doses, check chlorine level with a chlorine test kit. Add enough of this product to maintain the target chlorine level and confirm this level with a chlorine test kit. Do not pour this product directly on poultry product in the water.

Disinfection of Non-Porous Non-Food Contact Surfaces:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSIVE OR FLOOD APPLICATIONS. Prepare a disinfecting solution by thoroughly mixing 12 oz of this product with 10 gallons of water to provide approximately 600 ppm available chlorine. Clean equipment in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Shoe Bath Sanitizer Directions: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made use solution should be placed at all entrances to buildings, hatcheries and all entrances to the production and packaging rooms. Scrape waterproof shoes and place them into a solution containing 0.25 ounces of this product per gallon of water (or equivalent use dilution) (200 ppm active solution) for 60 seconds prior to entering area. Change use-solution in the bath daily or sooner if use-solution appears dirty.

See Reference Sheet for additional Directions for Use.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product Compatibility

Dibac® solution is suitable to use on stainless steel at recommended use concentrations. This product should not be used on soft metals including aluminum, brass and galvanized steel.

Test Kit

Alkaline Test Kit #409790

Precautionary Statement

Refer to current Safety Data Sheet.