

AERO® line of Sanitizers includes “no-rinse” quat-based, iodine, acid and sodium hypochlorite products for a wide variety of food service, food processing, medical and other applications.



aero®

Bleach Sanitizer

COMMERCIAL LAUNDRY BLEACH SANITIZER - Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 2 oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the prewash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine, if solution has been allowed to stand. Add more of this product if the available chlorine level has dropped below 200 ppm.

MILK PLANT AND DAIRY EQUIPMENT - Bottles, bottlefillers, coolers, pasteurizers, chums, separators, utensils and other equipment may be sanitized by using this product. Surfaces or articles to be sanitized must be thoroughly precleaned. Rinse all surfaces with the sanitizing solution prepared by adding 2 oz. of this product with 10 gallons of water to provide 200 ppm available chlorine by weight. Maintain contact for at least 2 minutes after sanitizing, do not rinse equipment with water after treatment and do not soak equipment overnight.

MEAT AND POULTRY PROCESSING PLANTS - Surfaces of articles to be sanitized must be thoroughly precleaned. Solutions containing 600 ppm available chlorine by weight (6 oz. (3/4 cup) of this product per 10 gallons water) may be used for sanitizing walls, floors, ceilings and similar areas. Maintain contact with sanitizer for at least 2 minutes. Do not rinse after sanitizing. Solutions containing 200 ppm available chlorine (2 oz. (1/4 cup) sodium hypochlorite solution per 10 gallons water) may be used on edible product equipment. Maintain contact time with sanitizer for at least 2 minutes. Do not rinse after sanitizing. Do not allow solution to come directly in contact with meat or poultry.

FOOD EGG SANITIZATION - Thoroughly clean all eggs. Thoroughly mix 2 oz. (1/4 cup) 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 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 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 solution. Spray rinse vegetables with the solution prior to packaging. Rinse fruit with potable water only prior to packaging.

RESTAURANTS AND TAVERNS - After washing with dishwashing detergent and rinsing with potable water, immerse utensils in sanitizing solution prepared by adding 2 oz. of this product with 10 gallons of water to provide 200 ppm available chlorine by weight. Maintain contact with sanitizer for at least 2 minutes and allow sanitizer to drain. Do not rinse utensils with water after treatment.

MACHINE DISHWASHING TERMINAL RINSE STATION - As a terminal sanitizing rinse for pre-cleaned food utensils, adjust automatic dispensing equipment to provide a sanitizing use solution of 100 to 200 ppm available chlorine by weight according to requirements of Public Health Authorities. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinsate strength does not fall below 50 ppm. In absence of a test kit a starting concentration of 200 ppm should be used. Do not rinse utensils with water after treatment.

DISINFECTION OF COOLING TOWER WATER - For the control of bacteria, algae and fungi, add this product to the tower basin, distribution box or some other point to insure uniform mixing.

INITIAL DOSE: When the system is noticeably fouled, application of 1/2 pint-1 pint (8-16 oz.) of this product per 1,000 gallons of water in the system will achieve 7.5-15.0 ppm available chlorine by weight. If necessary, repeat procedure until control is achieved.

SUBSEQUENT DOSE: When microbial control is evident, application of 1/4 pint to 1/2 pint (4-8 oz.) of this product per 1,000 gallons of water in the system will achieve 3.75-7.5 ppm available chlorine by weight. Apply treatment weekly or as needed to maintain control. Badly fouled systems must be cleaned before treatment is begun. This product weighs 10.3 lbs. per gallon.

HIGHLIGHTS

- Sodium Hypochlorite “no-rinse” sanitizer
- Egg shell sanitizer
- Laundry sanitizer
- Process water sanitizer

TYPICAL PROPERTIES

- Specific Gravity: 1.017
- pH: 12.0
- **ACTIVE INGREDIENTS:**
Sodium hypochlorite 12.5%
Other ingredients 87.5%
- Appearance: Clear colorless to light yellow liquid
- Odor: Chlorine

SAFETY CAUTIONS

Keep out of reach of children.

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.

Refer to SDS and product label for additional safety information and directions for use.