

DUFA-DINE 1,8%

Composition:

Iodine... 1.8%, equivalent to 18,000 ppm

Description:

Dufa-Dine is a powerful multipurpose iodophor disinfectant for one-step cleaning and disinfection in food plants, livestock buildings and veterinary clinics.

Suitable for use as no rinse food plant sanitizer and poultry drinking water sanitizer. Regular use in the drinking water also helps control biofilm and mineral deposits in waterers. Broad spectrum, rapid action and non-corrosive and non-irritation to skin in diluted form. Effective in cold and hard water.

Directions for use:

For use on walls, floors, appliances, furnishings, utensils and equipment composed of hard, non-porous, inanimate surfaces (glass, stainless steel, galvanized metal, porcelain, linoleum, tile, enamelled and finished wood surfaces). Prepare fresh solutions daily. Do not reuse solutions. Discard solutions that are visibly soiled. Apply solutions by flooding, immersion, swabbing, mopping, spraying or brushing to thoroughly wet all surfaces.

For disinfection in food plants and veterinary clinics add 7.5 ml to every 1 litre of water for one-step cleaning and disinfecting of light and moderately soiled surfaces. Heavily soiled surfaces should be cleaned and rinsed before disinfecting. For effective action, surfaces must remain wet for at least 15 minutes. Food contact surfaces and all surfaces in edible food processing areas of meat and poultry plants must be rinsed with potable water before reuse when using iodine disinfectant at this concentration. Always carefully protect or remove food and packaging materials from the area to be disinfected.

For disinfection of farm premises and poultry houses, first remove all animals, poultry and feed from premises. Remove all litter and manure from surfaces occupied or traversed by livestock. Empty all troughs, racks, and other feeding and watering equipment. Then clean and disinfect as above. Ventilate buildings, coops and other closed spaces. Do not house animals or poultry until treatment has been absorbed, set or dried.

For sanitization of poultry drinking water add 40-50 ml to every 100 litres of water. Regular use in the drinking water also helps control biofilm and mineral deposits in waterers.

For sanitizing hands of food handlers in meat and poultry processing plants, rinse hands with water and immerse hands in a 15 ml per 10 litres of water sanitizing solution for 30-60 seconds.

As shoe bath sanitization, to help prevent tracking disease organisms into poultry houses, farrowing houses and hog barns, place a shoe bath with 30 ml added to each litre of water inside the doorway.

For cleaning of sows before placing in farrowing pens or crates, scrub down flanks and udder with lukewarm solution of 7 ml added to every 1 litre of water. Use a soft-bristled brush. Let sow drain dry and do not rinse until just before farrowing.

Storage conditions:

Store only in the original container in a secure, well-ventilated area out of reach of children and domestic animals. Store between 0 and 30°C. Keep container closed when not in use.

Packing:

5 litre cans.