

EZ-360

ENZYMATIC FOAMING DETERGENT



WARNING

May cause skin and eye irritation. Prevention: Wash hands thoroughly after handling. Wear eye protection and protective gloves. **Response: IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. **IF ON SKIN:** Wash with plenty of water.

Recommended First Aid: IF SWALLOWED: Do NOT induce vomiting. Drink plenty of water. Never give anything by mouth to an unconscious person.

Read SDS before using this product.

EZ-360 is an enzymatic foaming detergent designed for cleaning of equipment, walls, floors, and difficult to access areas. EZ-360 breaks down and eliminates various organic soils found in food processing facilities: starch, grease, proteins.

DIRECTIONS FOR USE: Prepare 7-25 oz per 10 gallons of hot* water solution. Apply by foaming apparatus. For best results allow the foam to sit on surfaces for 15 to 30 minutes. Rinse thoroughly with potable water. For food-contact surfaces, follow with a disinfecting/sanitizing step and for all other surfaces, disinfect/sanitize if needed. This product is acceptable for use in all department of Federally Inspected meat, poultry, and general food processing plants.

*Preferred water temperature is 105°F. Water temperature should not exceed 140°F.

SAMPLE



Safe Foods Chemical Innovations
1501 E 8th Street
North Little Rock, AR 72114
501-758-8500

HEALTH	1
FLAMMABILITY	0
REACTIVITY	0
PPE	B



NET CONTENTS: 5 GALLONS _____

55 GALLONS _____

FOR INDUSTRIAL USE ONLY
NOT FOR RETAIL SALE

ID #30015

BATCH:

CHEMTREC EMERGENCY PHONE 1-800-424-9300