

## TECHNICAL DATA

### EZ-360

#### Description:

EZ-360 is an enzymatic foaming detergent designed for cleaning of equipment, walls, floors, and difficult to access areas. It ensures in-depth cleaning due to the transformation of organic stains by enzymes. EZ-360 breaks down and eliminates all kind of organic residues found in food processing facilities: starch, grease, proteins.

#### Physical Properties:

Appearance – Hazy amber liquid

Odor – Mild

pH, as is –  $5.5 \pm 1.0$

Density – 8.64 pounds per gallon

Foaming – High

Rinsing – Excellent

#### 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. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

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

#### Safety:

Avoid breathing vapor or mist. Do not get in eyes, on skin, or on clothing. Wash thoroughly after handling.

Read Safety Data Sheet (SDS) before using this product.

#### Storage:

Store at temperatures between 40°F-77°F. Keep container closed when not in use. Use first in, first out storage system.