

TECHNICAL DATA FOAMING HANDSOAP

Description:

Foaming Handsoap is an effective one step hand washing and sanitizing soap for use in federally inspected meat, poultry and other food processing plants when used by personnel prior to handling food and/or food processing equipment. Effective in water up to 400 ppm hardness.

Physical Properties:

Appearance - Clear to slightly hazy

Odor - Mild

pH, as is - 6-8

Density - 8.37 pounds per gallon

Viscosity - ~1 cPs @ 25°C

Active Ingredient - 2.5-3.5% Quaternary ammonium complex

Foaming - High

Rinsing - Excellent

Directions for Use:

Fill soap dispenser with Foaming Handsoap. Depress nozzle 3-4 times to dispense Soap onto palm. Wash in a normal manner. Rinse hands thoroughly with potable water. This process must be repeated each time when reentering the production area. Contact your PSSI Chemical Innovations representative for more information. 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.

Safety:

Warning! Eye irritant, avoid contact with eyes. Install dispensers below eye level. In case of eye contact, immediately rinse eyes with plenty of water. May be harmful if swallowed.

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

Storage:

Keep container closed and store in a cool, dry place. Keep from freezing. Avoid contamination of food. Do not contaminate water, food or feed by storage and disposal.