

TECHNICAL DATA

KC-295

Description:

KC-295 is an effective one step sanitizing hand 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 colorless liquid

Odor - Mild soap

pH, as is - 6-8

Density - 8.38 pounds per gallon

Foaming - High

Rinsing - Excellent

Directions for Use:

Place 5cc of KC-295 in palm of hand. Add 15cc of water.

Wash hands thoroughly in a normal manner. Rinse hands thoroughly in potable water after washing. This process must be repeated each time when re-entering the production area.

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:

Avoid contact with eyes. Harmful if swallowed.

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

Storage:

Keep container closed and store in a dry place between 55 and 85°F. Keep from freezing. Do not contaminate water, food or feed by storage and disposal.