

TECHNICAL DATA

KC-295

Description:

KC-295 is an effective liquid hand washing product for use in federally inspected meat, poultry, dairy, and other food processing plants when used by personnel prior to handling food and/or food processing equipment. It contains no harsh irritants, yet performs as a heavy-duty hand cleaner. 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 5 cc (approximately one teaspoon) of KC-295 in palm of hand. Add 15 cc (approximately one tablespoon) of water. Rub hands together to create lather. Wash palm to palm, back of hands fingers, thumbs, fingernails and wrists. Rub hands together for at least 20 seconds. Rinse hands thoroughly with water. Dry hands.

For best results, follow hand washing with an application of hand sanitizer.

Note: For us in food processing plants, best practice is to repeat this process each time upon entering the production area, prior to handling food and/or food processing equipment.

Safety:

Avoid contact with eyes. In case of eye contact, flush eyes with water for at least 15 minutes.

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.