

TECHNICAL DATA

KC-403

Description:

KC-403 is a non-foaming phosphate-free acid cleaner for removing alkali scale and buildup, and stripping fatty matter from metal surfaces of meat and offal processing equipment. Acids used to blend KC-403 are organic chemicals and are readily biodegradable. KC-403 may be used on equipment, walls, and floors and in all departments of meat, poultry and general food processing plants.

Physical Properties:

Appearance - Bright pink liquid
Odor - Sour
pH, as is - 1.0-1.5
Density - 9.51 pounds per gallon
Foaming - None
Rinsing - Excellent

Directions for Use:

Rinse area to be cleaned with hot water (100°F - 140°F) to remove gross soil. Use 3-10 ounces of KC-403 per gallon of hot water (100°F - 140°F). Spray or use brush to apply onto surfaces and let stand for about 10 minutes. Rinse with clean water. 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:

Danger! Corrosive! Contains glycolic and citric acid. Do not mix with alkalis, sodium hypochlorite (chlorine bleach) or other incompatible materials. Causes severe skin burns and eye damage. In case of skin contact, flush skin with water. In case of eye contact, flush eyes with water for at least 15 minutes and call a physician. Wash thoroughly after handling. Wear proper personal protective equipment when handling.

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

Storage:

Keep container closed and store in a cool, dry place away from incompatible materials.