

TECHNICAL DATA

KC-416

Description:

KC-416 is a strong nitric acid based CIP cleaner for removing alkali scale, hard water buildup, and rust from metal surfaces of food processing equipment.

Physical Properties:

Appearance – Clear, colorless liquid

Odor – Sour

pH, as is – 0.5-1.5

Density – 9.51 pounds per gallon

Foaming – None

Rinsing - Excellent

Directions for Use:

Use 2 to 12 ounces per gallon of 100-140°F water in CIP systems. Product use should be followed with a thorough potable water rinse. KC-416 may also be used for brightening and passivation of stainless steel and aluminum surfaces.

This product should not come into direct contact with meat, shell eggs, or other food products. 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:

Oxidizer! Corrosive! KC-416 contains Nitric acid. Avoid contact with skin, eyes and clothing. Avoid breathing vapors or mist, use with adequate ventilation. Wash thoroughly after handling. 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.

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

Storage:

Keep containers tightly closed in a dry, cool and well-ventilated place. Containers must be vented. Follow storage requirements for NFPA Class 1 oxidizer. Do not store near incompatible materials.