

TECHNICAL DATA

KC-541

Description:

KC-541 is a non-foaming chlorinated alkaline cleaner. It's formulated for use in CIP systems, spray equipment, by soaking and for other applications where foam must be controlled. Contains no phosphates. KC-541 may be applied on equipment, utensils, walls, and floors in all departments of meat, poultry, and general food processing plants.

Physical Properties:

Appearance – Clear light-yellow liquid
Odor – Chlorine
pH, 2% solution – 12-12.5
Density – 9.93 pounds per gallon
Foaming – None
Rinsing – Excellent

Directions for Use:

Rinse area to be cleaned with water to remove gross soil. Dilute 4-8 ounces per gallon of warm water (not more than 120°F). For CIP systems, circulate for 10 minutes, drain and rinse with clean water. If used in spraying equipment, spray on equipment, let stand for 5 minutes and rinse with clean water. For more information on usage – contact your Safe Foods Chemical Innovations representative.

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! KC-541 contains Sodium Hypochlorite and Potassium Hydroxide (Caustic Potash). Avoid contact with skin and eyes. 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.

DO NOT use KC-541 on aluminum or other soft metals. When in doubt, pre-test on small areas. Do not mix with acids, ammonia, or other cleaning chemicals.

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

Storage:

Keep container covered and store in a cool, dry place away from direct sunlight, preferably between 35-85°F.