

## TECHNICAL DATA

### KC-549

#### Description:

KC-549 is a liquid concentrated chlorinated high-foaming alkaline cleaner. KC-549 is recommended for heavy duty foam cleaning in food processing facilities for removal of dirt, grease, grime, blood and protein build up.

#### Physical Properties:

Appearance - Clear light yellow liquid

Odor - Chlorine

pH 1% Solution - >13

Density - 9.68 pounds per gallon

Foaming - High

Rinsing - Excellent

#### Directions for Use:

Rinse area to be cleaned with hot water (100-140°F) to remove gross soils. Dilute at a rate of 2-12 ounces per gallon of water depending upon soil to be removed, or to required strength necessary to achieve satisfactory cleaning results. Dilution rate varies with length of exposure time to contact surfaces. Apply foam to surfaces by manual spraying, wiping or scrubbing, or through foam generating equipment. Let dwell for not more than 10 minutes, do not allow the chemical to dry on surfaces. Rinse thoroughly with water.

DO NOT use KC-549 on aluminum or other soft metals. When in doubt, pre-test on small areas. Do not mix with acids, ammonia or other cleaning chemicals.

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:

KC-549 contains Sodium Hypochlorite and Sodium Hydroxide (Caustic Soda). 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.

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.