

TECHNICAL DATA

KC-634

Description:

KC-634 is a 4 chain, 5th generation quaternary ammonium based sanitizer and disinfectant for use on all food contact surfaces. This product is for use in: food handling and process areas, and federally inspected meat and poultry plants. KC-634 may be used on washable nonporous surfaces such as: food preparation and storage areas, on glass, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, granite, marble, plastic, chrome, and vinyl. KC-634 has been cleared by the EPA in 40 CFR Section 180.940(a)(c) for use on food processing equipment, utensils, and other food contact articles at a concentration of 150-400 ppm active. EPA Reg. No. 10342-117-63679.

Physical Properties:

Appearance – Clear yellow liquid
Odor – Benzaldehyde
pH, as is – 6.0-9.0
Density – 8.23 pounds per gallon
Foaming – High
Rinsing – Excellent
Active Ingredient – Quaternary Ammonium Complex

Directions for Use:

See product label for EPA regulated directions for use. 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 quaternary ammonium. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. 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. If inhaled, remove to fresh air.

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

Storage:

Do not contaminate water, food, or feed. Keep container closed and store in a cool, dry air. Keep from freezing.