

TECHNICAL DATA

KC-640 RTU

Description:

KC-640 RTU is a ready-to-use 200 ppm quat active no-rinse food contact sanitizer for food processing equipment and utensils. This product has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard non-porous surfaces in public eating places, dairies, food processing equipment, utensils and other hard non-porous food-contact articles at a concentration of 200 ppm active. It has been specifically designed for use in the following areas: Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, meat/poultry processing plants, meat/poultry producing establishments, meat packing plants, hide and leather processing plants. This product uses third generation quat.
EPA Reg. No. 10324-107-63679.

Physical Properties:

Appearance - Clear, pale orange liquid
Odor - Benzaldehyde
pH, concentrate - 6-8
Density - 8.32 pounds per gallon
Viscosity, cps @ 25°C - < 100
Solubility in water - 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:

Caution. Harmful if absorbed through skin. Avoid contact with eyes, skin, or 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. Wash thoroughly with soap and water after handling. If swallowed, rinse mouth and call a physician. Do NOT induce vomiting.
Read Safety Data Sheet (SDS) before using this product.



Revision Date:
January 2020

Storage:

Keep container tightly closed and in a cool, well-ventilated place. Keep from freezing. Do not handle or store near an open flame, heat or other sources of ignition. Do not reuse empty container. Wrap and discard in trash (or recycle).