

## TECHNICAL DATA

### NEUTRALEZE LQ

#### Description:

Neutraleze LQ is for use as a passivating agent, it complies with ASTM A380 and A967 standards for stainless steel passivating. Also, it could be used for neutralizing tripe after scalding. Neutraleze LQ will help reduce pH of the finished tripe to the required pH of 6 to 7.5.

#### Physical Properties:

Appearance – Clear, colorless liquid  
Odor – Slight sugary odor  
pH, 2% solution – 1-3  
Density – 10.34 pounds per gallon  
Active ingredient – Citric Acid

#### Directions for Use:

**As a Tripe neutralizing agent:** Add approximately 3 pounds of Neutraleze LQ per load of tripe in the final rinse. Allow contact of tripe with solution for at least 5 minutes. Drain and rinse thoroughly with potable water to remove any residue. Use only as authorized under FDA regulations (21 CFR, Section 182.1033) and USDA regulations (9 CFR, Part 318.7). Some applications may require prior sanction from FDA and/or USDA.

**As a Passivating agent:** contact your Safe Foods Chemical Innovations representative for methods and procedures.

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:

Slightly corrosive. Contains citric acid. 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. Wash thoroughly after handling. Wear proper personal protective equipment when handling.

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

#### Storage:

Store in a cool, dry, well-ventilated place.