

## TECHNICAL DATA

### FB-1432

#### Description:

FB-1432 is a low foaming acid detergent for CIP and COP cleaning applications of food Processing equipment. FB-1432 is a highly concentrated blend of inorganic acids and surface-active agent to provide quick and efficient removal of mineral scale, buildup, and rust.

#### Physical Properties:

Appearance - Clear liquid

Odor - Sour

pH - Less than 1.0 @21° C

Density - 9.76 pounds per gallon

Foaming - None

Rinsing - Excellent

#### Directions for Use:

Use at 1 to 3 ounces per gallon of water at 140-160F. Circulate for 15-30 minutes.

Follow with a potable water flush or rinse.

This product should not come into direct contact with meat, shell eggs, or other food products. 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:

Oxidizer! Corrosive! FB-1432 contains Nitric and Phosphoric acid. Avoid contact with skin, eyes and clothing. Avoid breathing vapors or mist, use with adequate ventilation. Wash thoroughly after handling. 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 containers tightly closed in a dry, cool and well-ventilated place. Containers must be vented. Follow storage requirements for NFPA Class 1 oxidizer. Do not store near incompatible materials.