

## TECHNICAL DATA

# FB-1542

### Description:

FB-1542 is a medium to heavy duty, alkaline, chlorinated, liquid detergent formulated for use in CIP cleaning of tubs and trays, bulk tanks, pipelines, and fillers typically found in dairies, meat and poultry plants, beverage plants and other food processing plants. Formulated for use in spray, soak and recirculation CIP operations where heavy food-borne soils must be removed. The formula blend of FB-1542 provides effective cleaning action and excellent rinsability in most hard water conditions.

### Physical Properties:

Appearance – Clear light-yellow liquid  
Odor – Chlorine  
pH, 2% solution – 12-12.5  
Density – 9.93 pounds per gallon  
Foaming – None  
Rinsing – Excellent

### Directions for Use:

Rinse area to be cleaned with water to remove gross soil. Dilute 4-8 ounces per gallon of water. Spray on equipment and let stand for 5 minutes. Follow with a potable water rinse. For more information on usage, contact your Safe Foods Chemical Innovations' Representative.

For CIP systems, circulate a solution of 0.5-1.5 ounces per gallon for 30 minutes, drain and rinse with clean water.

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:

FB-1542 contains Sodium Hypochlorite and Potassium Hydroxide (Caustic Potash). 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.

DO NOT use FB-1542 on aluminum or other soft metals, galvanized metals, and painted surfaces. When in doubt, pre-test on small areas. Do not mix with acids, ammonia, or other cleaning chemicals.

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.