

FB-1549



WARNING

Causes serious eye irritation. Prevention: Wash face, hands and any exposed skin thoroughly after handling. Wear eye protection/ face protection. Response: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice/attention.

Recommended First Aid: IF ON SKIN (or hair): Rinse skin with water. Get medical attention if irritation develops and persists. Wash contaminated clothing before reuse. IF SWALLOWED: Do NOT induce vomiting. Clean mouth with water and drink afterwards plenty of water. Never give anything by mouth to an unconscious person.

Read SDS before using this product.



FB-1549 is a powdered alkaline detergent for manual cleaning of bulk raw and pasteurized tanks, transfer lines, pumps, and other food processing equipment. Contains water conditioning additives to make cleaning efficient. Chlorine-releasing compound attacks and removes protein soils.

DIRECTIONS FOR USE: Pre-flush equipment with cold water. Prepare a cleaning solution of 1 ounce per 2 gallons 110-120°F water. Dismantle equipment and wash all parts in above cleaning solution with brushes. Rinse with potable water. Follow with proper no-rinse sanitizing step. 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.





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CHEMTREC

EMERGENCY

PHONE

1-800-424-9300





DATCH.	
BATCH:	

NET CONTENTS: 40 POUNDS ___

400 POUNDS

FOR INDUSTRIAL USE ONLY NOT FOR RETAIL SALE

ID #21549