

## TECHNICAL DATA

### FB-1549

#### Description:

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.

#### Physical Properties:

Appearance - White powder  
Odor - Slight chlorine  
pH, 2% solution - 10.4  
Rinsing - Excellent

#### Directions for Use:

Pre-flush equipment with cold water. Prepare a cleaning solution of 1 to 4 ounces per gallon of 120-140°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.

#### Safety:

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.

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

#### Storage:

Keep containers tightly closed in a cool, dry place. Do not allow water to get into container.