

FB-1556



DANGER

Causes severe skin burns and eye damage. Prevention:

Do not breathe dusts or mists. Wash face, hands and any exposed skin thoroughly after handling. Wear protective gloves/protective clothing/eye protection/face protection. **Response:** Immediately call a poison center or doctor. Specific treatment (see Section 4 on SDS). **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or

doctor. **IF ON SKIN (or hair):** Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse. **IF INHALED:** Remove person to fresh air and keep comfortable for breathing. Immediately call a poison center or doctor. **IF SWALLOWED:** Rinse mouth. DO NOT induce vomiting.

Storage: Store locked up.

Disposal: Dispose of contents/container to an approved waste disposal plant.

Additional Precautions: Corrosive! Contains sodium hydroxide.

Read SDS before using this product.

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	D



NET CONTENTS: 275 GALLONS _____

330 GALLONS _____

BATCH:

FOR INDUSTRIAL USE ONLY
NOT FOR RETAIL SALE

ID # 21556

HEAVY-DUTY CAUSTIC CLEANER

FB-1556 is a premium, heavy duty, liquid alkaline detergent formulated for use in cleaning heavily soiled equipment, pipelines from food soils typically found in food processing plants. Designed for use in pipelines, boil-out, spray, soak, and CIP operations where carbonaceous soils, fat, and blood must be removed. This product is phosphate-free and may be used in all departments of dairy and food processing plants. .

DIRECTIONS FOR USE:

CIP: Circulate a solution of 0.30-1.50 (0.1-0.6% caustic) ounces per gallon at 140-180°F for 30 minutes.

BOIL-OUT: 1.50-3.0 ounces per gallon (0.6-1.2% caustic). Follow procedures provided by PSSI Chemical Innovations.

HIGH TEMP SYSTEMS: 1.75-6.0 ounces per gallon (0.7-2.4% caustic) at 185°F for 45-60 minutes. Follow procedures provided by Safe Foods Chemical Innovations.

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.



Safe Foods Chemical Innovations

1501 E 8th Street
North Little Rock, AR 72114
501-758-8500

CHEMTREC EMERGENCY PHONE 1-800-424-9300

UN1760, Corrosive liquid, n.o.s., 8, PG II, RQ
(contains sodium hydroxide)