

## TECHNICAL DATA

### FB-1732

#### Description:

Premium, concentrated water-soluble conveyor lubricant utilizing a blend of high-quality fatty acids and detergent additives to provide superior lubricity on food, dairy, and beverage conveyor lines and table top conveyors. High quality formulation helps keep tracks clean and ensures smooth operations. FB-1732 is formulated to be compliant with 21 CFR 178.3570 Lubricants with Incidental Food Contact.

#### Physical Properties:

Appearance – Light amber, viscous liquid

Odor – Soap

pH, 2% solution – 8-10

Density – 9.19 pounds per gallon

#### Directions for Use:

FB-1732 is for use in dairies, food plants, beverage plants, and canneries where superior lubricity is required. Various system factors such as: water quality, length of conveyors, age and type of conveyors, speed of conveyors, weight, chain type, and product containers processed can affect performance and the required use dilution. Consult your Safe Foods Chemical Innovations Representative for specific details on application, flow rate, and nozzle recommendations.

**HARD WATER:** Can be used in certain hard water conditions, with limitations, at 1:50 to 1:100 dilution in hard water.

**SOFT WATER:** Use at 1:150 to 1:400 dilution in soft water. Soft water is highly recommended for optimal performance.

#### Safety:

Danger! Corrosive! 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 dry, cool and well-ventilated place. Keep at temperatures between 40°F and 120°F. Do NOT freeze.