

## TECHNICAL DATA

### KC-413

#### Description:

KC-413 is a high foaming, phosphate-free acid cleaner for removing alkali build up and hard water scale from equipment surfaces. KC-413 may be used in all departments of meat, poultry, dairy and general food processing plants.

#### Physical Properties:

Appearance – Bright pink liquid  
Odor – Sour  
pH, as is – 0.5-1.5  
Density – 9.51 pounds per gallon  
Foaming – High  
Rinsing - Excellent

#### Directions for Use:

Rinse area to be cleaned with hot water (100°F – 140°F) to remove gross soil. Use 3-10 ounces of KC-413 per gallon of hot water (100°F – 140°F). Spray or use brush to apply onto surfaces and let stand for about 10 minutes. 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:

Danger! Corrosive! Contains citric and glycolic acids. Do not mix with alkalis, sodium hypochlorite (chlorine bleach) or other incompatible materials. Causes severe skin burns and eye damage. 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. Wash thoroughly after handling. Wear proper personal protective equipment when handling.

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

#### Storage:

Keep container closed and store in a cool, dry place away from incompatible materials.