

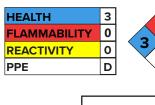


Causes severe skin burns and eye damage. Harmful if swallowed. Harmful if inhaled. May be corrosive to metals. Prevention: Wash face, hands and any exposed skin thoroughly after handling. protective gloves/protective Wear clothing/eye protection/face protection. Do not eat, drink or smoke when using

this product. Keep only in original container. 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 and shoes before reuse. IF INHALED: Remove person to fresh air and keep comfortable for breathing. Immediately call a poison center or doctor, IF SWALLOWED: Immediately call a poison center or doctor. Rinse mouth. DO NOT induce vomiting. **SPILL:** Absorb spillage to prevent material damage. Storage: Store locked up. Store in corrosive resistant container with a resistant inner liner. Disposal: Dispose of contents/container to an approved waste disposal plant.

Additional Precautions: Corrosive! Contains hydrochloric and citric acids.

Read SDS before using this product.







NET CONTENTS: 5 GALLONS ___

55 GALLONS

275 GALLONS UN1760, Corrosive liquid, n.o.s., 8, PG II (hydrochloric acid mixture)

PH MODIFIER IN FDA APPLICATIONS

PC-422 is a premium food grade acid blend ideal for use to suppress pH in poultry processing water. PC-422 is intended to be used in conjunction with PC-622P to increase overall efficacy and improve product shelf-life. This product can be used in OLR, pre-chiller, finishing chillers, and in secondary processing applications. PC-422 is approved for use as a pH control agent in water used in poultry processing on the FSIS Directive 7120.1 list.

DIRECTIONS FOR USE: PC-422 is intended to be used as a pH suppressant for peracetic acid solutions used in poultry processing.

To achieve a pH of 1.5-2.0 in pre-chillers, finishing-chillers, and secondary processing, add 3-3.5 fl. oz. per 10 gallons of water.

In OLR applications, add 1.0-2.5 to achieve a pH between 2-7. In OLR applications, the pH should not be below 2.0. Dosing may vary slightly depending on source water quality.



Safe Foods Chemical Innovations

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