

TECHNICAL DATA

PC-422

Description:

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 Safe Foods Chemical Innovations 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.

Physical Properties:

Appearance – Clear, colorless liquid
Odor – Acidic
pH, 1% solution – Less than 2.0
Density – 9.65 pounds per gallon
Foaming – None
Rinsing – Excellent
Acidity - >30%

Directions for Use:

PC-422 is intended to be used as a pH suppressant for PC-622P 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.

Safety:

Corrosive! PC-422 contains hydrochloric acid. Avoid contact with skin, eyes and clothing. Avoid breathing vapors or mist, use with adequate ventilation. Wash thoroughly after handling. In case of eye contact, flush eyes with water for at least 15 minutes and call a physician. In case of skin contact, flush skin with water.

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

Storage:

Keep containers tightly closed in a dry, cool and well-ventilated place. Keep from freezing.