

## TECHNICAL DATA

# PSSI-262 GENERAL CLEANER

### Description:

PSSI-262 General Cleaner is a high foaming, all purpose cleaner and degreaser, which contains no phosphates or VOCs. PSSI-262 General Cleaner may be applied by brush, through a foaming device or by soaking on equipment, walls, and floors in all departments of meat, poultry dairy and general food processing plants.

### Physical Properties:

Appearance - Clear blue liquid

Odor - Mild

pH, (1%) - 6-8

Density - 8.58 pounds per gallon

Foaming - Very High

Rinsing - Excellent

### Directions for Use:

Rinse area to be cleaned with hot water (100°F-140°F) to remove gross soil. Use 1 to 4 ounces of PSSI-262 General Cleaner per gallon of hot water (100°F-140°F). Apply with brush, through a foaming device or by soaking and let stand. Thoroughly rinse with potable water to remove all residue.

When using as a concentrate, always add water in between the PSSI-262 General Cleaner and the acid or alkaline booster.

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. This product should not come into direct contact with meat, shell eggs, or other food products.

### Safety:

May cause eye irritation. In case of eye contact, flush eyes with water for at least 15 minutes. In case of skin contact, flush skin with water. Wash thoroughly after handling.

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

### Storage:

Keep container covered and store in a cool, dry place. Keep from freezing.