

TECHNICAL DATA

KC-455

Description:

KC-455 is a highly concentrated low foaming acid detergent for use in CIP and COP cleaning applications. KC-455 may be used on equipment in all departments of dairy, meat, poultry, and general food processing plants.

Physical Properties:

Appearance – Clear colorless liquid
Odor – Acidic
pH, concentrate – < 1
Specific gravity – 10.44 pounds per gallon
Foaming – Low
Rinsing – Excellent

Directions for Use:

Use 1 to 3 ounces per gallon of 140-160°F of water in CIP or COP cleaning applications. Dilution rate depends upon soil to be removed, water temperature, and time allowed for cleaning. Product use should be followed by a thorough portable water rinse. KC-455 may also be used for brightening and passivation of stainless steel and aluminum surfaces.

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:

Oxidizer! Corrosive! KC-455 contains Nitric and Phosphoric acids. Avoid contact with skin, eyes and clothing. Avoid breathing vapors or mist, use with adequate ventilation. Wash thoroughly after handling. 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. If swallowed, do not induce vomiting. Drink plenty of water. If inhaled, remove to fresh air. Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep containers tightly closed in a dry, cool, and well-ventilated place. Containers must be vented. Follow storage requirements for NFPA Class 1 oxidizer. Do not store near incompatible materials.