

FB-1456

LOW-FOAMING ACID CLEANER



DANGER

Fatal if inhaled. Causes severe skin burns and eye damage. May cause cancer upon inhalation of strong inorganic acid mists. May intensify fire; oxidizer.

Prevention: Obtain special instructions before use. Do not handle until all safety precautions have been read and understood. Use personal protective equipment as required. Do not breathe mists. Use only outdoors or in well-ventilated area. Wear respiratory protection. Wash face, hands and any exposed skin thoroughly after handling. Keep away from heat/sparks/open flames/hot surfaces. No smoking. Keep/Store away from clothing/combustible materials. Take any precaution to avoid mixing with combustibles. **Response:** Specific treatment is urgent (see Section 4 on SDS). Immediately call a poison center or doctor. **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 before reuse. **IF INHALED:** Remove person to fresh air and keep comfortable for breathing. Immediately call a poison center or doctor. **IF SWALLOWED:** Rinse mouth. DO NOT induce vomiting. **In case of fire:** Use CO2, dry chemical, or foam for extinction. **Storage:** Store locked up. Store in a well-ventilated place. Keep container tightly closed. **Disposal:** Dispose of contents/container to an approved waste disposal plant.

Read SDS before using this product.

HEALTH	3
FLAMMABILITY	0
REACTIVITY	0
PPE	I



NET CONTENTS: 5 GALLONS ____
 55 GALLONS ____
 275 GALLONS ____
 330 GALLONS ____

FOR INDUSTRIAL USE ONLY
 NOT FOR RETAIL SALE ID #21456

FB-1456 is a highly concentrated low foaming acid detergent for use in CIP and COP cleaning applications. FB-1456 may be used on equipment in all departments of dairy, meat, poultry, and general food processing plants.

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. FB-1456 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.

Additional Precautions: Oxidizer! Corrosive! Contains phosphoric and nitric acid.



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CHEMTREC EMERGENCY PHONE 1-800-424-9300

BATCH:

UN3264

Corrosive liquid, acidic, inorganic,
 n.o.s., 8, PG II (nitric and phosphoric acids)