

## TECHNICAL DATA

### FB-1559

#### Description:

FB-1559 is an additive for use with alkaline cleaning products to reduce filming, prevent and remove mineral scale and build-up. FB-1559 is stable at high temperatures and high pH conditions. It effectively chelates iron and water hardness which cause filming on surfaces. Quickly and effectively removes mineral stone which can harbor bacteria and compromise thermal efficiency of equipment. Phosphate free. FB-1559 may be used on equipment in all departments of dairy, meat, poultry, and general food processing plants.

#### Physical Properties:

Appearance - Colorless to yellow liquid

Odor - Characteristic

pH, (1% solution) - 11.0-11.8

Density - 10.93 pounds per gallon

Foaming - None

Rinsing - Excellent

#### Directions for Use:

Dilute FB-1559 at 0.1-1.0 oz per gallon of water. Apply through COP or CIP apparatus, as an additive to alkaline wash step. Follow with a potable water rinse to remove all residue. 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:

Corrosive! FB-1559 contains ethylenediaminetetraacetic acid tetrasodium salt and sodium hydroxides. 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. Keep from freezing.