KC-HYPOFOAM



High-foaming additive

KC-Hypofoam is a liquid high foaming additive designed for use in conjunction with KC-615 sanitizer and disinfectant. Its long-lasting foam and surfactant combination allows for a longer contact time of sanitizing solution on equipment and vertical surfaces than conventional methods. KC-Hypofoam is listed as an approved foaming additive on KC-615 labeling. KC-Hypofoam and KC-615 mixture is an effective solution for reducing cross-contamination in entryways.

INCREASE COST SAVINGS

- Consolidates applications to provide both foaming and sanitizing
- Foaming provides easier visual inspection of coverage and more efficient chemical consumption.

HIGH PERFORMANCE RESULTS

- Superior sanitation results with longer contact time on equipment
- Visual verification ensures thorough surface coverage
- Reduce entryway cross-contamination

PROTECT YOUR BRAND

- Through optimizing operations and quality control
- By increasing shelf-life of product
- With the expertise of a full-service cleaning solution
- With unmatched service and on-site training





THE SCIENCE BEHIND KC-HYPOFOAM

KC-Hypofoam foam solution provides for longer contact time and easier verification of surface coverage. KC-Hypofoam contains only ingredients approved for food contact surfaces. KC-Hypofoam is stable with oxidizers and is non-corrosive.

ABOUT SAFE FOODS CHEMICAL INNOVATIONS

Safe Foods Chemical Innovations, a division of PSSI Food Safety Solutions, is your premier partner for superior chemical solutions, intervention processing aids, and innovative equipment. PSSI offers comprehensive sanitation services, chemical products, pest management, and intervention solutions for food processing facilities. Its team of skilled food sanitors, microbiologists, technical experts and engineers are committed to keeping USDA, FDA, and CFIA processing facilities clean, safe, and audit-ready. PSSI works with each partner to develop smarter and more efficient food safety programs for total protection.



