

TECHNICAL DATA SHEET

CC-568

Description:

Safe Foods Chemical Innovations' CC-568 is a heavy-duty high caustic cleaner and degreaser. This product contains a powerful mixture of surfactants and chelating agents for use in difficult cleaning applications. Although the product may be used cold, best results are usually obtained at temperatures from 38°C - 50°C. CC-568 may be used in all departments of meat, poultry, and general food processing plants.

Physical Properties:

Appearance – Clear brown liquid
Odor – Mild
pH, as is – > 13
Density – 1.41 kg/L
Foaming – Very high
Rinsing – Excellent

Directions for Use:

CC-568 is normally diluted at the rate of 10-95 mL per Litre of water depending upon the soil to be removed, the temperature of the cleaning bath and the time allowed for cleaning. When used in pressure washing, the typical dilution is 50-100:1. After cleaning, rinse surfaces with potable water to remove all residues. **Note:** DO NOT use CC-568 on aluminum or other soft metals. When in doubt, pre-test on small areas.

Safety:

Danger! Corrosive. Contains sodium and potassium hydroxides. Causes severe skin burns and eye damage. Avoid contact with eyes, skin, or clothing. Avoid breathing vapors or mists. In case of eye contact, flush eyes with water for at least 15 minutes and call a physician. In case of skin contact, flush skin with water and consult a physician if symptoms develop and persist. Wash thoroughly after handling.

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.