

TECHNICAL DATA

FB-1407

Description:

FB-1407 is a strong acid-based cleaner for removing alkali scale and mineral buildup from stainless steel surfaces of meat, poultry, and dairy processing equipment. It is especially effective for cleaning tanks, vats, and pipelines. FB-1407 is non-foaming and suitable for CIP and high temperature applications.

Physical Properties:

Appearance - Clear liquid

Odor - Sour

pH, concentrate - Less than 1.0 @21°C

Density - 10.55 pounds per gallon

Foaming - None

Rinsing - Excellent

Directions for Use:

Mix 1 to 5 ounces of product per gallon of hot water (100-140°F) to remove non-organic soils by brush, circulation, pressure spray or soaking and to neutralize residual alkalinity on stainless steel equipment. It may also be used for de-rusting, scale removing, and /or brightening 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! Contains Nitric and Phosphoric acid. 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.

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.