

TECHNICAL DATA

CC-416

Description:

Safe Foods Chemical Innovations' CC-416 is a strong nitric acid-based CIP cleaner for removing alkali scale, hard water buildup, and rust from metal surfaces of food processing equipment.

Physical Properties:

Appearance – Clear, colorless liquid

Odor – Sour

pH, as is – < 1.0 @ 21 °C

Density – 1.2 kg/L

Foaming – None

Rinsing – Excellent

Directions for Use:

Use 5 to 31 mL per Litre of 38-60°C water in CIP systems. Product use should be followed with a thorough potable water rinse. CC-416 may also be used for brightening and passivation of stainless steel and aluminum surfaces.

This product should not come into direct contact with meat, shell eggs, or other food products.

Safety:

Oxidizer! Corrosive! Contains Nitric acid. Causes severe skin burns and eye damage. Avoid contact with skin, eyes, and clothing. Avoid breathing vapors or mist, use with adequate ventilation. 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. Containers must be vented. Follow storage requirements for NFPA Class 1 oxidizer. Do not store near incompatible materials. Keep from freezing.