

## TECHNICAL DATA

# KC-557

### Description:

KC-557 is a non-foaming liquid alkaline cleaner. It contains a powerful blend of caustic, sequestering and wetting agents. KC-557 is Potassium Hydroxide based and is designed for use in areas with sodium discharge restrictions.

KC-557 is a heavy-duty CIP cleaner and features outstanding performance on hard to remove fat soils, especially suited for rendering operations. KC-557 may be used in all departments of meat, poultry, and general food processing plants.

### Physical Properties:

Appearance – Amber liquid

Odor – Slight alkaline

pH, concentrate – ~14

Density – 12.1 pounds per gallon

Foaming – None

Rinsing – Excellent

### Directions for Use:

Use in any circulation cleaning apparatus or system. Dilution rate varies with length of exposure time to contact surfaces, but usually 1 to 6 oz. per gallon of hot water (100-140°F). Contact your Safe Foods Chemical Innovations representative for detailed use instructions. Apply to surfaces such as: stainless steel, black iron, concrete, glass, and plastic.

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! Contains Potassium Hydroxide. Contact with eyes and skin might cause burns. Avoid contact with eyes, skin, and clothing.

Read Safety Data Sheet (SDS) before using this product.

### Storage:

Keep container closed and store in a cool, dry place.