

TECHNICAL DATA

KC-559

Description:

KC-559 is a non-foaming liquid alkaline cleaner. It contains a powerful blend of caustic and sequestering agents. KC-559 is designed to be used as a heavy-duty CIP cleaner and features outstanding performance on hard to remove fat soils, especially suited for rendering operations. KC-559 may be used in all departments of meat, poultry, and general food processing plants.

Physical Properties:

Appearance – Amber liquid
Odor – Alkaline
pH, concentrate – ~14
Density – 12.14 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 ½ to 8 oz. per gallon of hot water (100-140°F). Apply to surfaces such as: stainless steel, black iron, concrete, glass, and plastic. Contact your Safe Foods Chemical Innovations representative for detailed use instructions.

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:

Danger! Corrosive! Contains sodium 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.