

TECHNICAL DATA SHEET

KC-555 WB

Description:

KC-555 WB is a non-foaming liquid alkaline cleaner 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-555 WB is formulated for areas where there is a potential for freezing temperatures at the plant location, transfer lines, or during transit. KC-555 WB may be used in all departments of meat, poultry, and general food processing plants.

Physical Properties:

Appearance – Clear liquid

Odor – Odorless

pH, concentrate – >14

Density – 11.19 pounds per gallon

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! Causes severe skin burns and eye damage.

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

Storage:

Store in cool, dry place. Keep container closed when not in use

Regulatory Status:

KC-555 WB does not contain ingredients of animal origin or ethanol and does not come into contact with materials of animal-origin or ethanol during processing or storage.

KC-555 WB is Kosher certified. For a copy of the certificate, please contact your Safe Foods Chemical Innovations representative.