

# EZ-360

## ENZYMATIC FOAMING DETERGENT



### WARNING

**May cause skin and eye irritation. Prevention:** Wash hands thoroughly after handling. Wear eye protection and protective gloves. **Response: IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. **IF ON SKIN:** Wash with plenty of water.

**Recommended First Aid: IF SWALLOWED:** Do NOT induce vomiting. Drink plenty of water. Never give anything by mouth to an unconscious person.

**Read SDS before using this product.**

EZ-360 is an enzymatic foaming detergent designed for cleaning of equipment, walls, floors, and difficult to access areas. EZ-360 breaks down and eliminates various organic soils found in food processing facilities: starch, grease, proteins.

**DIRECTIONS FOR USE:** Prepare 7-25 oz per 10 gallons of hot\* water solution. Apply by foaming apparatus. For best results allow the foam to sit on surfaces for 15 to 30 minutes. Rinse thoroughly with potable water. For food-contact surfaces, follow with a disinfecting/sanitizing step and for all other surfaces, disinfect/sanitize if needed. This product is acceptable for use in all department of Federally Inspected meat, poultry, and general food processing plants.

\*Preferred water temperature is 105°F. Water temperature should not exceed 140°F.

SAMPLE

**Safe Foods Chemical Innovations**  
1501 E 8th Street  
North Little Rock, AR 72114  
501-758-8500

HEALTH	1
FLAMMABILITY	0
REACTIVITY	0
PPE	B



NET CONTENTS: 5 GALLONS \_\_\_\_\_

55 GALLONS \_\_\_\_\_

FOR INDUSTRIAL USE ONLY  
NOT FOR RETAIL SALE

ID #30015

**CHEMTREC    EMERGENCY    PHONE    1-800-424-9300**

**BATCH:**