

TECHNICAL DATA

KC-615

Description:

KC-615 is an EPA registered 12.5% sodium hypochlorite cleaner, sanitizer, and disinfectant. It can be used as a booster for alkaline detergents for cleaning of food processing equipment, a sanitizer for porous and nonporous food contact surfaces, and a disinfectant on nonporous non-food contact surfaces. KC-Hypofoam is approved as a foam additive for use with KC-615. See EPA approved label for all acceptable uses, applications, and their directions.
EPA Reg. No. 63679-1

Physical Properties:

Appearance – Clear yellow liquid
Odor – Pungent chlorine bleach odor
Available Chlorine % by weight – 11.9-13.0%*
pH, concentrate – 12.5
Density – 10.09 pounds per gallon

Directions for Use:

See product label for EPA regulated directions for use.
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.
**Per EPA regulations, range may exceed specification by up to 25%. Max Use 84 mg/L*

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

Safety:

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if inhaled. Avoid breathing vapors. Wear long-sleeved shirt, pants, safety glasses or goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.
Read Safety Data Sheet (SDS) before using this product.

Storage:

Store in a closed container in cool, dry area away from heat and sunlight to avoid deterioration. See EPA approved label for full storage and disposal information. Refer to the guidelines in the Safety Data Sheet (SDS).

Regulatory Status:

KC-615 is Kosher certified. For a copy of the certificate, please contact your Safe Foods Chemical Innovations representative.
KC-615 is Halal compliant and does not contain any ingredients of animal origin or ethanol and does not come into contact with these materials during processing.