

FB-1556

HEAVY-DUTY CAUSTIC CLEANER



Causes severe skin burns and eye damage.

Prevention: Do not breathe dusts or mists. Wash face, hands and any exposed skin thoroughly after handling. Wear protective gloves/protective clothing/eye protection/face protection. **Response:** Immediately call a poison center or doctor. Specific

DANGER

treatment (see Section 4 on SDS). **IF IN EYES:** Rinse cautiously with water for several minutes.

Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or doctor. **IF ON SKIN (or hair):** Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse. **IF INHALED:** Remove person to fresh air and keep comfortable for breathing. Immediately call a poison center or doctor. **IF SWALLOWED:** Rinse mouth. DO NOT induce vomiting.

Storage: Store locked up.

Disposal: Dispose of contents/container to an approved waste disposal plant.

Read SDS before using this product.

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	D



NET CONTENTS: 55 GALLONS _____
 275 GALLONS _____
 330 GALLONS _____

FB-1556 is a premium, heavy duty, liquid alkaline detergent formulated for use in cleaning heavily soiled equipment, pipelines from food soils typically found in food processing plants. Designed for use in pipelines, boil-out, spray, soak, and CIP operations where carbonaceous soils, fat, and blood must be removed. This product is phosphate-free and may be used in all departments of dairy and food processing plants. .

DIRECTIONS FOR USE:

CIP: Circulate a solution of 0.30-1.50 (0.1-0.6% caustic) ounces per gallon at 140-180°F for 30 minutes.

BOIL-OUT: 1.50-3.0 ounces per gallon (0.6-1.2% caustic). Follow procedures provided by PSSI Chemical Innovations.

HIGH TEMP SYSTEMS: 1.75-6.0 ounces per gallon (0.7-2.4% caustic) at 185°F for 45-60 minutes. Follow procedures provided by Safe Foods Chemical Innovations.

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.



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

CHEMTREC EMERGENCY PHONE 1-800-424-9300

BATCH:

UN1760

, Corrosive liquid, n.o.s., 8,
 PG II, RQ (contains sodium hydroxide)