

## TECHNICAL DATA

# CC-541

### Description:

Safe Foods Chemical Innovations' CC-541 is a non-foaming chlorinated alkaline cleaner. It's formulated for use in CIP systems, spray equipment, by soaking and for other applications where foam must be controlled. Contains no phosphates. CC-541 may be applied on equipment, utensils, walls, and floors in all departments of meat, poultry, and general food processing plants.

### Physical Properties:

Appearance – Clear, light yellow liquid  
Odor – Chlorine  
pH, as is – < 13  
Density – 1.19 kg/L  
Foaming – None  
Rinsing – Excellent

### Directions for Use:

Rinse area to be cleaned with water to remove gross soil. Dilute 30 to 65 mL of CC-541 per Liter of warm water (not more than 50°C). For CIP systems, circulate for 10 minutes, drain and rinse with potable water to remove all residue. If used in spraying equipment, spray on equipment, let stand for 5 minutes and rinse with potable water to remove all residue. For more information on usage, contact your Safe Foods Chemical Innovations representative.

### Safety:

Danger! Corrosive. Contains potassium hydroxide and sodium hypochlorite. Causes severe skin burns and eye damage. Avoid contact with eyes, skin, or clothing. Avoid breathing vapors or mists. In case of eye contact, flush eyes with water for at least 15 minutes and call a physician. In case of skin contact, flush skin with water and consult a physician if symptoms develop and persist. Wash thoroughly after handling.

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

### Storage:

Keep containers tightly closed in a dry, cool, and well-ventilated place. Keep from freezing.