

# KC-557

## HEAVY-DUTY CIP CLEANER



### DANGER

**Harmful if swallowed. Causes severe skin burns and eye damage. Prevention:** Wash face, hands and any exposed skin thoroughly after handling. Do not eat, drink or smoke when using this product. Do not breathe dusts or mists. Wear protective gloves/protective clothing/eye protection/face protection. **Response:**

Immediately call a poison center or doctor. Specific 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:** Call a poison center or doctor if you feel unwell. Rinse mouth. DO NOT induce vomiting.

**Storage:** Store locked up.

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

**Additional Precautions:** Corrosive! Contains potassium hydroxide.

Read SDS before using this product.

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	D



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

FOR INDUSTRIAL USE ONLY  
NOT FOR RETAIL SALE ID #20059

KC-557 is a non-foaming liquid alkaline cleaner. It contains a powerful blend of caustic, sequestering and wetting agents. KC-557 is Potassium Hydroxide based, and is designed for use in areas with sodium discharge restrictions. KC-557 is a heavy-duty CIP cleaner and features outstanding performance on hard to remove fat soils, especially suited for rendering operations. KC-557 may be used in all departments of meat, poultry and general food processing plants.

**DIRECTIONS FOR USE:** Use in any circulation cleaning apparatus or system. Dilution rate varies with length of exposure time to contact surfaces, but usually 1 oz. to 6 oz. per gallon of hot water (100°F -140°F). Contact your Safe Foods Chemical Innovations' Representative for detailed use instructions. Apply to surfaces such as: stainless steel, black iron, concrete, glass, and plastic. 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.

Note: This product is not safe on soft metals, galvanized and painted surfaces.

**Safe Foods Chemical Innovations**  
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North Little Rock, AR 72114  
501-758-8500

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

**UN1760**, Corrosive liquid, n.o.s., 8, PG II,  
(contains potassium hydroxide)

BATCH: