

ALC #2

DESCRIPTION ALC #2 is a chelated, phosphated, heavy-duty liquid alkaline (caustic) cleaner for automated cleaning in most types of food processing plants where a highly alkaline cleaner is required including dairies, meat and poultry, margarine, dressings, soup, and other food processing plants. ALC #2 has dual capability of water conditioning and surfactant and usage rates are much lower than with most cleaners of this type. Usage cost is generally from 30 to 50% lower than with competitive products. ALC #2 can remove rust. ALC #2 is non-foaming, but can be used with foam additive when needed.

DIRECTIONS ALC #2 is effective for dairies, the meat and poultry industry, margarine, snack foods, and other food processing operations.

Procedure: Spray, soak, circulation, boil-out, and foam cleaning.

Concentration: From 1/2 oz. per gallon of water up to 3 or 4 oz. per gallon of water for very heavy or cooked on soils.

FEATURES Authorized by the USDA for use in federally inspected meat and poultry plants

SAFETY INFORMATION UTILIZE APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT AS PER SDS.
HANDLE AND STORE AS INDICATED ON PRODUCT LABEL.

IF ON SKIN: In case of contact, immediately flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Get medical attention. Wash clothes before reusing.

IF IN EYES: In case of contact, immediately flush with plenty of water for at least 15 minutes. Get immediate medical attention.

IF SWALLOWED: Drink large quantities of milk or water. Do not induce vomiting. Never give anything by mouth to an unconscious person. Get immediate medical attention.

IF INHALED: Immediately move to fresh air. If not breathing, give artificial respiration, preferably mouth-to-mouth. If breathing is difficult, give oxygen. Get immediate medical attention.

Consult your Safety Data Sheet for additional safety information.

FOR INDUSTRIAL USE ONLY