

SANICLEAN

A low foam, final acid anionic rinse for use in the meat, beverage and food industries.

❖ **BENEFITS**

- ❖ Leaves Tanks and Equipment Spotless.
- ❖ Not Affected by Organic Materials
- ❖ Accepted by USDA

❖ **DESCRIPTION**

SANICLEAN is a blend of phosphoric acid and Sulfonate Oleic Acid. This synergistic blend provides a unique synergistic system that is unaffected by excessive organic soils. SANICLEAN is low foaming. Unlike other acid anionic detergents, SANICLEAN will not produce excessive foam when recirculating through CIP systems. Cleaning with SANICLEAN on a daily basis will leave equipment in an acid condition that will eliminate water spotting, mineral build-up, and corrosion. SANICLEAN is also excellent for part soaking. If kept at a pH of 3 or below SANICLEAN will remain effective for a week at a time and not require sweetening to eliminate spotting and remove odors. It is not recommended to use SANICLEAN on soft metals because of the acid nature of this product.

❖ **PROPERTIES**

APPEARANCE	DARK BROWN
ODOR	SLIGHTLY ALCOHOLIC
PHOSPHATE CONTENT AS % Phosphorus	9.3%
SPECIFIC GRAVITY.	1.170

❖ **GENERAL USE DIRECTIONS**

Brewing Tanks – Once the equipment has been properly cleaned make up a final acid anionic rinse using SANICLEAN as follows: In every barrel of water add 11 fluid ounces, circulate for a minimum of 3 minutes at ambient temperatures. Just prior to start-up rinse with potable water and follow state and local Health Department regulations covering start up sanitation.

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Bulk Milk Tanks and General CIP - Once the systems have been properly cleaned follow with a SANICLEAN final rinse. Using an automatic injector or CIP tank set at 1 ounce per 3 gallons of water, run at 100-130°F for 2-3 minutes. Allow all tanks to drain, rinse with potable water. Just prior to start-up follow state and local Health Department regulations covering start up sanitation.

Part Soaking- In a 5 gallon bucket add 4 gallons of water and 2 ounces of SANICLEAN. Once all parts have been removed from equipment and hand washed allow them to soak in the SANICLEAN solution for a minimum of 5 minutes. Remove parts from solution. Reassemble wet parts on equipment to reduce the possibility of water spotting or any other undesirable conditions to occur, rinse equipment with potable water. Follow State and Local Health Department Regulations covering start up sanitation.

❖ COMPLIANCE

SANICLEAN is authorized by the U.S. Department of Agriculture for use as a general cleaning agent in official, meat, poultry, rabbit, and egg processing establishments. If used at a rate of more than 200 ppm, a potable rinse is required. Always sanitize equipment just prior to start up with a suitable sanitizer as required by local public health regulations.

❖ SAFETY

DANGER: Corrosive to skin and eye, contains Phosphoric Acid. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear protective goggles and clothing when using. Avoid contamination of food. DO NOT MIX SANICLEAN with chlorinated cleaners as chlorine gas will result. See Label for more precautionary information. Contains Phosphoric Acid. A known corrosive.

FIRST AID:

For Eyes: Hold eyes open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first five minutes. Then continue rinsing. Call Poison Control Center or doctor for treatment advice.

If Swallowed: Call Poison Control Center or doctor immediately for treatment advice. Have person sip on a glass of water if able to swallow. Do not induce vomiting unless told to do so by the Poison Control doctor. Do not give anything to an unconscious person.

If on Skin or Clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call Poison Control Center for treatment advice.

If Inhaled: Move person to fresh air. If person is not breathing call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a Poison Control Center or doctor for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measure against circulatory shock, respiratory depression and convulsion may be needed.