ACID SANITIZER 6552

Multi-Purpose No-Rinse Acid Cleaner Food Contact Sanitizer. For Dairies, Dairy Barns, Cheese Factory, Breweries, Farm, Wineries, Breweries, Beverage, Food Handling and Process Areas, Bar and Institutional Kitchen Use.

ACTIVE INGREDIENTS
2% Glacial Acetic Acid

DIRECTIONS FOR USE

For use in sanitizing bottles or cans in the food industry, or in the food manufacturing process. This product is to be used in conjunction with 1 to 2 ounces of this product per 1 gallon of water (200-600 ppm active) for the following applications:

1. Food & beverage processing equipment and food processing tanks, where there is a potential for bacterial growth.
2. Food packaging and processing equipment, where there is a potential for bacterial growth.
3. Food storage and processing equipment, where there is a potential for bacterial growth.
4. Food contact surfaces, where there is a potential for bacterial growth.

REVERSE OSMOSIS (RO) Units - Sanitization must occur after initial installation, once the system is operating and periodically during its operation.

1. Turn off RO, then turn on RO system to drain to waste.
2. Empty pre-treatment storage and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet.
3. Unit must be washed with a compatible detergent and rinsed with potable water.
4. After cleaning is complete, rinse water is used to wash down the entire system.

CONTAINER DISPOSAL: No restrictions. For disposal, follow local regulations. For more information, contact your local health department.

FLOKEM QUALITY- INNOVATION-PERFORMANCE

Product No. 6552

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