

TECHNICAL DATA SHEET

HIGHLIGHTS

- Acid/quat "no rinse" sanitizer
- Low foaming
- Great for dairy plants

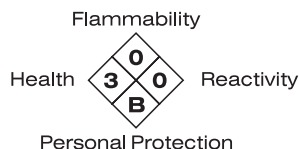
TYPICAL PROPERTIES

- Specific Gravity: **1.2**
- pH: **1.0**
- Quaternary Ammonium Chlorides: **10.0%**
- Phosphoric Acid: **30.0%**
- Appearance: **Clear colorless liquid**
- Odor: **Odorless**
- USDA: **D-2**
- Kosher Certified

SAFETY CAUTIONS

- Keep out of reach of children.
- Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed.
- Refer to M.S.D.S. and product label for additional safety information and directions for use.

HMS RATINGS



ACID QUAT SANITIZER DAIRY - CLEANER - SANITIZER

This product is easily and quickly dispensed in hot or cold water and cleans in water up to 1700 ppm of hardness (as calcium carbonate) to form a completely uniform solution.

This product when used at a 1:500 aqueous dilution (200 ppm active quaternary) may be used on food processing and dairy equipment.

CLEANING BULK MILK TANKS: As soon as possible after milk has been removed from bulk tanks, rinse tank completely with cold water and allow to drain. Place 4 gallons of warm water (120 °F) in tank and add 1 ounce (2 tablespoons) of this product to the water tank. Scrub tank, mixers and covers and then allow to drain.

SANITIZING MILK EQUIPMENT AND COW UDDERS: Previously cleaned milking equipment, pails, inflations and tubing should be sanitized prior to milking operations by preparing a 200 ppm solution of active quaternaries by mixing 1 ounce (2 tablespoons) this product in 4 gallons of water. Scrub or dip equipment into the solution for one minute and allow to drain prior to the beginning of the milking operation. Do not rinse equipment with water after treatment. Use a clean single service towel for each animal to wipe udders with the above sanitizing solution prior to milking. Never reuse towel or dip used towel back into solution. Always use freshly prepared solutions and non-corrodible utensils.

SANITIZING DAIRY PRODUCT DISPENSING EQUIPMENT: Previously cleaned dairy product dispensing equipment should be sanitized by preparing a 200 ppm solution of active quaternaries by mixing 1 ounce this product in 4 gallons of water. Run this solution through the equipment for one minute and allow to drain before use. For removable parts, clean and dip in 200 ppm solution. Let them air dry. To sanitize immobile items, flood them with a 200 ppm active quat by sponging or spraying for at least 60 seconds and let dry. Do not rinse equipment with water after treatment.

HARD WATER TOLERANCE: This product fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1965 recommendation of the U.S. Public Health Service in water up to 600 ppm of hardness calculated as calcium carbonate when tested by the AOAC Germicidal and Detergent/Sanitizing Official method. Consult your milk inspector or health officers for recommendations on your local program.

To Reorder Call: 866-578-4240

Fax: 866-578-4241

Part Number: 1002

ALGONQUIN PRODUCTS CO.

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