Foaming Acid Cleaner FP

PRODUCT DESCRIPTION:

Foaming Acid Cleaner FP is a concentrated, high performance, phosphoric acid-based product is specifically formulated and boosted with high foamers for use in dairy and food processing applications.

LATHER-LIKE FOAM:

Foaming Acid Cleaner FP's high foaming feature provides a thick, rich foaming lather that grips vertical and horizontal surfaces extending contact time for better cleaning performance.

AGGRESSIVE ACID CLEANING ACTION!

The natural cleaning characteristics of phosphoric acid plus specially selected wetting agents literally power away mineral deposits, beerstone, protein scale and hard water scale from stainless steel and other acid resistant surfaces.

ASSISTS DAIRIES IN COMPLIANCE WITH THE GRADE "A" PASTEURIZED MILK ORDINANCE:

The Pasteurized Milk Ordinance is incorporated by reference in Federal specifications for procurement of milk and milk products; is used as the sanitary regulation for milk and milk products served on interstate carriers; and is recognized by public health agencies, the milk industry, and many others as a national standard for milk sanitation. Foaming Acid FP assists dairies in compliance with the Grade "A" Pasteurized Milk Ordinance.

EXCELLENT ACIDIC RINSE:

Multiple product use is often a requirement with many food processing cleaning systems. As an example, an alkaline product like Spartan Caustic Cleaner FP is used to remove heavy encrustations of milkstone or beerstone from stainless steel. This procedure is often followed by a clear water rinse and the use of a foaming acid, like Foaming Acid FP, to effectively neutralize any remaining alkali residue.

NON FUMING:

Foaming Acid FP, even in its concentrated form, does not exhibit hazardous or corrosive fumes.

ENVIRONMENTALLY RESPONSIBLE:

Formulated with concern for the environment, Foaming Acid FP is biodegradable. Contains no butyl. No perfume. Non flammable.

NSF REGISTERED:

Foaming Acid Cleaner FP is NSF (National Sanitation Foundation) registered "A3" for use in and around food processing areas, where its use is not intended for direct food contact. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CRF for appropriate use, ingredient and labeling.

DIRECTIONS FOR USE:

Some individuals may be sensitive to ingredients in this product. Before use, read product label and MSD sheet.

Do not mix with chemicals not specified on the product label.

General Cleaning of Outside of Tank: Using Foam Gun, Foam-It 15 or other spray apparatus, spray outside tank area with 1:32 (4 oz. per gallon of water) to 1:20 (6 oz. per gallon of water) dilution of Foaming Acid Cleaner FP. Rinse thoroughly with hot, potable water.

Soaking: Mix 16 ounces (1 pint) Foaming Acid Cleaner FP with 8 gallons of water. For acidified rinse, mix 1 oz. with 5 gallons of water. Rinse thoroughly with hot, potable water.

SPECIFICATIONS:

Available Acid - 30%

Form - Liquid

Color – Clear light pink

Specific Gravity - 1.21 @ 24°C / 75°F

pH - <1

Stability --

- a. Shelf @ 24°C / 75°F 1 year minimum
- b. Accelerated @ 49°C / 120°F 60 days minimum
- c. Freeze / Thaw -- Freezes and thaws with complete clarity

Kosher and Pareve

PACKAGING:

Foaming Acid Cleaner FP is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30, 15 gallon drums and 5-gallon pails. Label copy is provided in English and Spanish. Secondary labels are also available.

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting www.spartanchemical.com.

GUARANTEE:

Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture.

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