



SC-99

POWDERED ALKALINE CLEANER

(FOOD PROCESSING)

SC-99 is a highly concentrated caustic cleaner designed for use in food processing and industrial cleaning applications. Its surfactants and alkalinity penetrates and emulsifies greasy baked-on soils found in ovens, fryers, racks and trays used to cook foods. This super duty cleaner maintains a ph of 12.5 at a dilution of 100 to 1. **SC-99** is especially effective at quickly removing animal and vegetable oils from all surfaces. This highly concentrated product has a large amount of special chelating agents to prevent scaling of hot pressure washers and heating devices. **SC-99** has been accepted by the **USDA** as a general cleaning agent on all surfaces, follow by a potable water rinse.

SPECIFICATIONS

Physical appearance.....	White powder
Odor.....	Musty, odor
Specific gravity.....	n/a
ph.....	13.5 (1% solution)
Viscosity.....	n/a
Biodegradable	Yes
Freeze point.....	N/a
Phosphorous as % p.....	0.087%
Flash point.....	None

DIRECTIONS:

Use **SC-99** at 1 to 10 % of solution strength depending on soil build-ups to be removed. Adjust the concentration metering or injection devices to obtain the desired results. In a vat cleaning operation, use at 140 to 200 f. Do not use undiluted on composition floors or water based paints.

FIRST AID:

If eye contact occurs, flush with large quantities of water for at least 15 minutes. If ingested induce vomiting immediately by sticking finger down throat. **GET MEDICAL ATTENTION IMMEDIATELY.**

ETOWAH CHEMICAL SALES & SERVICE

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