



PH DOWN

ACID CLEANER FOR THE FOOD INDUSTRY

DESCRIPTION

pH down is a highly concentrated blend of nitric and phosphoric acids. This product eliminates all traces of mineral deposits and will not foam.

APPLICATION

pH down is used for in place cleaning with a concentration of 0.5-2.0% wt/wt. It is also efficient at low temperatures.

For food plant use, food contact surfaces should be rinsed with abundant potable water before re-use. Do not contaminate food products.

PROPERTIES

Appearance: Clear liquid

pH (1% solution): Acidic

PRECAUTIONS

Do not take internally. If ingested, give 3-4 glasses water or milk to drink and seek medical attention. **DO NOT INDUCE VOMITING.** If product comes in contact with eyes, flush for at least 15 minutes with a large amount of water. If irritation persists, consult a physician.

INGREDIENTS

Contains: Phosphoric acid, Nitric acid.

MADE IN CANADA

DIS IN FECT PRODUCTS LTD P.O Box 338 Balmoral, Manitoba R0C-0H0

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