

KLENZADE®

K-SAN

INDUSTRIES:

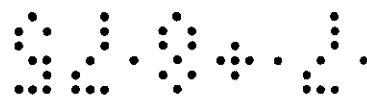
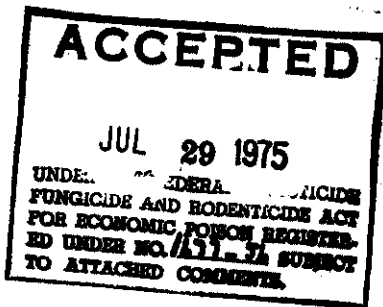
- Fluid Milk and Ice Cream
- Beverage
- Brewery
- Meat
- Fruit and Vegetable Processing
- Canning
- Frozen Food and Basic Product
- Bakery

- * Acid sanitizing detergent
- * Excellent wetting ability
- * Odorless and heat stable
- * Spot free, clear rinsing

K-SAN, Formula S-15, is an acid sanitizer which is effective against *Staphylococcus aureus* and *Escherichia coli*. It is formulated to control mineral deposits from hard water. K-SAN is a multi-purpose sanitizer with moderately acid detergency. At proper use dilution, it is non-corrosive to stainless steel processing equipment.

AVAILABLE IN:

- 53 Gallon Barrel
- 4-1 Gallon Case



Manufactured by



PRODUCTS, Division of ECONOMICS LABORATORY, Inc.
 OSBORN BUILDING, ST. PAUL, MINNESOTA 55102

KLENZADE®

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K-SAN

STATEMENT OF INGREDIENTS:

Active Ingredient	
Phosphoric acid	22.00%
Sodium Dodecylbenzene sulfonate	2.75%
Inert Ingredients	75.25%
(contains a non-ionic detergent)	

PROPERTIES:

Form	Liquid	Pounds Per Gallon	9.5
Color	Yellow	pH 1.0% Solution	
Odor	Aromatic	pH 0.1% Solution	
Foam	High	Acidity calculated as	
Wetting Ability	Excellent	phosphoric acid	22.00%
Specific Gravity @ 68°F	1.142		

Contains not more than 7.0% phosphorus
2.3 grams per gallon of average recommended use concentration

USE:

For sanitation of dairy and food processing equipment, clean and then rinse equipment with hot (145°F) water. Then sanitize just before using equipment with 1 ounce K-San to 1 gallon of water (providing 200 ppm sodium dodecylbenzene sulfonate). All surfaces should be exposed to the sanitizer for a period of not less than 2 minutes.

SAFETY:

Rinse empty container thoroughly with water and discard.

PRECAUTIONS:

DANGER

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 or fatal if swallowed. Avoid contamination of food.

FIRST AID

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol.

Call a physician immediately.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

ACCEPTABILITY:

K-SAN is registered with the Environmental Protection Agency.

EPA Reg. No. 1677-56

K-SAN is authorized by the U.S. Department of Agriculture for use in Federally Inspected Meat and Poultry Plants as a sanitizer for all surfaces. Before using this compound, food products and packaging material must be removed from the room or carefully protected. After using this compound, surfaces must be thoroughly rinsed with potable water before operations are resumed.

Klenzade..the Clean Team,

TOTAL INVOLVEMENT FOR SANITATION