SAN

1/2

INDUSTRIES:

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

AVAILABLE IN:

- 53 Gallon Barrel
- 4-1 Gallon Case

- * 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.

ACCEPTED

27 JUN 1977

UNDER THE FEDERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT FOR ECONOMIC POISON REGISTERED UNDER NO. 1677-56

Manufactured by



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



STATEMENT OF INGREDIENTS:

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

PROPERTIES:

FormLiquid ColorYellow OdorAromatic FoamHigh Wetting AbilityExcellent Specific Gravity @ 68°F1.142	Pounds Per Gallon
Specific Gravity @ 68°F	

Contains not more than 7.0% phosphorus, 1.15 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 2 gallons of water (providing 100 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