

aero® food processing

Our line of AERO® Food Processing products is a complete line of high-foaming and CIP, alkaline, acid and chlorinated cleaners, no-rinse sanitizers and lubricants.

HIGHLIGHTS

- Granular alkali cleaner
- Low foam for CIP applications
- Safe on aluminum - excellent for washing pots and pans in automatic washers

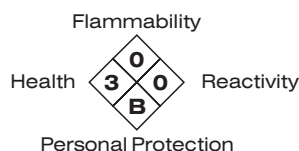
TYPICAL PROPERTIES

- pH (0.5% solution): **11.6**
- Alkalinity (Na₂O): **29.8%**
- Phosphates (P₂O₅): **5.0%**
- Foam: **Low**
- Appearance: **White granular mixture**
- Odor: **Odorless**
- USDA: **A-1**
- Kosher Certified

SAFETY CAUTIONS

- **Warning:** May cause eye and skin irritation
- Keep out of reach of children.
- It is recommended that protective gloves and safety glasses be worn when using this product.
- Make sure there is adequate ventilation.
- Refer to M.S.D.S. for additional safety information.

HIMIS RATINGS



Alka 750 Aluminum-Safe Non-Foaming Alkali Cleaner

This product is a concentrated alkali cleaner and degreaser for use in bakeries and other food processing areas. Excellent for removal of food soils from aluminum equipment, such as pans, utensils, carts, racks, etc. May be used in automatic washers or by soaking.

DIRECTIONS-

- **For soaking,** dilute 1/2 to 1 lb. of product per gallon of water. Soak for 5-10 minutes at 150-180° F. Solution tank should be large enough for complete immersion. Rinse with clear water.
- **For automatic washers,** dilute 1 lb. per 10 gallons of water. Rinse with clear water.



NSF A1 Registered,
meets USDA 1998
A1 Guidelines
NSF Reg. No. 134695
Product Category: A1

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aero®
CHEMICAL COMPANY

a division of:
ABC COMPOUNDING CO., INC.
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