

# 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

- Liquid alkali cleaner
- Aluminum-safe
- Non-foaming for CIP applications
- Excellent for washing pots and pans in automatic washers

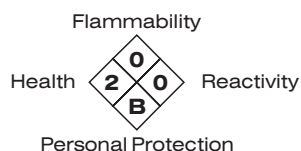
## TYPICAL PROPERTIES

- Specific Gravity: **1.3**
- pH: **>13**
- Alkalinity (as Na<sub>2</sub>O)  
Total: **10.5%**  
Active: **8.7%**
- Appearance: **Light amber liquid**
- Odor: **Odorless**
- USDA: **A-1**
- Kosher Certified

## SAFETY CAUTIONS

- 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 150 Aluminum-Safe Non-Foaming Alkali Cleaner

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

## DIRECTIONS-

- **For soaking**, dilute 15-30 oz. 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 3-4 oz. per gallon of water. Rinse with clear water.



NSF A1 Registered,  
meets USDA 1998  
A1 Guidelines  
NSF Reg. No. 134691  
Product Category: A1

distributed by:

**aero®**  
CHEMICAL COMPANY

a division of:  
**ABC COMPOUNDING CO., INC.**  
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