

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
- High foaming
- Excellent for regular clean-up of floors, walls, and equipment in meat rooms and food plants

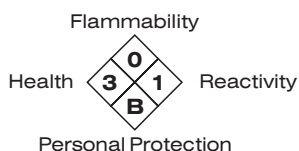
TYPICAL PROPERTIES

- Specific Gravity: **1.11**
- pH: **13.0**
- Total Alkalinity : **3.0**
- Solids: **18.4%**
- Foam: **High, stable**
- Appearance: **Clear colorless 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.

HMIS RATINGS



Alka 200 High Foaming Alkali Cleaner

This product is a self-foaming alkali cleaner and degreaser for cleaning floors, walls and processing equipment in general food processing areas. Formulated with a blend of alkali builders, chelating agents, detergents and solvents, it is effective for removing fatty and greasy soils from all hard surfaces. May be used with foam generating equipment, pressure washing, or manual cleaning. Safe on aluminum surfaces.

DIRECTIONS-

- **For cleaning floors and walls,** dilute 2-4 ozs. of product per gallon of water.
- **For processing equipment,** dilute 4-8 ozs. per gallon.
- Allow solution to remain on surfaces for at least 15 minutes.
- Rinse thoroughly with potable water.



NSF A1 Registered,
meets USDA 1998
A1 Guidelines
NSF Reg. No. 134692
Product Category: A1

distributed by:

aero®
CHEMICAL COMPANY

a division of:
ABC COMPOUNDING CO., INC.
Atlanta, Georgia Dallas, Texas