



Hygiene Specialists

PRODUCT INFORMATION SHEET

BUTCH

CONCENTRATED ALKALINE POWDER

DESCRIPTION

A concentrated alkaline powder designed to remove fat, oil and heavy duty grease from meat hooks during the dip tank operation.

DIRECTIONS

Hook Cleaning:

Add 1 Kg of product to every 10L of water.

Deep Fryer Cleaning:

Add 0.1Kg of product to every 10L of water.

Concrete Cleaning:

Wet surface to be cleaned, apply powder over the area, scrub into surface then hose off.

Do not mix with any other chemical.

Store in a cool area away from direct sunlight.

AREA TO USE

Meat handling equipment in abattoirs and food processing plants

SAFETY

DANGER: CAUSES SEVERE SKIN BURNS AND EYE DAMAGE. MAY BE CORROSIVE TO METALS.

PREVENTION: Do not breathe mists. Wash hands thoroughly after handling. Do not eat, drink or smoke when using this product. Wear eye / face protection. Keep only in original container.

RESPONSE: IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Remove immediately all contaminated clothing. Rinse skin with water. Wash contaminated clothing before reuse. IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing. Immediately call a POISON CENTRE or doctor.

STORAGE & DISPOSAL: Store locked up in a corrosion resistant container, in accordance with local regulatory requirements. Dispose of contents/container in accordance with local regulations. Intended for industrial and commercial use only. For further information refer to the SDS. In emergencies call 000.

EMERGENCY TELEPHONE:
POISONS CENTRE 13 11 26



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