

Acidisolve

Acidic Spray & CIP Detergent

Acidisolve is a mild acid detergent useful in dairy operations, cheese plants, ice cream plants, bottling, vegetable processors, and numerous other food processing facilities. This product is an economical acid rinse that can be used to neutralize residual alkaline films such as hard water film, calcium deposits, beerstone and milkstone. Acidisolve will brighten and bring back the shine on metal surfaces.

- **Effective in Dairy, Cheese & Bottling Facilities**

- **Removes Hard Water Scale & Calcium Build Up**

Usage Directions: Dilute Acidisolve in accordance with Dilution Guidelines chart. For CIP Flow Method: Add ½ - 1 ounce Acidisolve per each gallon of water. Pump through the system until full flow is obtained at all extremities. Close drain valves and hold solution under pressure for at least 2 minutes to insure contact with all internal surfaces. Drain the solution and rinse with fresh water.

Safety & Hazards



Wear Protective Eye Glasses, Chemical-Resistant Gloves and Waterproof Apron While Using Acidisolve

Consult SDS for Further Safety Precautions

DOT Shipping Name: UN 1805, Phosphoric Acid Sol, 8, PG III

Technical Information:

Appearance: Light Yellow.
Odor: Typical
pH: 2 - 3
Foam: Moderate Foam

Associated Products:

FCC-3, Foaming Chlorinated Detergent With Caustic & Rinse Agents
MG 4-Quat, 5th Generation Quaternary Sanitizer & Disinfectant

Acidisolve

Dilution Guidelines

Usage	Dilution
CIP Applications	½ - 1 Ounce Per Gallon Water
Spray Applications	1 - 2 Ounces Per Gallon Water

Warning: Do Not Mix With Alkaline Or Chlorinated Products.

Products Manufactured By:

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