

MG ChlorSan

12.5% Sodium Hypochlorite Sanitizer

MG ChlorSan is effective in a wide range of cleaning, brightening, and sanitizing applications including cleaning food contact surfaces, brightening cutting boards, disinfecting cooling towers and bleaching fabrics.

- **Kills Mold, Mildew, Fungus, Etc...**
- **Brightens Plastic Surfaces**
- **Cleans & Deodorizes**

Usage Directions: No-Rinse Food Contact Surface Sanitizer: Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to re-establish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. See Label for Other Uses.

Safety & Hazards



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

Consult SDS for Further Safety Precautions

DOT Shipping Name: UN 1791, Hypochlorite Solution, 8, PG III

Technical Information:

Appearance: Clear Yellow Liquid
Odor: Bleach
pH: >12
Foam: Non-Foaming

Associated Products:

FCC-8, The Ultimate Foaming Chlorinated Detergent
103-F, Foaming Degreaser With Caustic
Special Acid Cleaner, Heavy-Duty Acid Detergent and Descaler

MG ChlorSan Dilution Guidelines

Usage	Dilution
Food Contact Surface Sanitizer	1 Ounce per 5 Gallons (200 ppm)
Cleaning Applications	10 Ounces per Gallon

Titration Kit:

CM-240, Chlorine Sanitizer Test Strip
See Color Chart on Test Strip Container

Warning: Do Not Mix With Acidic Products. Some Fabrics May Need Special Attention. Always Consult Fabric Manufacturer's Washing Instructions For Proper Care.

Products Manufactured By:

Morgan Gallacher, Inc.
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