

DESCRIPTION

Vinegar 8 is an industrial strength vinegar used for neutralizing and cleaning, and it can also be used as a food contact surface sanitizer.

FEATURES & BENEFITS

economical • neutralizes and cleans hard surfaces • no rinse food contact surface sanitizer

DIRECTIONS

Usage:

As a **neutralizer**, dilute 1 part to 40 parts water (25mL per litre, 3.2 fl. oz per gallon)

As a **cleaner**, dilute 1 part to 50 parts water (19.5mL per litre, 2.5 fl. oz per gallon)

As **no-rinse food contact surface sanitizer**: 70-1500ppm (0.9mL per gallon, 0.12 fl. oz per gallon) - (19mL per litre, 2.4 fl. oz per gallon)

Ensure surfaces are cleaned (i.e. organic matter and debris are removed) prior to sanitizing. A suitable concentration/ppm testing method must be available and used regularly to ensure correct sanitizer levels. Sanitized surface must be air-dried.

First Aid:

Eyes & Skin: Immediately flush with plenty of water for at least 15 minutes. Call a physician. **Ingestion:** If swallowed, promptly drink a large quantity of water or milk. Do not induce vomiting. Call a physician. **Inhalation:** Remove to fresh air.

For further information, please review the **Safety Data Sheet (SDS)** and Product Label.

Storage & Handling:

Avoid contact with eyes and skin. Keep container tightly closed when not in use. Keep out of reach of children. Keep from freezing.

PHYSICAL DATA

Package: 4 x 3.78L cases

Appearance: liquid

Colour: clear

Foam: none

Odour: acid odour

pH: acidic

ProjectClean.com

1607 Derwent Way, Delta, BC, Canada V3M 6K8
1-800-663-9925

Product code:
P302200-4cs