

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 acid cleaner
- Low foam for CIP applications
- Excellent for removing scale, milkstone and other mineral deposits

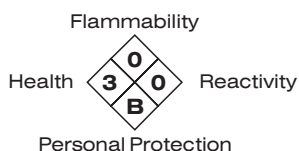
TYPICAL PROPERTIES

- Specific Gravity: **1.16**
- Acidity: **29.5%**
- Wetting Agents: **1.1%**
- Foaming: **Low**
- Appearance: **Clear colorless liquid**
- Odor: **Slight Acid**
- USDA: **A-3**
- 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



Aci 100 Low Foaming Acid Cleaner

This product is formulated with a blend of phosphoric and hydroxyacetic acids and a low-foaming detergent for use in dairies, beverage plants and other food processing areas. Removes hard water scale, milkstone, rust and other mineral deposits. Brightens stainless steel and aluminum equipment. When used for acidified rinse, it effectively neutralizes alkali residues. May be used with CIP, soak, or spray-cleaning methods.

DIRECTIONS-

- **For CIP cleaning:** dilute 1 pint of product per 20 gallons of water.
- **For soaking:** dilute 1 pint per 8 gallons of water.
- **For acidified rinse:** dilute 1 oz. per 5 gallons of water.
- **Rinse** thoroughly with potable water.

distributed by:

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CHEMICAL COMPANY

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