

TECHNICAL DATA

FOAMING HANDSOAP

Description:

Foaming Handsoap is an effective high foaming hand washing product for use in federally inspected meat, poultry, dairy and other food processing plants when used by personnel prior to handling food and/or food processing equipment. It contains no harsh irritants yet performs as a heavy-duty hand cleaner. Effective in water up to 400 ppm hardness.

Physical Properties:

Appearance – Clear to slightly hazy
Odor – Mild
pH, as is – 6-8
Density – 8.37 pounds per gallon
Viscosity – ~1 cPs @ 25°C
Foaming – High
Rinsing – Excellent

Directions for Use:

Wet hands. Depress nozzle 3-4 times to dispense Foaming Handsoap onto palm. Rub hands together to create lather. Wash palm to palm, back of hands fingers, thumbs, fingernails, and wrists. Rub hands together for at least 20 seconds. Rinse hands thoroughly with water. Dry hands. For best results, follow hand washing with an application of hand sanitizer

Note: For us in food processing plants, best practice is to repeat this process each time upon entering the production area, prior to handling food and/or food processing equipment.

Safety:

Avoid contact with eyes. In case of eye contact, flush eyes with water for at least 15 minutes.

Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep container closed and store in a cool, dry place. Keep from freezing.