

### Product

Phocus™ is a food grade blend of sodium hydroxide and potassium hydroxide that is approved for direct application on food by the FDA and meets USDA requirements for use on poultry, meat and egg products. Phocus™ can also be used for cleaning equipment in milk and food processing plants, for neutralizing acids in process waters and waste waters, and as an alkalinity booster in boilers and in cooling water systems.

### Benefits

Phocus™ is a highly effective pH control agent for poultry and meat processing during colder months that may reach freezing temperatures. This product is affirmed by the FDA as a Generally Recognized as Safe (GRAS) substance (21 CFR 184.1763, and 21 CFR 184.1631), and allowed for use on poultry, meat and egg products under FSIS Directive 7120.1.

### No Adverse Effects

No organoleptic changes are observed on food products processed using Phocus™.

### Properties of Phocus™

<b>Physical Form</b>	Liquid
<b>Color</b>	Colorless to slightly yellow
<b>Solubility</b>	Freely Soluble in water
<b>Specific gravity (relative to water)</b>	1.49 - 1.52
<b>pH Value (in 1% solution)</b>	12.0 - 14.0
<b>Components</b>	Sodium Hydroxide, 40 - 45% Potassium Hydroxide 1 - 7% Sodium chloride 0 - 5% Water 48 - 59%

### Storage

The material is safe to store in well-ventilated areas at ambient temperatures of between 30° and 120°F. Keep containers closed when not in use to prevent evaporative losses and possible contamination. Do not store concentrated product in any atmospheric metal container, such as aluminum, magnesium, or zinc. Protect from freezing. Keep separated from strong oxidants, strong acids, metals, food & feedstuffs.

### Packaging

HDPE Plastic Pails, Drums, and Totes

### Transport (DOT)

UN 3266, Corrosive liquid, basic, inorganic, n.o.s. (Contains: Sodium Hydroxide, Potassium Hydroxide), 8, PG II.