

CLEAR CUT™

ACID SANITIZER

A Non-Iodine Blended Acid Sanitizer for C.I.P. and C.O.P. Systems, Tanks, and Backflush Systems

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before use, consult the product label for directions on preparation of use solutions, product application and cleaning procedures. The label will also contain detailed efficacy information, i.e., a list of bacteria, fungi and/or viruses against which this product is effective, and the dilution level and contact time required to achieve effective cleaning, sanitizing and/or disinfection. Also consult the label before use for precautionary statements, first aid, environmental hazards, handling, storage and disposal information.

This product is an EPA registered sanitizer for use in food processing plants and dairies. It is designed for use on filling equipment, tanks, transfer lines and most plastic, stainless and other acid-resistant surfaces. Effective against listed bacteria when used as directed including *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*. Low foam level makes this product an ideal choice for CIP circulation cleaning processes. Also excellent for COP immersion cleaning of valves, pipes, fittings, parts, utensils and similar small items. Removes milkstone and hard water scale accumulations while sanitizing. May be used at a variable dilution rate of 60-180 ppm depending on the application. Does not contain iodine.

Directions for Use

FOOD PROCESSING - SANITIZING: On pre-cleaned, hard, non-porous, food contact surfaces at 90-180 ppm of decanoic and nonanoic acids combined, this product is effective against *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7. At 68 ppm decanoic and nonanoic acids combined, this product is effective against *Staphylococcus aureus* and *Escherichia coli*.

1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment. 2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
3. Sanitize equipment prior to use with a solution of 1 oz. of this product in 8 gallons of water to 2 oz. of this product in 6 gallons of water, to provide 68 to 180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

FOOD PROCESSING - DESCALING AND SANITIZING: Regular use of this product for descaling and sanitizing will prevent formation of milkstone and mineral stone on hard, non-porous, food-contact surfaces. On pre-cleaned, hard, non-porous, food contact surfaces this product is effective against *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7.

1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment. 2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
3. Sanitize equipment prior to use with a solution of 1 oz. - 2 oz. of this product in 6 gallons of water, to provide 90-180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

DAIRY EQUIPMENT: Regular use of this product on dairy equipment will prevent formation of milkstone and mineral stone on hard, non-porous surfaces. On pre-cleaned, hard, non-porous surfaces, this product is effective against *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7.

1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment. 2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
3. Sanitize equipment prior to use with a solution of 1 oz. - 2 oz. of this product per 6 gallons of water, to provide 90-180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	Clear Liquid
Odor	Characteristic
pH (1% solution, 22°C)	<2.0
Foaming	Low
Flash Point	None
Density (lbs/gal, 22°C)	9.60 ±0.1
Stability Range	50-100°F
Free Alkalinity (as Na ₂ O)	None
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	<5.0%

Product Number

33841
33805
33855

Packaging

4x1 gal. case
5 gal. case
55 gal. drum