

# sund Block Whitener

## D10.9

Fast-acting, non-corrosive thick liquid cleaner and whitener for food cutting/ preparation surfaces.

#### Features & Benefits

- Powerful liquid formula begins to work immediately upon application. Whitens and brightens cutting boards in as little as 15 minutes
- Specifically formulated for food cutting and preparation surfaces
- Thick liquid formula spreads easily over rough surfaces and allows for even applications
- Meets DOT & OSHA non-corrosive requirements

#### Applications

- Apply directly to the surfaces and use with a brush for deep cleaning
- Suitable for use in industrial, institutional and food processing environments



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#### **Use Instructions**

- Clean cutting boards with degreaser
- Rinse and remove all food residue from surface with potable water
- Without agitating, apply the product and spread evenly with a clean nylon brush or scrub pad
- Allow the product to sit for 15 minutes and then scrub briefly
- Rinse surface thoroughly with potable water
- Sanitize the surface
- For Food Plant Use: All food contact surfaces must be thoroughly rinsed with potable water after treatment with this product. Avoid contamination of food during use or storage.

Technical data	Suma® Block Whitener D10.9
Certifications	CFIA, Kosher
Color/Form	Light yellow, liquid
pH	13
Scent	Chlorine
Shelf Life	1Year

Product	Pack size	Dilution	Product code	
Suma® Block Whitener D10.9	4 x 1 gal. / 3.78 L Containers	Ready-to-use	904404	*

#### Safe handling

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use; and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDS are available online at www.diversey.com or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate.