

F&B Acidosan-D

Cleaner & Sanitizer

Description

Acidosan-D is for food contact surfaces.

Effective

- Reduces bacteria when used as directed
- Controls mold and mildew
- Formulation reduces bacteria and quickly neutralizes odors
- Excellent detergent action suspends grease and oil while leaving surfaces bright and clean as it reduces bacteria

Easy-to-Use

• Easy to prepare use concentration at 1 ounce per 4 gallons

Cost-Effective

Economical use concentrations

Discussion

Acidosan-D fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service in waters up to 600 ppm of hardness calculated as calcium carbonate when tested by the A.O.A.C. Germicidal and Detergent/Sanitizers Official Method.

This product is easily and quickly dispersed in hot or cold water and cleans in water up to 600 ppm of hardness (as calcium carbonate) to form a completely uniform solution. This product when used at a 1:500 aqueous dilution (200 ppm active quaternary) may be used on dairy equipment.

When used as directed, this product is an effective sanitizer against *Escherichia coli* (ATCC 11229), *Staphylococcus aureus* (ATCC 6538), *Listeria monocytogenes* (ATCC 35152), *Salmonella enterica subsp. enterica serotype chloraesuis* (ATCC 10708), *Salmonella enterica subsp. enterica serotype typhi* (ATCC 6539), *Shigella sonnei* (ATCC 11060) and *Vibrio cholerae* (ATCC 14035).





Cleaner & Sanitizer

Directions For Use

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Cleaning Dairy Farm Bulk Milk Tanks

Previously cleaned milking equipment, pails, inflations and tubing should be sanitized prior to milking operations by preparing a 200 ppm solution of active quaternaries by mixing 1 ounce (2 tablespoons) of this product in 4 gallons of water. Scrub or dip equipment into the solution for one minute and allow to drain prior to the beginning of the milking operation. Do not rinse equipment with water after treatment.

Use a clean single service towel for each animal to thoroughly wipe udder with the above warm sanitizing solution prior to milking. After washing, wring excess solution from the towel and dry the udder. Never reuse towel or dip used towel back into solution. Never reuse udder wash solution. Always use freshly prepared solutions and non-corrodible utensils.

Sanitizing Dairy Product Dispensing Equipment

Previously cleaned dairy product dispensing equipment should be sanitized by preparing a 200 ppm solution of active quaternaries by mixing 1 ounce of this product in 4 gallons of water. Run this solution through the equipment for one minute and allow to drain before use. For removable parts, clean and dip in 200 ppm solution. Let them air dry. To sanitize immobile items, flood them with a 200 ppm active quat by sponging or spraying for at least 60 seconds and let air dry. Do not rinse equipment with water after treatment.

Sanitizing Previously Cleaned, Nonporous Surfaces and Equipment in Dairy Plants:

Remove all gross food particles and soil from equipment and surfaces with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with potable water. Prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 5 ounces to 20 gallons of water. Sanitize with this solution by wetting all surfaces

Technical data

EPA Reg. No.	1839-51-875
Form/Color	Clear light straw/
	pink liquid
Scent	Quaternary
Specific Gravity	1.18
pH (1%)	2.25
pH (neat)	0.6
% P	9.49
% Total Acidity (as H ₃ PO ₄)	26.9

The above data is typical of normal production and should not be taken as a specification.

thoroughly by application of a coarse spray, flooding, immersion or brushing. Allow sanitizer solution to contact surface for at least one minute.

Drain and allow equipment to air dry. Prepare a fresh solution daily or more frequently as soil is apparent. Test sanitizer periodically with a quaternary tester to maintain the 200 ppm active level.

Sanitizing Previously Cleaned, Nonporous Surfaces and Equipment in Dairy Plants:

Prepare a 200 ppm active quaternary solution. Sanitize with this solution by wetting all surfaces thoroughly by application of a coarse spray, flooding, immersion or brushing. Allow sanitizer solution to contact surface for at least one minute. Drain and allow equipment to air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

Sanitizing Previously Cleaned, Nonporous Surfaces and Equipment in Food, Beverage, Meat, Poultry, Egg and Seafood Processing Plants:

Remove all gross food particles and soil from equipment and surfaces with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with potable water. Prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5.0 ounces to 10 gallons of water, or 5-10 ounces to 20 gallons of water. Sanitize with this solution by wetting all surfaces thoroughly by application of a coarse spray, flooding, immersion, or brushing. Allow sanitizer solution to contact surface for at least one minute. Drain and allow equipment to air dry. Prepare a fresh solution daily or more frequently as soil is apparent. Test sanitizer periodically with a quaternary tester to maintain the 200-400 ppm active level.

Hard Water Tolerance

This product fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1965 recommendation of the U.S. Public Health Service in waters up to 600 ppm of hardness calculated as calcium carbonate, when tested by the AOAC Germicidal and Detergent/Sanitizing Official Method. Consult your milk inspector or health officers for recommendations on your local program.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Test Kit Precautionary Statement
Test Kit #409724 Refer to current Safety Data Sheet.