

TECHNICAL DATA



K-San 125

Sodium Hypochlorite 12.5%

Product Description and Purpose

K-San 125 is an economical and effective liquid sanitizer containing 12.5% sodium hypochlorite. For sanitizing applications in food processing, milk industry, farm premises and laundry facilities. Approved as a sanitizer on food surfaces with no rinse, USDA designation D2.

Features/Benefits

Concentrated

Very Economical to Use

Surfaces Applicable

Approved as a sanitizer on food surfaces with no rinse, USDA designation D2.

General Usage Directions

See product label for complete directions.

Authorization

EPA Reg. No: 9616-7-49614 – EPA Est. No.: 49614-MO-001

Where Used

K-San 125 is recommended for use in bleaching and for final sanitizing applications in dairies, red meat and pork packing plants, poultry kill and further procession plants, edible oil plants, and any type of food processing plant where an EPA registered sanitizer is required.



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Physical Properties

K-San 125 contains 12.5% sodium hypochlorite.

Form	Liquid
Odor	Strong Chlorine
Color	Clear Yellow
pH	12.4
Specific Gravity	1.206
Freeze Point	-8°F

Caution

NOTE: DO NOT MIX WITH ACIDS. MIXTURE WILL RELEASE TOXIC FUMES! FLOOD SANITIZE ON COOL SURFACES ONLY USING COLD WATER APPLICATION.

FIRST AID:

DANGER! CORROSIVE. CONTAINS HYPOCHLORITE SOLUTION. DO NOT GET IN EYES, ON CLOTHING OR SKIN.

Internal: Drink large quantities of water. Do not induce vomiting. See a physician immediately.

External: Remove contaminated clothing. Wash with cold water.

For Eyes: Flush with water for 15 minutes. See a physician.

Keep out of reach of children. For industrial use only. Read Safety Data Sheets for more information.



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