

Block Whitener

Chlorinated Cleaner for Food Processing Areas

Block Whitener is formulated with a combination of sodium hypochlorite, caustic soda and detergents. Excellent for use in meat, poultry and fish processing areas, delicatessens, restaurant kitchens and bakeries. Use this product to remove blood, fats, marrow and protein soils from butcher blocks, tables and other food processing equipment.

Specifications

Color	Straw
Scent/Odor	Chlorine
Character	Clear, viscous liquid
Foam	None
pH Use Dilution	Greater than 12.5
Phosphorus Content	0.0%
Approvals	cRc

Pack Sizes

4950281	4/1 gallon case
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Directions For Use

Equipment: Scrub brush or pad.

Specifically designed for use in food processing establishments. Before use, remove all food and packaging materials from area to be cleaned.

1. Wash cutting boards with a degreaser.
2. Rinse with clean water.
3. Apply undiluted product.
4. Allow product to set for 5 to 10 minutes.
5. Scrub surface with brush or pad.
6. Rinse with clean water.
7. Sanitize surface.

NOTE: Do not use on aluminum.

Safety Reminder

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is available on our website at www.uschemical.com and is also available by scanning the QR code on the label.

