Our line of AERO® Food Processing products is a complete line of high-foaming and CIP, alkaline, acid and chlorinated cleaners, no-rinse sanitizers and lubricants.





ACI 100

Low Foaming Acid CIP Cleaner

This product is formulated with a blend of phosphoric and hydroxyacetic acids and a low-foaming detergent for use in dairies, beverage plants and other food processing areas. Removes hard water scale, milkstone, rust and other mineral deposits. Brightens stainless steel and aluminum equipment. When used for acidified rinse, it effectively neutralizes alkali residues. May be used with CIP, soak , or spray-cleaning methods.

DIRECTIONS FOR USE

For CIP cleaning: Dilute 1 pint of product per 20 gallons of water.

For soaking: Dilute 1 pint per 8 gallons of water.

For acidified rinse: Dilute 1 oz. per 5 gallons of water.

Rinse thoroughly with potable water.

HIGHLIGHTS

- Liquid acid cleaner
- Low foam for CIP applications
- Excellent for removing scale, milkstone and other mineral deposits

TYPICAL PROPERTIES

• Specific Gravity: 1.16

• Acidity: 29.5%

• Wetting Agents: 1.1%

• Foaming: Low

• Appearance: Clear colorless liquid

• Odor: Slight acid

SAFETY CAUTIONS

Keep out of reach of children. Read label and SDS before use. Causes severe skin burns and eye damage. May be corrosive to metals.

Refer to SDS for additional safety information.





Nonfood Compounds Program Listed A3 Registration # 134684