



FOAM KLIN

Neutral Cleaner & Sanitizer

FOAM KLIN is a liquid foaming cleaner formulated to clean and sanitize surfaces in contact with food found in dairies, wineries, breweries, and food, beverage and meat processing and packaging plants.

DIRECTIONS FOR USE

Use **FOAM KLIN** at a concentration of 6% to 10%. This dilution will provide **600** to **1000** active ppm of quaternary ammonium chloride. This dilution controls microorganisms such as **virus, bacteria, yeast and mold.**

Let this dilution be in contact with surfaces for at least 15 to 30 minutes then rinse with abundant potable water.

PROPERTIES

Appearance: Clear yellowish liquid

Odour: Pleasant

pH : Neutral

Specific gravity @ 25°C: 1.150±0.050

Solubility: Complete