



Tech

Technical Data

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Crimson 003

GENERAL DESCRIPTION: Crimson 003 is a chelated Sodium Hydroxide blend used for cleaning equipment in dairies and food processing facilities. Crimson 003 is phosphorus free.

PHYSICAL PROPERTIES:	Appearance	:	Pale Tan - Black
	Foaming	:	Low complete
	Rinsability	:	
	pH 1% solution	:	12.5
	Odor	:	negligible
	Density	:	12.66 lbs/gal
	Total Alkalinity as Na ₂ O	:	36.9%
	Active Alkalinity as Na ₂ O	:	36.4%

DIRECTIONS FOR USE:

To prepare a 1.0% active caustic solution, use 1.4 gallons of Crimson 003 for each 100 gallons (1 1/71.4 l) of water.
For CIP of product lines, use 36 oz. of Crimson 003 per 100 gallons (28mls/10l) of 150-165°F water for 30-90 minutes. (Minimum of 10 minutes at temperature per spur)

For CIP of cold product storage tanks, use 36 oz. of Crimson 003 per 100 gallons (28 mls./ 10 l) of 135-140°F water
Large tanks - 8-10 minutes at temperature.
Small tanks - 8-10 minutes at temperature.
Horizontal tanks - 8-10 minutes at temperature.
Silos - 15-20 minutes at temperature
To CIP processing vats, use 90-140 oz. of Crimson 003 per 100 gallons (70-109 mls./10 l) of 165°F water for 30-40 minutes.
To CIP HTST units, use a 1.0-1.5% active caustic solution of Crimson 003; use 138-180 oz. of Crimson 003 per 100 gallons of 178-180°F water for 45-60 min

SAFETY: For cautionary and first aid information, consult the Safety Data Sheet.

AUTHORIZATION: Chelated Sodium Hydroxide is authorized by the U.S. Department of Agriculture for use in federally inspected meat and poultry plants as a cleaner for use only in soak tanks or with steam or mechanical cleaning devices in all departments. Before using Chelated Sodium Hydroxide, all food products and packaging materials must be removed from the room or carefully protected. After using this product, all surfaces in the area must be thoroughly rinsed with potable water.
The Agri-Food Safety Division, in Canada, has no objection to the composition and intended use of Chelated Sodium Hydroxide in food processing plants provided there will be no contamination of food as a result of it's use and provided that equipment and surfaces subject to direct contact with food are thoroughly rinsed with potable water after treatment with the product.