

## INDUSTRIAL

## Bleach 12%

Liquid chlorine bleach • Sanitizer &amp; deodorizer



BLEACH 12% contains up to 12% w/v sodium hypochlorite (10.8% w/w) liquid bleach or simply bleach. BLEACH 12% is recommended to be used to sanitize food contact, hard non-porous surfaces, automated dish machines, and as a liquid laundry whitener. BLEACH 12% is safe to use at the recommended concentration; the compound breaks up quickly and leaves a harmless by-product after a brief period (salt and water) which makes the cleaned surfaces safe to touch.

- Brightens and whitens
- Highly concentrated
- Laundry whitener
- Sanitizes food contact surfaces
- Koshercheck certified

## APPLICATIONS

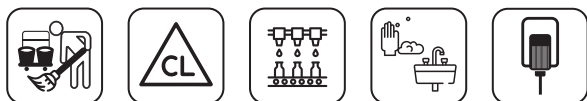
Automated dish washers

Commercial laundry

Food processing plants

Well shocking

Mold remediation



## TECHNICAL DATA

**Appearance:** liquid**Colour:** yellow**Foam:** none**Odour:** chlorine**pH:** alkaline

## Packaging size

4 x 3.78L  
18.9L

## Packaging codes

1900100-4cs  
1900100-18.9



PROMAX®

## DIRECTIONS

**Sanitizing food contact surface: For non-porous surface (200 ppm chlorine solution):** Dilute 2 ml of BLEACH 12% per litre of water (0.26 oz/gallon)(1:500).

**For porous surface (800 ppm chlorine solution):** Dilute 7 ml of BLEACH 12% per litre of water (0.9 oz /gallon)(1:140).

**For mold removal:** Dilute 10 ml of BLEACH 12% per litre of water (1.3 oz/gal) (1:100).

**For process water:** Up to 5 ppm calculated as available chlorine. For chiller water, in water for processing poultry carcasses internally contaminated with feces, and in red meat carcass final wash water at concentrations between 20-50 ppm, calculated as available chlorine.

**Low temp warewashing machine:** Automatically dispensed through machine injection system at required concentrations to meet the available chlorine requirements of the local health regulation. Do not use in water temperature that's above 65°C (150°F).

**For Dish Machine Sanitizing rinse:** 50-100ppm chlorine solution. Ensure surfaces are cleaned (i.e. organic matter and debris are removed) prior to sanitizing. A suitable concentration/ppm testing method must be available and used regularly to ensure correct sanitizer levels. Sanitized surface must be air-dried.

**Laundry:** Temperatures and pH are crucial for use in laundry (145-155 °F, 63-68 °C). Dispense using a liquid laundry injection system. This product is intended for commercial laundry systems.

**DO NOT USE METAL PUMPS WITH BLEACH.** It is very important not to contaminate bleach with iron. A very small amount of iron will turn the bleach to dirty looking brown color. **DO NOT MIX WITH OTHER CHEMICALS, ESPECIALLY AMMONIA AND ACIDS.**

**FOR USE IN FOOD PLANTS:** All food should be removed or covered prior to use and food contact surfaces are to be thoroughly rinsed with potable water so there will be no contamination of food as a result of its use.

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## STORAGE

Store in corrosive resistant container with a resistant inner liner; Keep only in original container.; Store in a dry, cool, well-ventilated place.

## SAFE HANDLING

Before usage, ensure employees read and understand the product labels and Safety Data Sheet. Directions for use can be found on the label and the TDS. Employees can find hazard warnings, precautionary statements and first aid procedures on the SDS sheets. SDS are available online at [projectclean.com](http://projectclean.com) or by calling 1-800-663-9925. Improper use may result in damage or injury.

