

JMN SPECIALTIES, INC.

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PRODUCT BULLETIN

FREEZER CLEANER 65*

Low Temperature Freezer Cleaner

General Description

FREEZER CLEANER 65 is a water soluble ready-to-use cleaner works effectively even in extreme conditions, tolerating temperatures as low as -29°C (-20°F). **FREEZER CLEANER 65** makes it easy to clean cold room and freezer floors without the hassle of defrosting. Leaves floors clean with no residue. Phosphate-free formula. Versatile and easy-to-use cleaner is an excellent choice for messy freezer floors. **FREEZER CLEANER 65** is formulated to the standards established by the US EPA's Design for the Environment Formulator Program.

Application

FREEZER CLEANER 65 is provided ready-to-use, do not dilute when cleaning any surface below 32F. When cleaning freezers that have been turned off for any reason, **FREEZER CLEANER 65** may be diluted with water. The actual dilution rate depends on the amount and type of soils to be cleaned. A suggested dilution rate is as follows:

Heavy Cleaning	1 part cleaner to 4 parts water
Medium Cleaning	1 part cleaner to 5 - 10 parts water
Light Cleaning	1 part cleaner to 10 - 20 parts water

Physical Properties

Color	Clear
Specific Gravity	1.05 - 1.07
Flash Point	None
pH	3.5 – 6.0
Odor	Mild
Solubility	Water Soluble

Availability

FREEZER CLEANER 65 is available in UN approved 5-gallon pails, 55-gallon drums and bulk quantities.

Handling

Observe warning labels on containers. Normal precautions for industrial chemicals apply. This document does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this product to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.

**FREEZER CLEANER 65 is formulated with ingredients listed on the FDA GRAS (generally recognized as safe) list. JMN Specialties, Inc. certifies that this product is formulated and meets the certification requirements of federal regulations (9 CFR, Section 416.4). JMN Specialties, Inc. has documentation on file and this documentation is available to Food Safety and Inspection Service (FSIS) inspection program employees for review.*

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