



Tech

Technical Data

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## CRIMSON CDI 003

### **GENERAL DESCRIPTION:**

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

### **PHYSICAL PROPERTIES:**

- ◆ Appearance: Clear- Pale Tan
- ◆ Foaming: Low
- ◆ Rinsability: complete
- ◆ Density: 12.66 lbs/gal.
- ◆ pH 1% solution: 12.5
- ◆ Odor: negligible
- ◆ Total Alkalinity as Na<sub>2</sub>O: 36.9%
- ◆ Active Alkalinity as Na<sub>2</sub>O: 36.4%

### **DIRECTIONS:**

To prepare a 1.0% active caustic solution, use 1.4 gallons of Crimson CDI 003 for each 100 gallons (1 l/71.4 l) of water. For **CIP of product lines**, use 36 oz. of Crimson CDI 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 CDI 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 CDI 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 CDI 003; use 138-180 oz. of Crimson CDI 003 per 100 gallons of 178-180°F water for 45-60 min

### **SAFETY:**

For cautionary and first aid information, consult the Material Safety Data Sheet (MSDS).

### **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.

\*\*\*[For more detail about product handling & safety info, please refer to the Material Safety Data Sheet](#)\*\*\*