



SANS 1828 – Cleaners for use in the Food Industry  
Permit No: 6981/10345

## CUT 2

Cut 2 is a concentrated, high alkaline caustic based (Caustic < 60 %), non foaming, liquid degreaser designed for CIP applications. (Pipeline cleaning). Cut 2 is also suited for cleaning grillers, ovens, smokers crates and heavily soiled areas via automatic application. Cut 2 is approved for use in the food industry.  
Product pH @ 1 % is between 12.00 - 14.00.

### Dilutions

Use at 10 - 100 ml/l (1: 100 - 1: 10) dilution with water depending on application.  
Rinse surface well with cold water. Do not mix with any other chemicals.  
Use diluted product within 7 days. Avoid contamination with food stuffs.

### GHS Identification:

**UN 1760 - CORROSIVE LIQUID, NOS**



### PPE

Gloves, Goggles, Personal Protective Clothing, Gumboots



First Aid

| SKIN  | EYES   | INHALATION  | ORAL                                |
|---|--|---|-------------------------------------|
| Remove/take off all contaminated clothing immediately. Rinse skin with water. | If in EYES rinse cautiously with water for several minutes, remove contact lenses if safe and easy to do. Continue rinsing, seek medical help. | If INHALED and breathing is difficult – remove person to fresh air and seek medical attention | Do NOT induce vomiting              |
| If skin irritation persists consult a doctor.                                 |  |   | Neutralize with an acidic solution  |
|   | Consult a Doctor immediately   |   | Drink Fruit Juice / Vinegar / Water |
|   |  |   | Consult a Doctor immediately        |

### Available in

5Lt, 25Lt