



# COUNTDOWN ACS

## GENERAL DESCRIPTION

**Countdown ACS** is a stable, aqueous solution containing 0.08% chlorine dioxide. It is designed for use as a sanitizer for hard surfaces in brewery, beverage and dairy industries, as well as a processing aid in meat, poultry, seafood and vegetable facilities. Its specially formulated antimicrobial solution is specifically designed to help processors meet today's stringent food safety standards.

## PHYSICAL PROPERTIES

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**APPEARANCE:** light yellow liquid

**FOAMING:** none

**SOLUBILITY IN WATER:**

100%

**ODOR:** mild chlorine

**DENSITY:** 1.28 kg/L

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## DIRECTIONS FOR USE

**Recirculation Sanitizing:** For hard surface sanitizing, apply Countdown ACS at 10-15 ppm titratable chlorine dioxide.

**Food Processing:** For a wide variety of food processing applications such as carcass wash, Countdown ACS is used between 5-50 ppm titratable chlorine dioxide. Consult your local Food Safety Alliance technical representative for your personal application recommendation.

## CAUTION

Safe to use on all surfaces normally utilized in food plant applications at prescribed dilutions.

## SAFETY

When handling concentrated chemicals, follow the guidelines listed in the Safety Data Sheets (SDS). PPE must be worn at all times. Avoid contact with skin and eyes. Breathing small amounts of this material can be irritating to some people but is not likely harmful. If irritation persists, move to fresh air until irritation ends.