



Nonfood Compounds  
Program Listed (A8)  
(152424)

# Product Specification Report

1.0/94790001/0620

**FS formula 10184 LP is an alkaline foaming degreaser, ideal for the removal of stubborn dirt**

## FS FORMULA 10184 LP

Alkaline foaming degreaser

### FEATURES:

<b>Cleans thoroughly</b>	Removes accumulations of grease, oil and carbonised residues.
<b>Versatile</b>	Can be used manually, with a foam cannon or with a pressure washer.
<b>Foaming formula</b>	Produces a dense and stable foam, ensuring longer contact times.

### APPLICATIONS:

Recommended for use in meat processing plants, cafeterias, restaurants and in all other places where there is the need to remove stubborn dirt.

### SPECIFICATIONS:

Form ..... Liquid  
Colour ..... Light amber  
Odour ..... Odourless  
Density (20°C) ..... 1,24 kg/dm<sup>3</sup>  
pH (undiluted) ..... >13,0

### ACTIVE INGREDIENTS:

- Sodium hydroxide
- Sequestering agents
- Surfactants

### REGISTRATIONS:

FS FORMULA 10184 LP is NSF A8 registered. The product is acceptable as a degreaser or carbon remover for food cooking or smoking equipment, utensils, or other associated surfaces in and around food processing areas, where its use is not intended for direct food contact.

### INSTRUCTIONS FOR USE:

Recommended concentrations:

Light soiling: 0,5-1,5%  
Heavy soiling: 2,0-4,0%

If possible, use hot water (40-50°C). Let the product act for 5-10 minutes, and rinse with drinking water. Apply with:

- A foam cannon
- Pressure washer
- Manual sprayer

### PRECAUTIONS FOR USE:

Always rinse after use; don't let the product dry on the surface. For more information, consult the MSDS.

### COMPATIBILITY:

This is an alkaline product, avoid contact with aluminium and galvanised and painted surfaces.

*All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.*



**Zep UK Ltd.**  
T • 0151 422 1000  
F • 0151 422 1011  
info@zep.co.uk  
[www.zep.co.uk](http://www.zep.co.uk)



**Zep Italia s.r.l.**  
T • 800 016 918  
Numero Verde Tecnico  
800-579185  
tecnico@zepeurope.com  
[www.zep.it](http://www.zep.it)



**Zep Industries BV**  
T • 02 347 01 17  
F • 02 347 13 95  
sales@zep.be  
[www.zepindustries.be](http://www.zepindustries.be)



**Zep Industries BV**  
T • 0164 250100  
F • 0164 266710  
info@zepbenelux.com  
[www.zepindustries.nl](http://www.zepindustries.nl)



**Zep Industries BV**  
T • 0521 174158  
F • 0521 5217114  
sales@zepbenelux.com  
[www.zepindustries.de](http://www.zepindustries.de)