

Food Service

FAT SCAT

Degreaser for Meat Fat Removal



- Specially formulated for meat fat removal applications
- Great for use in butcher shops, delis and meat processing
- USDA rated A1

PHYSICAL PROPERTIES	PACKAGING
Appearance: Liquid clear to straw	S313421-04 – 4-1 gallons
Specific gravity: 1.085-1.08	
Color: Straw	
pH: 12.0-14.0	
Flashpoint: >200	
Odor: Bland	
Dilution: 1:25 and up	

DIRECTIONS: For best results, dilute 1:25 in hot water. Apply hand or water pressure foam generating sprayer. For light duty, dilution can be increased. Regular spray equipment, mop sponge or brush can also be used. For food plant cleaning, follow by rinse with potable water. **NOT FOR USE ON ALUMINUM.** USE IN: Packaging plants, dairies, smokehouses, poultry and fish processors, fast-food services, bakeries and bottlers. Authorized by the USDA for use in federally inspected meat and poultry plants.

STORAGE and HANDLING: Keep container tightly capped with label intact. Do not reuse containers. Can cause eye irritation. Do not get in eyes. Harmful if swallowed. First Aid: Eye contact-Remove contact lenses. Flood eyes with water for at least 15 minutes holding eyelids apart. Ingestion-If swallowed, drink large amounts of water. Skin Contact-Wear gloves to prevent irritation. If irritation persists, seek medical advice.

Keep Out of Reach of Children. Industrial or Institutional Use Only.



1610 North 170th East Avenue | Tulsa, OK 74116
Phone: 918.439.4329 | 888.834.2001 | Fax: 918.439.4203
summitprochem.com