



# MID BRITE

## Liquid Foam Cleaner

### Description

MID BRITE is a liquid foam cleaner that is a very effective heavy duty pot and pan wash, manual cleaner, and foam cleaner. It's pH is 6.0 - 8.0, and is consequently gentle to hands. It has many uses for manual and foam cleaning with many applications in food processing, food service, and food preparation facilities.

### Solutions/Advantages

- Unique combination of synthetic detergents, surfactants, wetting agents, and a corrosion inhibitor
- General purpose cleaner penetrates, emulsifies, and suspends grease, fats, and other food soils
- Previously USDA authorized in Categories A-1 and G-5
- Safe on soft metals when used according to product directions
- Foam is stable in the presence of emulsified food soils
- Biodegradable
- Free rinsing
- Hard water tolerant
- Unscented
- Designed for use on food contact surfaces followed by a potable water rinse
- Versatile use and may be used in meat, bakery, snack foods, beverage, vegetable processing and other applications

### Benefits

- Highly concentrated so a little goes a long way to reduce costs
- Especially successful in removing animal and vegetable oils and grease without caustic for safer handling
- Has multiple effective applications as a manual cleaner, through a foam generator, and as a heavy duty pot and pan wash to reduce product inventory to save money
- May be used in retort and retort cooling water to clean soils from food can exteriors and help prevent water spotting
- Reduces hard water spots for clean looking equipment
- High foam so easy to see where applied to avoid over use

### Directions for Use

Pre-rinse. Dilute 1 ounce per 1 gallon of water for washing pots, pans, tableware, utensils, and glasses. For use as a manual cleaner, dilute 1 ounce per gallon of water. To use as a foam cleaner, MID BRITE should be diluted 1:20 to 1:100 and applied through foam generating equipment. In retort cooling and retort water, dilution will vary from ¼ ounce to 1 ounce per gallon of water. Potable water rinse required on food contact surfaces.

**For handling and precautionary information, reference the product label and material safety data sheet.**

**For more information about RMC  
call 1.800.388.4762 or go to  
[www.rochestermidland.com](http://www.rochestermidland.com)**



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