

## **T.C. 81**

### **Rinse Additive**

#### **PRIMARY APPLICATION**

T.C. 81 is added in minute amounts to the water in cooling canals and retorts of U.S. food plants (except those processing meats) to prevent water spotting. It acts to reduce the surface tension of water, thereby thinning it out. Cans or jars thus treated dry down quickly, uniformly and cleanly with no significant water spotting or dulled surfaces. Labels are easier to apply and adhere better. Faster dry down helps retard metal corrosion. In addition, T.C. 81 may be used in metal processing as a final rinse aid, after chrome plating or other operations where water spotting may be a problem. It also improves cleaning and wetting out properties of Tru-Chem phosphate materials. T.C. 81 is approved for use in meat and poultry processing plants (as well as other food plants) by the CDA (in Canada).

#### **CHEMICAL CHARACTERISTICS**

Chemical composition	A blend of nonionic surfactants
Physical form	A colorless liquid
Odor	None
Specific gravity	1.017 at 20°C (68°F)
Bulk density	1008 g/l (8.4 lbs/gal)
Viscosity	6.2 cps, Brookfield Spindle 1, 60 rpm At 20°C (68°F)
Flash point	None
Foaming tendency	Moderate to high
Maximum solubility	Infinite
Behavior in hard water	Unaffected
Rinseability	Good
Biodegradable	No
Phosphate-free	Yes
Normal operating temperature range	No limit
Normal working concentrations	0.05% to 0.5% by volume
pH at working concentrations	6.9 to 7.2
Effect of prolonged boiling	None
Effect of working solutions on metals	Applicable on steel, stainless steel, copper, brass, aluminum and zinc when used as directed; attacks magnesium