

FOOD SERVICE SPECIALTY PRODUCTS





USC Block Whitener

(4950281) 4/1 gal.

Block Whitener is formulated with a combination of sodium hypochlorite, caustic soda and detergents. Excellent for use in meat, poultry and fish processing areas, delicatessens, restaurant kitchens and bakeries. Use this product to remove blood, fats, marrow and protein soils from butcher blocks, tables and other food processing equipment.



USC Freezer Cleaner

(057717) 4/1 gal.

(057721) 55 gal. drum

Freezer Cleaner is specially designed for cleaning walk-in freezers. It provides effective cleaning in sub-zero temperatures, eliminating costly freezer shut down. It is institutional strength, saving time and labor. This product is non-corrosive and ready to use for safety and convenience.



USC Con-Tac

(076284) 50 lb.

(075678) 400 lb. drum

Con-Tac is a heavy duty caustic formula for use as a cleaner on heavy duty food processing equipment. This product contains chelating agents for effective sequestration of hard water constituents, minimizing lime scale build-up. It is a non-foaming powder which makes it excellent for CIP use.



USC Immense

(057099) 15 gal. drum

Immense is a safe, economical, general purpose, detergent. It quickly removes dirt, atmospheric grime, and greasy soils to combat floor safety hazards (slipping) and deterioration due to grease build up. It rapidly restores natural attractiveness of clean surfaces to brighten any area. This product readily handles stubborn soils which previously required a heavy-duty cleaner. It is also an excellent detergent for water or steam-pressure gun operations.



USC Industrial HD Cleaner

(100984695) 5 gal.

Industrial Heavy Duty Cleaner is a concentrated, highly alkaline formula designed for use in breweries, wineries, food and dairy processing plants and restaurants. Its non-foaming properties make it an excellent choice for CIP cleaning and circulation cleaning of dairy, beverage and food processing equipment, tanks, hood and ducts, restaurant hood filters, soak tanks and smokehouses. Its powerful fast-acting formula removes heavy grease, soot, food and carbonized soils.



USC Maxi-Foam

(077694) 55 gal. drum

Maxi-Foam is ideal for cleaning food processing equipment, cutting boards, tables, grills, hoods, meat saws, walls and floors. The high foaming formula clings to surfaces for better cleaning using less product.



USC Meat Room Degreaser

(077039) 4/1 gal.

Meat Room Degreaser is an extremely effective cleaner designed to quickly dissolve meat fats and grease deposits. This product is ideal for use on walls, floors, tables, cutting equipment, cutting boards and all food processing equipment. Meat Room Degreaser's thick foam will cling to all surfaces for effective cleaning.



USC Ready-To-Use No Rinse Sanitizer

(077418) 6/1 qt.

Ready-To-Use No Rinse Sanitizer is an effective cleaner/sanitizer for use on both food contact and non-food contact surfaces. It eliminates 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds. This product is EPA registered.



USC Shurguard Plus

(3296548) 2/1 gal., (057602) 4/1 gal.

(3296521) 5 gal., (073157) 55 gal. drum

Shurguard Plus is designed for use in hospitals, nursing homes, hotels, food service establishments, restaurants and bars where disinfection, sanitization and deodorization is of prime importance. When used as directed, this product is formulated to disinfect hard, non-porous, inanimate environmental surfaces: floors, walls, glazed porcelain, glazed ceramic tile, plastic surfaces, bathrooms, cabinets, tables and chairs.



USC Soak Tank Cleaner 005

(4274631) 2/1.5 gal.

Soak Tank Cleaner 005 is a concentrated formula designed to remove grease and baked-on carbon from kitchen utensils that can be soaked. A fast acting alkaline material, Soak Tank Cleaner 005 is an odorless, biodegradable mixture. Ideal for use on pots and pans, oven racks, grills, fryer baskets, trays and removable range parts.