



## **ALKALINE – H**

This is a highly concentrated, heavy duty, cleaning chemical, used for cleaning of burnt-on oils, protein and fatty deposits, smoke residues and CIP in the food industry. It is suitable for all food related industries such as meat factories, dairies, sweet factories, mineral water, beer, soft drink manufacturers, bottle washers etc, for hard stainless steel surface cleaning.

### **Advantages**

- Highly alkaline
- Low foaming
- Improved cleaning and rinsing properties, especially useful for fatty and oily surfaces.
- Stain removing properties
- Biodegradable when diluted
- Highly concentrated – more than 30% caustic

### **Physical Properties**

Foam: low foam

S.G: 1.3

pH: 13+

Colour: slightly brown

Odour: Typical

Heat Stability: Recommended for use between 20°C and 90°C.

### **Method of Application**

CIP: use 0,3% to 0,5% Alkaline H at 65°C

Pasteurisers: use 0,8% to 1,0% Alkaline H at 75°C

UHT processing: use 1,5% to 2% Alkaline H at 85°C

Bottle washing: use 1% to 2% Alkaline H as required at high temperature.

Hot soak: 1% Alkaline H at 85°C 30 minutes

Cold soak: 2% Alkaline H for 7 to 14 days at 20°C.

### **Toxicology and First Aid**

*Caution: This product should not be used on items such as galvanized surfaces and aluminium alloys. Do not mix with acids or acid based products as this will result in the release of gas.*

Keep out of reach of children. Wear gloves, protective clothing and face/eye protection. Avoid eye contact - if it occurs - wash immediately and seek medical attention if necessary. Avoid inhalation - severe irritant - artificial respiration and oxygen may be required in severe cases. Avoid skin contact, wash off with copious amounts of water and remove contaminated clothes. Ingestion – DO NOT INDUCE VOMITING, give milk or large quantities of water.

The recommendations herein are based on laboratory tests and in field use experiments. To the best of our knowledge these are accurate and since conditions of actual use are beyond our control, all recommendations are made without any warranty whatsoever.

ALL PINELAND ENVIRONMENTAL TECHNOLOGY HACCP PODUCTS CARRY THE APPROPRIATE SABS MARK



Tel: + 27 (0)21 531 3749 Fax: + 27 (0)21 531 3903

email: [info@pineland.co.za](mailto:info@pineland.co.za) website: [www.pineland.co.za](http://www.pineland.co.za) CK: 1991/003667/07 Directors: C Davidson