



CHLORO H-FOAM

This is a highly concentrated, high foaming, sterilizing and cleaning chemical, used for all types of cleaning in the food industry. It is suitable for all food related industries such as, meat factories, dairies, sweet factories, etc. for hard surface cleaning using the foam method.

Advantages

- Very high stable foam
- Disinfects (chlorine)
- Good cleaning
- Stain removing properties
- Biodegradable
- Highly concentrated
- **SABS 1853 MARK BEARING**

Physical Properties

Foam: Very stable fine foam

S.G: 1.2

PH: 13+

Colour: Clear

Odour: Typical

Heat Stability: Not recommended for use above 60C. Ideal operating temperature below 45C

Method of Application

When using as a foam applicator, it is recommended to dilute between 1:20 (1,000ppm chlorine) and 1:40 (500ppm chlorine). Foam the surfaces to be cleaned and leave for at least 10 minutes before washing away. It can also be used through a high pressure cleaner at a low temperature (ideal 45C) and a dilution of between 1:75 and 1:100. This product is highly recommended for general food factory cleaning.

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 chlorine gas.

Keep out of reach of children. Avoid eye contact – if it occurs – wash immediately and seek medical attention if necessary. Wash hands with soap and water before handling food.

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 PRODUCTS CARRY THE APPROPRIATE SABS MARK

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