

This is a highly concentrated, non-foaming, disinfecting 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.

Advantages

- Low foaming, acceptable for CIP
- Disinfects (chlorine) (1:100 dilution, 30 seconds at 9°C1-22°C)
- Good cleaning
- Stain removing properties
- Biodegradable
- Highly concentrated
- Approved by the SABS for use in the Food Industry SABS 1853.

Physical Properties

Foam: Very low S.G: 1.2 PH: 13+ Colour: Clear Odour: Typical

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

Method of Application

Use at a dilution of 1% for CIP and other purposes. At a dilution of 1:100, there will be approximately 420 ppm available chlorine in solution. Bacteria will be killed from as short a contact time a 30 seconds, but a 5-minute contact time is recommended. 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. It is safe to use on stainless steel.

Keep out of reach of children. Avoid eye contact – if it occurs – wash immediately and seek medical attention if necessary. Do not inhale – artificial respiration may be required in severe cases. Avoid skin contact, wash off with copious amounts of water. Induce vomiting only when large amounts were ingested – otherwise drink water or milk.

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.

