

CHLORINE FOAM

REMOVAL OF FAT AND PROTEIN ENCRUSTATIONS IN THE FOOD INDUSTRY. RECOMMENDED FOR H.A.C.C.P. PROCEDURES

CHEMICAL-PHYSICAL CHARACTERISTICS:

Chemical classification	- Non-ionic emulsion	Odour	- Characteristic
Physical state and colour	- Liquid	Specific gravity	- 1.03 ca
Water solubility	- Total	Biodegradability	> 90% (according to EU regulation n° 648/2004 of 31/03/2004)
pH	- 14 ca		
Phosphorus content	- Absent (in any case not relevant for the product typology according to the EU regulation n°648/2004 of 31/03/2004)		

PROPERTIES:

CHLORINE FOAM is a strongly alkaline foam detergent suitable for the removal of fat and protein encrustations and residues in the food industry.

It is recommended for cleaning filters, tanks, stainless steel pasteurisers, shelling machinery and various apparatus also in plastic, along with refrigerator walls,.

METHOD OF USE AND DOSAGE:

Use **CHLORINE FOAM** in concentrations of from 1 to 8% in cold or preferably hot water, using the appropriate lance for the formation of foam.

PRECAUTIONS:

Avoid contact with skin and eyes. Follow the advice given in the relevant safety sheet.