

TECHNICAL DATA REPORT

HS 0435

PRO-CLEAN Self Foaming Acid Cleaner/Sanitiser

DESCRIPTION:

Blend of mineral food grade acids, surfactants and corrosion inhibitors.

PURPOSE:

PRO-CLEAN is used to remove hard water and protein scale from food processing equipment used in the meat packing, dairy and bottling industries.

HOW TO USE:

Mix PRO-CLEAN with water (preferable 30 - 50°C) and stir until it is in solution. This solution is immediately ready to be foamed. Spray the solution with a foam generator on the surface to be cleaned. Allow the foam to remain on the surface until the soil is loosened. Then rinse well with a strong impingement water spray.

PRO-CLEAN should be foamed at a 1 to 40 dilution. At this level it is an effective hard water and protein scale remover. Naturally lesser concentrations can be used for lighter soil and stronger concentrations for heavier soils. **ALWAYS RINSE WITH POTABLE WATER THE SURFACES THAT MAY COME INTO CONTACT WITH FOOD.**

For sanitising: PRO-CLEAN is an effective acid sanitiser. Use 1 part PRO-CLEAN to 200 parts water for final acid sanitising on food contact surfaces. Surfaces should be previously cleaned and rinsed before applying final sanitising rinse. PRO-CLEAN is effective for sanitising in hard water up to 30 grain water hardness (400 ppm as CaCO₃). This sanitising solution can be applied by immersion, flooding, or spraying. Let stand for a minimum of 10 minutes.

Dairy Farms: For cleaning bulk tanks, utensils, cans, separators, strainers, pails and milking machines.

Dairy and Food Processing Plants: For cleaning transport tank trucks, storage tanks, and other equipment.

Carbonated Beverage Industry: For cleaning pre-mix vending units.

Meat and Poultry Plants: For cleaning all meat and poultry contact surfaces such as belts, cutting tables, and other equipment and utensils.

PRINCIPAL USERS:

Dairy plants, meat packers, food plants, cheese plants, egg washing plants, water and soft drink bottling plants, breweries, bakeries, etc.

ADVANTAGES:

- 1) Works quickly.
- 2) Removes a wide variety of soils, rust and calcium stains from stainless steel and other surfaces.
- 3) No odour, non-fuming.
- 4) Easy to apply.
- 5) Easy to rinse.
- 6) Forms copious amounts of foam.
- 7) Excellent for use in manual cleaning of food processing equipment.
- 8) Biodegradable.

PRECAUTIONS:

EXTERNAL: If splashed in eyes or on skin flush thoroughly with water for 15 minutes, then cover with moistened sodium bicarbonate. **GET MEDICAL ATTENTION IMMEDIATELY.** If splashed on clothing remove

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and wash them immediately.

INTERNAL: If swallowed, give solution of milk and sodium bicarbonate, milk of magnesia or egg whites beaten with water or three to four glasses of milk. **DO NOT INDUCE VOMITING. GET MEDICAL ATTENTION IMMEDIATELY.** Read Material Safety Data Sheet.

SPECIFICATIONS:

pH (1 to 40) 1.3
Density at 20°C 1.275
Physical Form Clear liquid
Colour Colourless
Odour Odourless
Active ingredients 46%
Stability Stable between -17°C and 55°C