technicaldatasheet

The data presented herein is based on experiments and information believed reliable. However, we can make no guarantee on performance of, or results obtained through the use of the product herein described owing to varying conditions in laboratories and plants over which we have no control. Neither can any guarantee be given that the products or uses outlined will not infringe any existing patents.

Food Service

SANIFOOD RINSE FREE CHLORINE SANITIZER

DESCRIPTION

- An ideal rinse free chlorine sanitizer.
- o Degreases and sanitizes in one step
- o Chlorine based sanitizer reduces bacterial growth. Minimizes the risk of food contamination due to unwanted fragrances
- $_{\odot}\!$ Effective in both hard & soft water

ccepted by Agriculture Canada for use in registered establishments

Dual action saves time & water

WHERE TO USE

- Ideal for washing, sanitizing eggs, washing fruits &vegetables.
- For use in C.I.P. systems.
- Not recommended for use on soft metals such as aluminum or galvanized surfaces.

HOW TO USE

- Dosage:
- Fruit & Vegetables:

No rinse sanitizer:

- o Dilute 2.5 ml in 1 lit water.
- Soak in solution for 10min
- o Allow to dry.

Fruit & Vegetables:

- o Rinse fruits & vegetables.
- o Dilute 5ml in 1lit water.
- o Soak in solution for 10min
- o Rinse.

INGREDIENTS

 Chlorine, sodium hydroxide, potassium hydroxide, sodium metasilicate, sodium hypochlorite.

TECHNICAL DATA

Colour	Yellow
Odour	Chlorine
рН	13.3-14
Foam	None
Rinsing	None
Storage	Dry, cool place
Fuming Capacity	None

SECURITY

Health	Moderate
Flammability	Insignificant
Reactivity	Insignificant
Personal protection	Moderate

