## 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 & Beverage Plants**

# **AFM**

### **FOAMING CLEANER & DEGREASER**

#### DESCRIPTION

- Highly effective Cleaner & degreaser for food industry areas
- Suitable for dairy, meat & poultry, beverages & processed food plants.
- Highly effective on heavy raw & baked stains.
- Anti-corrosive action against light metals, aluminum & galvanized.
- Compatible with most of materials.

#### **HOW TO USE**

- Usage on prewashed surfaces:
  - Foam (Foam generator or foaming head): 2 to 4% (between 20°C and 60°C, 15 to 20 minutes).
  - Rinse with potable water.

#### **PRECAUTIONS**

- Stock in temperature controlled place (from 10° C to 35° C).
- Do not use on light metals.

#### COMPOSITION

- Anionic surfactants: less than 5%.
- Non-anionic surfactants: less than 5%.
- Phosphonate: less than 5%.

#### **BIODEGRADABILITY**

- Primary biodegradability above 90% in 28 days.
- Ultimate biodegradability above 60% in 28 days.

#### **PACKING UNIT**

22kg can.

#### **TECHNICAL DATA**

Colour	Transparent
Texture	Clear liquid
pH (in water)	12.4 (+/-0.2)
Density	1.122
Viscosity	<50m Pas
Solubility	Complete

#### **SECURITY**

Health	High
Stability	See MSDS
Reactivity	See MSDS
Personal protection	See MSDS

