

Food & Beverage Plants

ADM FOAMING ALKALINE CLEANER & DISINFECTANT

DESCRIPTION

- Cleans & disinfects all surfaces in food industry areas.
- Suitable for dairy, meat & poultry, beverages & processed food plants.
- Without chlorine.
- Compatible with many materials : inox, pvc, polyethylene, polypropylene, caoutchouc & glass (except light metals).
- Approved by the ministry of agriculture under n° 2030041.

HOW TO USE

- Disinfectant starting 0.25 %.
- Foaming dosage (foam generator or foaming head): 3 to 5%.
- From temperature room to 50° C.
- Contact time: 15 to 20 Minutes.
- Rinse with potable water.

PRECAUTIONS

- Do not use on galvanized & warm polyamide.
- Do not use on light metals.

COMPOSITION

- EDTA & salts: less than 5%.
- Non-anionic surfactants: 5% & more but less than 15%.
- Cationic Surfactants: Less than 5%.
- Aliphatic carbohydrates: less than 5%.
- Disinfectants.

BIODEGRADABILITY

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

DISINFECTANT STANDARDS:

- Compliant to bactericides standards EN 1040 (0.25% - 5 min- 20°C) and EN 1276 (1% - 5 min- 20° C).
- Compliant to fungicides standards EN 1650(3% -15 min- 20°C- Aspergillus niger).

PACKING UNIT

- 21 kg can.

TECHNICAL DATA

Colour	Transparent to pale yellow
Texture	Foaming Clear liquid
pH (in water)	12.7 (+/-0.2)
Density	1.089
Solubility	Complete

SECURITY

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