

DET ACID

FOOD INDUSTRY



FOAMING ACID DESCALER

FEATURES AND USE

DET ACID is ideal for removing incrustations from all kind of hard surfaces. It is recommended for use in foaming treatments in:

- Beverage and beer industry
- Dairy industry
- Wine making
- Preserves industry
- Food industries in general



METHOD OF USE

Spread the solution on the surface to be cleaned using a foaming sprayer, let it act, then rinse thoroughly.

DET ACID can be used both with high- and low-pressure machines.

DILUTION

0,5-5%

PACK SIZE



10kg

Art. code JA

TECHNICAL DATA

Physical state: liquid

Colour: colourless

Odour: technical

pH: 0,50 +/- 0,50

Density: 1,100 +/- 0,025 Kg/L

COMPOSITION

See safety data sheet. Ingredients compliant with CE Reg. 648/2004

CAUTIONS

See safety data sheet.



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PROFESSIONAL USE