FOOD PROCESSING

DET ACID



FEATURES AND USE

foaming acid detergent ideal to remove scale from all kind of hard surfaces. It is recommended for foam treatment in the:

Beverage and beer industry

Dairy industry

Wine making

Preserves industries

Food industry

METHOD OF USE:

Spread the solution on the surface to be cleaned using a foam-spryer, leave it act and than make a good rinse. DET ACID can be used both with high and low pressure machines.

DILUTION

from 0,5% to 5% in water.

PACK SIZE:

Jerrycan 10Kg

TECHNICAL DATA

Physical state: Liquid Colour: Yellow Scent: Technical pH: 0,5 +/- 0,5

S.W.: $1,1 + /-0.009 \text{ g/cm}^3$

COMPOSITION

See safety data sheet. Ingredient conforming to: CE Reg. 648/2004

CAUTIONS:

Hazard labelling pursuant to EC Regulation 1272/2008 (CLP) and subsequent amendments and supplements.

Hazard statements: Causes serious eye damage. Causes skin irritation.

Precautionary statements: Wear protective gloves / protective clothing / eye protection / face protection.

IF ON SKIN: Wash with plenty of soap and water.

Immediately call a POISON CENTER or doctor / physician.

Contains: LAURYLDIMETHYLAMINE OXIDE PHOSPHORIC ACID





Danger

