

ULTRACIP



Premium Caustic Detergent For CIP/Tray Wash

Application Areas

ULTRACIP is a premium high caustic de-foamed detergent specifically formulated for CIP cleaning in the food, dairy and beverage industry. Highly effective at breaking- down and removing organic matter, fats and grease.

Direction of Use

Use **ULTRACIP** at 0.5-3% v/v at temperatures between 10 - 80°C.

Technical Details

Composition	Contains sodium hydroxide and sequestrant
Appearance	Clear Liquid
Colour	Colourless
pH (1% v/v)	>13
Specific Gravity	1.21
Solubility	Soluble in water
Freezing Point	0-5°C

Material Compatibility

ULTRACIP can be used on all materials commonly used in the food and beverage industry, with the exception of mild steel, carbon steel, galvanised materials, copper and its alloys.

Test Kit

Use SOS Alkalinity products Hi/Low Test Kit. The test requires the reagents KS135-PA1-Phenolphthalein Indicator, KS132-ALK3-Alkalinity LR Titrant.

Storage

Keep container upright and tightly closed in a well-ventilated place, away from heat and direct sunlight. Protect from freezing. Store in original packaging between 5°C and 35°C.
Shelf life: Minimum of two years.

Precautionary Statements

Wear appropriate personal protective equipment when using the **ULTRACIP**. Collect Spillage. Avoid release into the environment. Please read the product label before use and refer to the Safety Data Sheet for further details on chemical handling and disposal guidance.

Pack Size

1000 Litres
200 Litres
20 Litres
5 Litres