

CHLORCIP

Chlorinated Caustic Detergent For CIP



Application Areas

CHLORCIP is a heavy duty, low foaming, caustic based detergent, containing sodium hypochlorite. **CHLORCIP** is effective at breaking down fats and proteins in addition it effectively removes organic matter in the food and beverage industry. Suitable for all water types.

Direction of Use

Use **CHLORCIP** at 1-3% v/v up to a maximum temperature of 50°C, in CIP, machine or soak cleaning methods.

Technical Details

Composition	Contains sodium hydroxide and sodium hypochlorite
Appearance	Clear Liquid
Colour	Yellow
pH (1% v/v)	12.7
Specific Gravity	1.18
Solubility	Soluble in water
Freezing Point	< -5°C

Material Compatibility

CHLORCIP is suitable for use on stainless steel and plastic surfaces in the food and beverage industry when used at the recommended dilutions. **CHLORCIP** must not be used at temperatures in excess of 50°C as corrosion could occur, even on stainless steel.

Test Kit

Use SOS Alkalinity products Hi/Low Test Kit. The test requires the reagents KS425-CL3-Chlorine LR Titrant, KS1325-PA1-Phenolphthalein Indicator, KS136-Alkalinity 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 0°C and 35°C.
Shelf life: 6 months from manufacture.

Precautionary Statements

Wear appropriate personal protective equipment when using the **CHLORCIP**. 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