

MULTICIP



Multi-Metals Safe Alkaline Detergent For CIP/Tray Wash

Application Areas

MULTICIP is an alkaline CIP detergent for cleaning of the plant and equipment in the food and beverage industry, effective at removing fat and grease and multiple metals safe.

Direction of Use

Use **MULTICIP** at 0.5-1% v/v for manual soak cleaning. Use at 1-2% v/v for CIP Cleaning.

Technical Details

Composition	Contains alkalis and sequestrant
Appearance	Clear Liquid
Colour	Colourless
pH (1% v/v)	10.8
Specific Gravity	1.07
Solubility	Soluble in water
Freezing Point	<-5°C

Material Compatibility

MULTICIP is used on all materials commonly used in the food and beverage industry. Multi-Metals Safe, safe on soft metals such as aluminium and its alloys at the recommended concentrations.

Test Kit

Use SOS Alkalinity products Hi/Low Test Kit. The test requires the reagents KS135-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 5°C and 35°C.
Shelf life: Minimum of two years.

Precautionary Statements

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