

HYPOCHLORITE



Chlorinated Disinfectant – Rinse after use

Application Areas

HYPOCHLORITE is a low foam, high quality concentrated sodium hypochlorite disinfecting solution for the food and beverage industry. Contains 12-15% available chlorine on manufacture. **HYPOCHLORITE** is an oxidiser capable of effectively killing a wide range of microorganisms. **HYPOCHLORITE** can be applied as a terminal disinfectant, to CIP systems and applied via soak. **HYPOCHLORITE** must always be rinsed off with water following its application. **HYPOCHLORITE** can also be used as a food processing aid in the preparation of vegetables and salads.

Direction of Use

Use **HYPOCHLORITE** at 200-250ppm for general disinfection. Contact time > 5 minutes. Do not exceed temperatures of 50°C.

Technical Details

Composition	Sodium hypochlorite solution containing 12-15% w/w available chlorine on manufacture
Appearance	Clear Liquid
Colour	Yellow
pH (1% v/v)	13
Specific Gravity	1.24
Solubility	Soluble in water
Freezing Point	-5°C

Material Compatibility

HYPOCHLORITE is only suitable for use at recommended concentrations on stainless steel, certain plastic surfaces and in automatic and CIP equipment. Do not exceed temperatures of 50°C as metal corrosion could occur, even on stainless steel.

Test Kit

SOS Total Available Chlorine Test Kit. This test requires the reagents KP146-CL1P, KT26-CL2A, KP148-CL2B and KS149-CL4 and/or KS150-CL5

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 **HYPOCHLORITE**. 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