

Food & Beverage Plants

ADCM

FOAMING ALKALINE CHLORINATED CLEANER & DISINFECTANT

DESCRIPTION

- Cleans & disinfects all surfaces in food industry areas.
- Suitable for dairy, meat & poultry, beverages & processed food plants.
- Appropriate for all surfaces: floors, walls, table tops, trucks...except light metals.
- Effective on heavy stains: Blood, grease & colorations.
- Oxidizer for organic matter, dispersant, emulsifiers & saponifiers
- Strong oxidizer: bleaching effect on materials (cutting boards, floors...)
- Approved by the ministry of agriculture under n° 2030044.

HOW TO USE

- Disinfectant starting 0.5%.
- Usage on prewashed surfaces.
- Manual brushing & soaking: 1 to 2%.
Temperature from 20 to 50°C.
Contact time: 5 to 15 Minutes.
- Foaming dosage (foam generator or foaming head): 2 to 4%
From temperature room to 50° C.
Contact time: 15 to 30 Minutes.
- Rinse with potable water.

PRECAUTIONS

- Use biocides with precaution.
- Do not use on light metals.

COMPOSITION

- Non-anionic surfactants.
- Phosphonates.
- Chlorine bleaching agents: less than 5%.

BIODEGRADABILITY

- Primary biodegradability above 90% in 28 days.
- Ultimate biodegradability above 60% in 28 days.

PACKING UNIT

- 22 kg can

TECHNICAL DATA

Colour	Transparent to pale yellow
Texture	Clear liquid
Odor	Chlorinated
pH (in water)	12.5 (+/-0.2)
Density	1.151
Viscosity	<50 mPas
Solubility	Complete

SECURITY

Health	High
Stability	See MSDS
Reactivity	See MSDS
Personal protection	See MSDS