## technicaldatasheet

The data presented herein is based on experiments and information believed reliable. However, we can make no guarantee on performance of, or results obtained through the use of the product herein described owing to varying conditions in laboratories and plants over which we have no control. Neither can any guarantee be given that the products or uses outlined will not infringe any existing patents.

### **Food & Beverage Plants**

# **ADM** FOAMING ALKALINE CLEANER & DISINFECTANT

#### DESCRIPTION

- Cleans & disinfects all surfaces in food industry areas.
- Suitable for dairy, meat & poultry, beverages & processed food plants.
- Without chlorine.
- Compatible with many materials: inox, pvc, polyethylene, polypropylene, caoutchouc & glass (except light metals).
- Approved by the ministry of agriculture under n° 2030041.

#### **HOW TO USE**

- Disinfectant starting 0.25 %.
- Foaming dosage (foam generator or foaming head): 3 to 5%.
- From temperature room to 50° C.
- Contact time: 15 to 20 Minutes.
- Rinse with potable water.

#### **PRECAUTIONS**

- Do not use on galvanized & warm polyamide.
- Do not use on light metals.

#### COMPOSITION

- EDTA & salts: less than 5%.
- Non-anionic surfactants: 5% & more but less than 15%.
- Cationic Surfactants: Less than 5%.
- Aliphatic carbohydrates: less than 5%.
- Disinfectants.

#### **BIODEGRADABILITY**

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

#### **DISINFECTANT STANDARDS:**

- Compliant to bactericides standards EN 1040 (0.25% 5 min-20°C) and EN 1276 (1% - 5 min- 20°C).
- Compliant to fungicides standards EN 1650(3% -15 min- 20°C-Aspergillus niger).

#### **PACKING UNIT**

21 kg can.

#### **TECHNICAL DATA**

Colour	Transparent to
	pale yellow
Texture	Foaming Clear
	liquid
pH (in water)	12.7 (+/-0.2)
Density	1.089
Solubility	Complete
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#### **SECURITY**

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

