

06- COMMUNITY AND KITCHEN LINE

FOOD INDUSTRY DEGREASING DETERGENT D.S.A.1005

CHARACTERISTICS : the formulation of this product contains high biodegradable active principles and it is phosphorus free


- specific for removing food greases;
- suited for any kind of surfaces (stainless steel panels, aluminium panels, food industry machines, floors, working tables, slicing machines, etc.);
- very high degreasing power;
- high concentration;
- low residuals, thus preventing food contamination.
- foamy.

DILUTION : prepare 3% to 5% solutions according to the kind of grease to remove (300 ml to 500 ml per 10 litre water);
use the product at 2% (200 ml in 10 litre of water) for light greases.

USE :

- 1) spread the solution by a sponge or hydro-cleaner or suitable tools;
- 2) let the product react for few minutes in order to favour the grease solubilization;
- 3) rinse with water.

Labelling according to Regulation (EC) No 1272/2008:

Hazard statement **Danger** Causes skin irritation.
Code(s):  Causes serious eye damage.
Harmful to aquatic life with long lasting effects.

Supplemental Hazard statement Code(s): Contains 2-bromo-2-nitropropan-1,3-diolo; 5-CLORO-2-METIL-2H-ISOTIAZOL-3-ONE; 2-METIL-2H-ISOTIAZOL-3-ONE (3:1). May produce an allergic reaction.

Precautionary statements: Wear protective gloves/protective clothing/eye protection/face protection.
IF ON SKIN: Wash with plenty of water.
IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
Dispose of the product/container in accordance with existing regulations.

Contains: Anionic surfactants, tetrasodium ethylene diamine tetraacetate, nonionic surfactants, 2-bromo-2-nitropropan-1,3-diolo; 5-CLORO-2-METIL-2H-ISOTIAZOL-3-ONE; 2-METIL-2H-ISOTIAZOL-3-ONE (3:1)

Contains (Reg.EC 648/2004): 5% < 15% anionic surfactants, < 5% non-ionic surfactants

UFI: 27Y2-H0UF-500T-3NXM

Safety data sheet available on request for professional users