

## 08- FOOD INDUSTRY LINE

# ACTIVE-CHLORINE ALKALINE DETERGENT FOR FOOD INDUSTRY D.CL.AL.5022

**CHARACTERISTICS :**

- active - chlorine detergent - strong hygiene/sanitary action;
- suited for traditional cleaning and C.I.P. systems in food industries (beverage, beer, fish sector...): tools, equipments, containers, etc.
- it sanitizes and cleans in one operation;
- saponification effectively of heavy fat;
- remarkable flocculating power;
- low foam.

**Do not use on aluminium, galvanized or tinned steel, phenol resins.**

**DILUTION :** use product dilution from 1% to 3% (100 ml - 300 ml product in 10 l water) according to the dirt degree to remove.

**USE :** TO BE USED IN CIP- CLOSED RECYCLED WATER CLEANING SYSTEMS.

**RINSE WITH A LOT OF WATER.**

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

Hazard statement Code(s): **Danger** **Danger** Causes severe skin burns and eye damage.  
Very toxic to aquatic life with long lasting effects.



Supplemental Hazard statement Code(s): not applicable.

Precautionary statements: Do not breathe vapours.  
Wash with water thoroughly after handling.  
Avoid release to the environment.  
Wear protective gloves/protective clothing/eye protection/face protection.  
IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.  
IF ON SKIN (or hair): Take off immediately all contaminated clothing.  
Rinse skin with water [or shower].  
IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.  
Immediately call a POISON CENTER/doctor.  
Store locked up.  
Dispose of the product/container in accordance with existing regulations.

**Contains:** potassium hydroxide

**UFI: WPF3-N02W-900W-53U7**

**Safety data sheet available on request for professional users**

Rel. 3.0 on 27/04/2023 CODES : 1350220K258915