Detergent range

Perlac Clorat Presse

CHLORINE-BASED DETERGENT

Alkaline sanitizer containing chlorine and surfactants, with high sequestering power. Phosphate free.

As it frees chlorine, with Perlac Clorat Presse you can both clean and sanitize in a single operation.

Complex product with cleaning, sequestering and sanitizing effects

The formula of Perlac Clorat Presse includes special organic sequestering agents that act on the salts responsible for the hardness in water by stopping these salts from either interfering with the active principles in the product or precipitating into crystals and creating unwanted difficulties. The fact that it contains both alkaline salts and oxidizing compounds based on chlorine is a guarantee of the easy removal of protein substances and the complete breakdown of any deposits of colouring materials.

The use of chlorine-resistant surfactants is a carefully studied choice designed to give Perlac Clorat Presse both the necessary wetting capacity and a vital emulsifying and dispersing effect, which allows for quick and total cleaning.

The amount of chlorine developed during the cleaning stages ensures adequate sanitization.

For cleaning and sanitization in the winemaking industry

In the winemaking industry, Perlac Clorat Presse is particularly recommended for washing, sanitizing and removing tartrate residues from presses with stainless steel baskets.

It can also be used to good effect to treat conveyor belts, tanks and storage tanks.

When used with a high-pressure hose, it foams slightly.

Characteristics

Appearance: opalescent liquid.

Colour: yellow.

Specific weight at 20°C: 1.13-1.16 g/cm³

Alcalinity: 6 - 8% (expressed as NaOH).

Fully miscible with water at all concentrations.

Rinsability: excellent.

Biodegradability: over 90% (art. 2 & 4 law no. 136 of 26/4/83].

Phosphorous content: < 0.5%

Active chlorine content (1% solution): 2.5-3.0%

Dosage and instructions for use

Dilute Perlac Clorat Presse in water to a concentration of 0.5-2%.

Storage

Store in a cool and well ventilated place, away from excessive light and heat. Carefully close the package after opening.

Hazard designation

This product is classified as corrosive. Consult the relative safety sheet before handling the product.

Pack sizes

code 254491 - 10 kg canisters



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