## Detergent range

# **Detar acid** ACID-BASED DETERGENT AND DESCALING AGENT

#### **Detar Acid**

A detergent and descaling agent based on acid reaction designed for removing inorganic deposits from the surfaces of machines and equipment.

Detar Acid has been specially formulated to dissolve and remove inorganic residues, whether caused by processing operations (e.g. milkstone) or the utility water supply (limescale).

#### Optimized complex formula

Detar Acid's formula has been optimized through the use of surfactants and corrosion-inhibiting substances.

The surfactants improve the wetting ability of the acid solution, thus leading to a quicker and more complete break-up of residues. The inhibitors help avoid the onset of corrosion in the various different materials found in the food sector, such as steel, copper, iron, brass and aluminium. Although it contains surfactants, Detar Acid produces only a limited quantity of foam and can therefore be used for circulation cleaning. When organic matter is also present, we recommend first performing a cleaning cycle with an alkaline product before proceeding with the acid treatment.

#### Applications in the food industry

Detar Acid is designed for use in the food industry and is particularly recommended for eliminating the milkstone that tends to form during the primary milk processing stage in pasteurizers, concentrators and evaporators. In the conservation sector, Detar Acid can be used to clean storage tanks, pipes, pasteurizers and cooling circuits.

#### Characteristics

Appearance: liquid. Colour: aquamarine . Specific weight at 20 °C: 1.24-1.28 g/cm3. pH (1% solution): 1.5 - 2.0. Acidity: 29-33% (expressed as HCI). Rinsing: excellent. Biodegradability: not subject to law no. 136 of 26/4/83.

#### How to use

Dilute Detar Acid in normal tap water in concentrations varying between 0.5%-10%. Typical concentration 2-5%. Use minimum doses on ductile metals. Once the descaling operation is complete, rinse with an alkaline solution and then douse thoroughly with water.

#### Storage

Store in a cool and well ventilated place. Carefully re-close the package after opening.

### Hazard labelling

This product is classified as corrosive. Before handling the product please consult the relevant safety information.

#### Pack sizes

code 250001 - 25 kg canisters.



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