

Perlac Tender

ALKALINE LIQUID DETERGENT

A liquid detergent specially designed for use in the food industry thanks to its versatility in removing residues of an organic nature.

Complex and balanced composition

Perlac Tender is a complete product which includes a high concentration of surfactants and dispersing agents on top of its caustic base properties. This enhances its emulsifying and cleansing properties allowing it to fight even the most stubborn forms of fouling caused by food processing operations.

Its high level of sequestering and complexing agents allows it to maintain its proven high level of efficacy even when used with particularly hard water – tests show that the actions of the components making up the formula are not affected.

Lastly, as it doesn't foam, Perlac Tender can be safely used in CIP and circulation cleaning systems.

Uses in the food industry

In the fruit juice industry, Perlac Tender is recommended for cleaning containers, tanks, piping and pasteurization lines, whether CIP or automatic cleaning systems are used. In this field, it's particularly effective when combined with Detar 8.

In dairies and ice cream factories, Perlac Tender can be used for daily cleaning of tanks, piping, centrifuges, pasteurizers, bottles, mixers, etc.

In wineries, distilleries and vinegar production facilities, it's perfect for cleaning containers, piping, tanks, bottles, pasteurizers, fillers, crate washers, etc.

In breweries, Perlac Tender can clean brew kettles, piping, settling vessels, filters, fillers, tanks, bottles, crate washers, etc.

In cured pork meat factories, it can be used to clean work benches, trolleys, containers, conveyor belts, floors, etc.

Characteristics

Appearance: clear liquid.

Colour: yellow.

Specific weight at 20 °C: 1.16-1.21 g/cm³.

Rinsability: excellent

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

How to use and dosage

For washing tanks: use a 2-5% solution of Perlac Tender. We recommend using devices which will provide sufficient pressure (pressure washers or spray guns).

For CIP operations: use a 3-5% solution and leave to act for 15-20 minutes at 50-70 °C.

For washing milk plants: use a 1-3% solution and leave to act for 15-20 minutes at 40-60 °C.

Rinse 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 256211- 25 kg canisters

code 256214 - 1200 kg barrels