## Detergent range

# Detar acid ASF

LIQUID ACID-BASED DETERGENT AND DESCALING AGENT, PHOSPHORUS-FREE

### Detar Acid ASF

Liquid acid-based detergent and descaling agent designed to break up and remove limescale deposits and to eliminate mixed residues (organic and inorganic).

#### For descaling and detersion

The acidic active principle in Detar Acid ASF effectively removes limescale, milkstone and beerstone deposits. The surfactants in the formula complete the product by providing cleansing and imbibition actions. Detar Acid ASF can be used to eliminate inorganic matter left behind after either alkaline cleaning cycles or production processes. The cleaning power of Detar Acid ASF is particularly suitable for removing fatty and protein residues (albumins and whey proteins).

Detar Acid ASF can be used on stainless steel surfaces and on plastics.

### Uses in the food industry

Thanks to its special characteristics, Detar Acid ASF can be used in the food, fruit juices and beverages industries as a descaling agent for tanks, pipes, pasteurizers and heat exchangers.

Detar Acid ASF can also be used as a follow-up to alkaline cleaning operations to provide effective and complete neutralization of surfaces and equipment.

When preceded by an alkaline cycle, Detar Acid ASF effectively removes mixed residues from churns, moulds, tanks, etc. in the dairy products industry.

#### **Characteristics**

Appearance: clear liquid. Colour: colourless. Specific weight at 20 °C: 1.06-1.09 g/cm<sup>3</sup>. pH (1% solution): 1.7 - 3. Rinsing: excellent. Biodegradabilitu: pot subject

#### Biodegradability: not subject to law no. 136 of 26/4/83.

#### How to use

Use Detar Acid ASF, at temperatures under 50°C and in concentrations varying between 0.5 - 6% depending on the applications:

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-Descaling operations: 0.5 - 1%.

-Cleaning and descaling of equipment: 2 - 6%.

-Neutralization after alkaline cycle: 0.5 - 1 %

Use a litmus paper test to ensure absolute neutrality.

#### Storage

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

#### Hazard labelling

This product is classified as non-hazardous.

Before handling the product please consult the relevant safety information.

#### Pack sizes

code 250046 - 25 kg canisters code 250052 - 1,100 kg barrels



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Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibi-lity of the customer. The user is always obliged to respect the national and international legislation in force.