Detergent range

Detar acid san

ACIDIC SANITIZING DETERGENT

Acidic detergent and lime scale remover with a sanitizing action.

Revolutionary new product

Detar Acid San is a new product that, thanks to its unique composition formulated by the Perdomini-IOC research team, combines cleaning power with lime scale removal and sanitization. Detar Acid San is a more than valid alternative to traditional cleaning processes that involve initial cleaning with an alkaline product, followed by an acid and finally a sanitizing treatment.

Complete formula

The active principle in Detar Acid San breaks up protein and fat residues, while the surfactants provide top emulsifying and dispersing power. The inclusion of phosphoric acid in the formula means that it gets rid of lime scale deposits as well as stains and dullness caused by the hardness of the water. Lastly, the sanitizing properties of Detar Acid San ensure the elimination of bacteria, moulds and yeasts.

Use in the food industry

The Detar Acid San formula has been expressly designed to avoid foam production, making this product particularly suitable for CIP and water recirculation systems.

In the beverages sector, it is ideal for cleaning the insides of vats, filling machines and piping. In the dairy sector, it can be used for storage tanks and pasteurizers.

Characteristics

Appearance: clear liquid.

Colour: colourless.

Specific weight at 20 °C: 1.15-1.25 g/cm³.

pH (1% solution): 2-3

Rinsability: excellent.

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

Dosage and instructions for use

Use Detar Acid San at a concentration of between 3-5%, depending on the type of dirt being treated.

Storage

Store in a cool and well ventilated place. Keep the containers sealed shut.

Hazard labelling

This product is classified as corrosive.

Before handling the product please consult the relevant safety information.

Pack sizes

code 250146 - 1,000 kg barrels



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