



BIOSAN CLOR P

Active chlorine degreaser in powder form

FEATURES

BIOSAN CLOR P is a powder degreaser with an accessory sanitizing action thanks to the presence of an active chlorine donor. Its spectrum of action is such as to make it active on Gram + and Gram- bacteria, on viruses and on molds. At room temperature, the fresh aqueous solutions of the product have contact times ranging from 10 to 15 minutes; at 50 ° C these values are reduced even to 5 minutes (depending on the type of microorganism to be eliminated) as well as acquiring even more sporicidal activity. Contains low-foaming surfactants that are easy to rinse and require less rinsing water consumption. The product can be included in the cleaning and sanitization protocols of the **HACCP** plan for: slaughterhouses, dairies, fishmongers, canteens, fast food pizzerias and sandwich shops. It is particularly recommended for degreasing, deodorizing and sanitizing the components of automatic drinks, beer and food vending machines.

CHEMICAL/PHYSICAL DATA

Physical state	: powder
Color	: white
Solub. in water	: total
pH _(sol. 1%)	: 10
Active chlorine _(sol.1%)	: 5 ppm

HOW TO USE

STAPLER FOR BEER: prepare a 3% solution (30 gr / l) of product. Pour the solution into the tank of the washing pump and circulate for about 15 minutes. At the end rinse thoroughly. Discard the first staples of beer immediately after the cleaning treatment.



MACHINES FOR THE AUTOMATIC DISTRIBUTION OF DRINKS: prepare a 3% aqueous solution (30 g / l). Clean with a clean sponge on all accessible surfaces. After about 5 minutes carry out a thorough rinsing.

In both cases, when bad smells have formed, increase the use rate to 5%.

FOOD INDUSTRIES: prepare aqueous solutions with concentrations in the range of 1-10% according to what is established by your HACCP plans. At the end rinse thoroughly.

WARNINGS: do not mix **BIOSAN CLOR P** with acid products.