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## **DERKEMP FOOD**

Detergent for the food industry

### **FEATURES**

It is a colourless and odourless formula, specific for the food industry, able to remove dirt from any type of surface. The surface-active agents are low foaming, they have a HLB value of approx. 14, therefore they boast high emulsifying properties. It is active on animal and vegetable triglycerides (present in slaughterhouses and oil mills), forming stable mixes that do not re-precipitate. It does not contain nonylphenols, residual substances and fixed alkali, therefore it is non-corrosive on components in aluminium alloy. It does not attack plastic materials and gaskets of equipment or systems.

Derkemp Food can be introduced as degreaser in cleaning and sanitizing protocols of HACCP plans concerning the following activities: slaughterhouses, fish shops, factories producing cold meats and salami, confectionary industry, pasta, egg processing factories, dairies, oil mill, etc. In speck and smoked salmon processing facilities, it removes the smoked aroma from the blades of slicing machines and knives in general.

### **CHEMICAL-PHYSICAL DATA**

Physical state: liquid

Colour: yellow-straw

Solubility in water: 100%

Density (20°C): 1.009 Kg/lit

Viscosity (20°C): 45.1 mPa.s

pH (1% sol.): 7.5

Flammability: non-flammable

It is ideal on steel (satin, damask, and smooth), gres, klinker, and on the plant's machinery and equipment. It does not contain butyl glycol or butyl diglycol, therefore it does not damage the microbic flora of depurators.

## **METHODS OF USE**

Prepare water solutions with a percentage of Derkemp Food ranging from 5 to 15%, according to the type and consistency of the dirt to remove. These solutions can be applied hot (+50 °C). In this case do not exceed a 5% concentration. If applied with high-pressure water jet machine, use low pressure and do not exceed a 3% concentration. At low temperatures, Derkemp Food solutions can produce foam that reduces when the washing temperatures are reached. At the end of the treatment, always rinse thoroughly.

## **HANDLING AND STORAGE**

Store in the original containers at temperatures not lower than 0°C. Do not mix with other products and close the containers properly after pouring the quantity you need.