



DESCAL LIQUIDO

Tartrate remover degreaser

FEATURES

High alkalinating degreaser able to act on the residues of fatty substances through the saponification reaction, and on protein substances through the reaction of denaturation and partial hydrolysis.

In the presence of organic salts (tartrates, citrates and oxalates) it performs descaling action without developing corrosion on the metal surfaces of food plants.

The use can be carried out either hot or cold; the complete absence of surfactants considerably reduces the possibility of developing and stabilizing the foam formed by the soaps released in solution. The product can be inserted in the detergency and descaling protocol of your **HACCP** plan

Physical state	: liquid
Color	: colorless
Odor	: odorless
Density(20°C)	: 1,30 Kg/lit
pH(sol. 1%)	: 12,5

Its formulation nature makes it ideal for cleaning equipment, plants, floors and work surfaces in general in the dairy industry, in slaughterhouses, in sausage factories, in ham factories, in the wine and beverage industry.

HOW TO USE

Prepare an aqueous solution having a concentration in the 5-15% range according to your needs. For hot treatment use lower concentrations.

Rinse thoroughly at the end of the operation.

Avoid contact with aluminum.

DESCAL LIQUID can be used in **CIP** washing plants in the beverage and fruit juice industries.



WARNING: as the product is very alkaline, it is always necessary to use the specific PPE (Law 626/94).