Technical Bulletin Fozfoam

Acidic Foaming Detergent Sanitiser

Product Description:

Fozfoam acidic detergent /sanitiser concentrate is a one-step liquid product with built-in foam for use with foam applicator units. Fozfoam is less aggressive than the stronger mineral acids. Fozfoam is effective as a sanitiser at the recommended dilution.

Fozfoam is a water white, mobile liquid with a glycol ether odour.

Fozfoam is a multiple blend of food grade acids formulated with a synergistic blend of high foam surfactants.

- One step process: Simply add water and apply foamed solution. No foam additive needed; no slurry or premix required.
- Easy to use formula: Copious, stable formula has been developed for maximum dwell time and chemical activity against soils. Removes protein and other tough scale deposits with ease.
- Multi-purpose formula: Can be used as a manual acid descaler or as a final sanitising rinse.
- Rapid effectiveness, Fozfoam kills 99.99%(log 4 reduction) of the following organisms:
 Escherichia coli

Staphylococcus aureus

Pseudomonas aeruginosa

Listeria monocytogenes

(Dilution rate 0.5% v/v in sterile water)



see www.halal-australia.com.au for more information

Application:

Prepare a solution of Fozfoam at a 1:30 to 1:40 dilution. At this level it is effective hard water and protein scale remove. Lesser concentrations can be used for lighter soil and stronger concentrations for heavier soils. Add Fozfoam to water (preferably 30oC to 50oC) and mix well. The product is immediately ready to be foamed. Allow the foam to remain on the surface to be cleaned until the soil is loosened. Scrub heavy soils deposits as required. Rinse well with a strong impingement water spray.

Fozfoam can also be used directly with a venturi-based foamer.

Use in a well-ventilated area.

As a Chlorinated foaming cleaner FOAMKLOR SMS is effective against a wide range of micro-organisms including: Gram-positive and Gram-negative bacteria such as staphylococcus aureus, Pseudomonas aeruginosa, Escherichia coli, etc and against yeasts (eg. Hansenula), moulds (eg. Aspergillus Niger), fungi (eg. Trichophyton species), and the tubercle bacillus, Mycobacterium tuberculosis.

For Sanitising:

For final acid sanitising on food contact surfaces, prepare a solution of Fozfoam at 1:200 dilution. The sanitising solution can be applied by immersion, flooding or spraying.

Carbonated Beverage Industry:

For cleaning pre-mix vending units, stainless steel equipment and storage tanks.



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Dairy and Food Processing Plants:

For descaling and sanitising tankers, stainless steel equipment and storage tanks. Food Service industry: For descaling and sanitising food serving equipment, glasses, dishes, utensils, pots and pans.

Meat and poultry plants:

For cleaning all meat and poultry contact surfaces such a belts, cutting tables and other utensils and equipment.

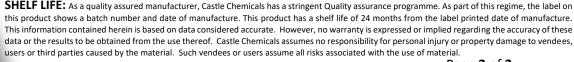
Fozfoam is a Class 8 corrosive and the acid will burn if splashed on the skin or in the eyes. Hose down spillage with water and neutralise with soda ash..

Food Safety Statement:

With regard to the use of this product as a cleaner and / or sanitiser that may have incidental contact with food:

- The raw materials / ingredients of this product are permitted as â€~processing aids' as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or
- 2) Are Generally Regarded As Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.



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