

# Technical Bulletin

# Hookdip

## A Refined Dewatering and Rust Inhibiting Solution

### Product Description:

HOOKDIP has been formulated for the special requirements of the Australian Food Industry, and is used as the final stage in the Meat Hook Cleaning Process. HOOKDIP effectively removes rinse water from the equipment and leaves a clear, non fluorescent coating on all surfaces.

HOOKDIP dries rapidly so that airborne dust has little time to adhere to the steel surfaces. This avoids the down grading of meat through contamination by soils on the meat handling gear.

HOOKDIP dries to a clear, durable, non fluorescent coating which, due to its special formulation, obliterates the need for additional lubricants on the rollers and axle pins. The thin transparent coating does not hide rust and proves long lasting protection against moisture, salt brine and the humid conditions typical of the meat industry.

AQIS APPROVED UNDER CATEGORY 11 FOR USE AS A LUBRICANT TYPE B.

### Application:

HOOKDIP is supplied ready to use and requires no mixing or special additives.

1. Clean all fat and rust from meat hanging gear (HOOKCLEAN, LAB 727).
2. Rinse thoroughly to remove all chemical.
3. Drain excess rinse water from the basket load, then immerse in HOOKDIP for a minimum of 15 seconds. For best results parts should be warm to hot.
4. Remove basket load from HOOKDIP and allow to drain over tank, then set aside to dry.
5. DO NOT handle treated hanging gear before it is dry. Drying time can be up to 5 minutes.

### BATH MAINTENANCE:

To obtain extended tank life from HOOKDIP the following points should be observed:

1. Meat gear must always be rinsed free of chemical cleaner and excess water allowed to drain from the parts, before immersion in HOOKDIP.
2. HOOKDIP tanks should be fitted with a drain cock so that water may be removed periodically.
3. To minimise evaporation losses, the tank should be covered when not in use.
4. HOOKDIP has a flash point of 46°C and therefore, tanks must be adequately ventilated and no naked flames permitted in the area.
5. Replace drag out and evaporation losses with fresh HOOKDIP. Ensure all the water content is kept to a minimum.

### Fitness For Purpose:

- 1) An FFP - Fit For Purpose Statement is available for this product when used in an export meat facility.

**SHELF LIFE:** As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 24 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.