

Technical Bulletin

Chlor-A-Det

Chlorinated Foaming Detergent

Product Description:

CHLOR-A-DET is a complex of synthetic detergent types providing an optimised detergent system, which exhibits superior wetting, penetrating and chemical degradation of common soils, oils and greases found in the food processing industry.

Routine use of CHLOR-A-DET is recommended where the requirement is to render all inanimate surfaces for which the product is recommended, both physically clean and free from most common bacteria.

CHLOR-A-DET wets the surface to be cleaned and penetrates soils to be removed; it lifts the soils into solution and holds them in suspension in the liquid so that rinsing can be affected thoroughly.

CHLOR-A-DET has an alkaline booster which enables the product to go on cleaning long after ordinary detergents are exhausted. The formulation has been built with special water-conditioning agents to ensure that its bacterial and detergency characteristics are retained in waters up to 200 parts per million total hardness.

CHLOR-A-DET is effective against a wide range of micro-organisms; including Gram-positive and Gram-negative bacteria such as staphylococcus aureus, Pseudomonas aeruginosa, the Shigella species, Escherichia coli, and also effective against yeasts (e.g. Hansenula), moulds (eg. Aspergillus Niger), fungi (eg. Trichophyton species), and the tubercle bacillus, Mycobacterium tuberculosis. There is much written evidence that active chlorine as hypochlorous acid in solution is viricidal. However, because of the difficulty in conducting viricidal testing in Australia it is felt that it would be judicious if this claim is not made for CHLOR-A-DET until it can be proved.

Application:

CHLOR-A-DET is designed for use in food processing and kitchen areas, where it is necessary to sanitise and remove organic soils such as meat fats and grease from hard floor surfaces.

CHLOR-A-DET may also be used at a dilution of 1:60 to 1:100 for washing a wide variety of surfaces such as floors, walls, partitions, equipment, furniture, machinery, stoves, refrigerators, etc. Because the product is alkaline boosted it is not recommended to be used in situations where hands come into prolonged contact with the solution, such as hand dish washing operations.

Because of their combined de-fatting and oxidising action CHLOR-A-DET solutions may cause irritation of the skin. It is therefore recommended that rubber gloves be worn in manual cleaning operations. Always read the MSDS prior to use.

CHLOR-A-DET solutions should not be stored in tanks constructed of aluminium, cast iron, tinned iron or steels. They can be stored with complete safety in ceramic ware, rubber, durachlor, concrete, stoneware and glass. At normal use-dilutions CHLOR-A-DET solutions are non-corrosive to stainless steel, tinned copper, tinned iron, glass or most other surfaces commonly used on food processing equipment.

NOTE: CHLOR-A-DET solutions cannot be used where prolonged contact with aluminium surfaces is required.

Technical Bulletin

Solutions, Chemistry, Service

Food Safety Statement/Fitness For Purpose:

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

- 1) The raw materials / ingredients of this product are permitted as '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.
- 3) When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.
- 4) 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 6 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.

Page 2 of 2

castle
cc

'Solutions, Chemistry, Service'

CASTLE CHEMICALS

16 Rural Drive Sandgate NSW 2304 | Ph: 02 4014 5555 | Fax: 02 4968 4883 | ccsales@castlechem.com.au | www.castlechem.com.au