



Chlor A San

Chlorinated Post Harvest Sanitiser

Product Description:

CHLOR A SAN is a concentrated powder sanitiser ideal for food preparation areas and facilities. It has a stable strong source of chlorine which is ideally suited for post harvest fruit sanitation procedures, including both spraying and immersion techniques. A low dust white powder with a slight chlorine odour CHLOR A SAN is readily soluble in water. Provides 200g / Kg available Chlorine.

- Food Processing facilities
- Post harvest sanitation
- Meat processing facilities
- Dairy transport / tankerage facilities
- All general sanitising procedures.

Application:

CHLOR A SAN provides 200g available chlorine per Kg powder.
500g in 1000L water gives 100ppm Chlorine.

For Post harvest sanitation:

Citrus: 200ppm = 1g /L water; Pomefruit: 100ppm = 0.5g / L water; Stonefruit: 50ppm = 0.25g/1L Water
Complete immersion of fruit into a fresh solution of CHLOR A SAN is the best proven method of application. Optimum immersion time of 5 – 10 seconds is essential as contact time is critical. Spraybar and other spray application methods may require longer dwell times or higher concentration to achieve the same effect, suggested spray dwell time of 30 seconds should be considered. Castle recommend the use of chlorine test strips to check and monitor chlorine levels. As an oxidising biocide, chlorine level will drop in use, relative to fruit throughput.

CAUTION DO NOT MIX CHLOR A SAN with acids or acidic detergents as toxic vapours will be emitted.

Food Safety Statement:

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.

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

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.