

Technical Bulletin

Hurricane

Low Foam Acidic Dairy Sanitising

Product Description:

Hurricane is an acidic low foaming, phosphate free sanitiser for use in the dairy and food industries for the removal of milkstone, dairy soils and general calcium scales from stainless steel equipment, whereby the substrate is left clean, bright and passivated. Hurricane is formulated to be low foaming & therefore suitable for use in CIP applications. Hurricane is a clear pale yellow liquid with a characteristic mild alcohol like odour with corrosive properties to the skin. Hurricane is a multiple blend of organic & inorganic acids formulated with a super wetting system to create a unique chemical product.

1. Can be used as a terminal acid sanitiser.
2. Suitable for single step use.
3. Contains no harsh chlorine bearing compounds.
4. Non foaming and reclaimable.

Application:

Ensure the plant & equipment have been thoroughly cleaned & rinsed with an appropriate Castle Chemicals cleaning system

Use Hurricane at 0.3 - 0.5% v/v & applied by brush, swab, CIP or spray application. Allow Hurricane solutions a minimum contact time of 10 minutes & then drain.

Hurricane solutions must not be used on aluminium, iron & galvanised surfaces.

Hurricane 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:

- 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 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.