

Technical Bulletin

Klorasan FP

Chlorinated Low Foam Sanitiser

Product Description:

KLORASAN FP is a concentrated chlorinated sanitiser for use in food processing areas.

KLORASAN FP is a yellow/green liquid with a characteristic chlorine odour.

KLORASAN FP can be used on stainless steel, plastics and most painted & unpainted surfaces. Most common uses are sanitation of floors, walls, tables, vats, mixers etc plus deodorising drains, traps, toilets, sinks, animal pens & waste bins.

KLORASAN FP 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, etc and against yeasts (eg. 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 of carrying out viricidal testing in Australia it is felt that it would be judicious if this claim is not made for KLORASAN FP until it can be proved.

Application:

KLORASAN FP is designed for use in food processing areas.

- Dairy Factories
- Smallgoods Produces
- Egg Processors
- Beverage Manufacturers
- Red & White Meat Processors

No Rinse Sanitiser	2ml per 1L water (200ppm chlorine)
Spray Application	8-10ml per 1L water, allow to act on the surface for 15-30min
Soak Application	5-20ml per 1L water in a plastic tub or bath for 1-20 min, rinse after use.
Manual Application	5-10ml per 1L water, apply to the surface with a brush or scourer, rinse after use
Fruit & Vegetable	use dilute 1:1000 to make a 100ppm solution, soak for 10-15min, rinse after use

KLORASAN FP solutions should not be stored in tanks constructed of aluminium, cast iron, tinned iron or steels. They can be stored with complete safety in NOTE: KLORASAN FP solutions cannot be used where prolonged contact with aluminium surfaces is required.

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 3 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.

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