

# Cipzyme

## Enzyme Based Low Foam CIP Cleaner

### Product Description:

Green Pro Cipzyme is a 'low impact', biodegradable, low foaming CIP Cleaner for the food and beverage industry. Formulated with a mild, non-caustic alkali and enzymes; Green Pro Cipzyme provides a thorough cleaning capability, easy rinsing and minimal impact on the environment.

### Hi Performance, to Assist Safe Food Manufacturing.

With food safety being the food industry's number one concern, Green Pro Cipzyme is built to provide high standards of cleanliness. The enzymes and low foam surfactants combine to provide the active force to attack food soils, fats and proteinaceous staining, breaking these matrices and quickly removing them from the system.

### Low Foaming.

Green Pro Cipzyme's low foaming characteristics means less foam, less time to rinse. No clogged equipment and no pump cavitation. Less rinsing provides labour and time savings

### Non-Caustic

Safer to handle and no waste water neutralisation required when compared to harsh caustic high pH cleaners.

### Application:

For best results apply Green Pro Cipzyme at a dilution of between 0.5 and 1.5% (around 1L per 100L cleaning solution) and at a temperature between 50 and 60°C. In order to protect the product enzyme content, we do not recommend exceeding 60°C as a maximum cleaning temperature. Green Pro Cipzyme is safe to use through spray and 'sprayball' style cleaning equipment; as foaming is controlled within these temperatures.

### Food Safety Statement:

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 12 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.