# Technical Bulletin Tanka

# **Premium Synthetic Soak Tank Powder**

## **Product Description:**

TANKA is a premium synthetic soak tank powder, containing an highly active, yet low sudsing surfactant blend and enzymes selected specifically for soaking and cleaning of grease and grime from pots, pans, aluminium baking trays, filters, grill tops and cooker heads.

TANKA is formulated as a 'Food Safe' cleaning product and when used as described meets the requirements of FSANZ Food Safety Standards 1.3.3 for use as a generally permitted processing aids within food manufacture as referenced in the 'FOOD SAFETY STATEMENT' later in this bulletin.

#### **FEATURES**

- 1. Concentrated: Provides excellent economy and in use efficiency
- 2. Multi Enzyme System: To assist in the removal of protein, food and lipids.
- 3. Phosphate: Tanka is a ZERO phosphate powder.

### **Application:**

- 1. Fill Soak Tank to half full with hot water then pour half the recommended sachet evenly over the surface of the hot water and agitate to dissolve.
- 2. Evenly over the surface of the hot water and agitate to dissolve.
- 3. Soak items to allow cleaning to effect, then, after removing, rinse pans thoroughly with hot water.
- 4. At the end of each tank cycle drain the Soak Tank and remove residues, clean thoroughly and rinse out.
- 5. Concentration dilution ratio 1:70 to 1:200

**Do not** use with Chlorine or chlorinated product. Wash temperatures should be up from ambiant but should not exceed 60°C. Soak Time should be determined by the site requirements.

# 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) An FFP Fit For Purpose Statement is available for this product when used in an export meat facility.

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. Page 1 of 1



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