

Technical Bulletin

Stain-Away

Low Foam Hypochlorite Bleach Packed in a Water Soluble Sachet

Product Description:

STAIN-AWAY is a safe, dry highly effective double action bleach releasing chlorine that eliminates coffee, tea and food stains as well as bacteria & viruses. It is an organic bleach containing 10% available chlorine with added low foaming wetting & penetrating action. STAIN-AWAY can be used in under bench dishwasher applications.

STAIN-AWAY sachet creates a perfect strength solution without measuring, pouring or cutting open packets.

Application:

Note – NOT TO BE USED AS A GENERAL CLEANING PRODUCT

HEALTH CARE INFECTIOUS CONTROL APPLICATIONS

Three (3) sachets dissolved in 3L of water will produce a minimum 1000ppm chlorine throughout the products shelf life. Reminder: Your Infectious control officer should be contacted to determine the acceptable ppm level of chlorine for each outbreak scenario.

SOAK DESTAINING - Always add water first to the container before adding the STAIN-AWAY sachet.

One sachet dissolved in 10L of water will produce 150ppm chlorine.

One sachet dissolved in 15L of water will produce 100ppm chlorine.

UNDER BENCH DISHWASHER APPLICATIONS

Place sachet into the detergent holder in the door of the machine.

1. Pre-Soaking - Of crockery and cutlery with egg, gravy and dried on food soils. Use one water soluble sachet per 10 litres of hot water (60 - 65oC).
2. Destaining Routine soaking of cup prevents build-up of residues which contribute to the formation of unsightly tannin stains which appear on melamine cups, crockery and stainless-steel teapots. Tannin Stains. Use one water soluble sachet per 15 litres of water.
3. Bacteria Control-Chlorine compounds are well recognised as some Of the best ways to control bacteria. Your infectious control officers Should be contacted to determine the acceptable ppm level of chlorine.
4. Dishwashing-the low foam wetting & penetrating formula allows for under bench dishwashing applications.

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

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**