

Technical Bulletin

Magnum

Acidic CIP Sanitising Detergent

Product Description:

Magnum is an acidic low foaming, detergent / 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.

Magnum is formulated to be low foaming in both hot & cold-water conditions & therefore suitable for use in circulation applications. Magnum is a clear red liquid with a characteristic mild odour with corrosive properties to the skin. Magnum is a multiple blend of food grade acids formulated with the added sanitising benefits of a broad-spectrum biocide.

Application:

As Cleaner / Sanitiser Use Magnum at 0.3 - 0.5% v/v from ambient to 65°C. Recirculate for minimum 5 minutes then drain & allow to drip dry.

For higher temperatures at 0.15 - 0.25% v/v from 65°C to 85°C Recirculate for minimum 5 minutes then drain & allow to drip dry.

Benefits

1. has low foam characteristics making the product ideal for CIP use.
2. provides effective detergency for single stage cleaning in many scenarios.
3. effective against a wide range of spoilage & biofilm organisms including yeast, bacteria and mould.
4. is highly effective at removing inorganic scale deposits, including calcium phosphate and calcium oxalate.
5. has free rinsing characteristics reducing rinsing time.
6. concentrations can be measured by conductivity.
7. solutions can be reclaimed and reused.
8. is effective at low temperatures.

Magnum 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.