

Technical Bulletin

LAB 461

Non-Caustic Detergent for Cleaning Food Service Filters

Product Description

This alkaline, free-flowing non-caustic powder detergent is specially formulated for use in hot tank soaking systems to remove baked-on grease, oils, and carbonized soils from food service filters, fryer baskets, oven racks, and other kitchen equipment. Its powerful cleaning action restores equipment efficiency and hygiene standards, ensuring compliance with food safety requirements.

Key Features & Benefits

- **Heavy-Duty Degreasing:** Penetrates and dissolves tough grease, oils, and carbon deposits.
- **Hot Tank Optimized:** Designed for consistent performance in high-temperature soak tanks.
- **Powder Concentrate:** Economical in use with easy handling and dosing.
- **Food Service Safe:** Suitable for use on stainless steel, mild steel, and aluminum filters when used as directed.
- **Time-Saving:** Minimizes manual scrubbing, reducing labour costs.
- **Non-Foaming:** Ensures effective cleaning in recirculating hot tanks.

Directions for Use

1. **Preparation:** Fill hot soak tank with water and heat to 80–90 °C.
 2. **Dosing:** Add **150–200 g of detergent per 10 litres of water** (1.5–2% w/v).
 3. **Soaking:** Immerse filters and equipment fully. Soak for **30–60 minutes** depending on soil load.
 4. **Rinse:** Remove items and rinse thoroughly with potable water.
 5. **Drying:** Allow to air dry before returning to service.
- > **Note:** For extremely heavy build-up, increase dosage or soaking time.



Food Safety Statement:

With regard to the use of this product as a cleaner/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.

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