

Technical Bulletin

REVOLUTION

2in1 DRI-CLEAN & SANITISER

Product Description: *WATERLESS CLEANING AND SANITIZING*

REVOLUTION has been developed for the food and beverage industry where they have struggled with cleaning and sanitizing in dry processing environments.

REVOLUTION is a ready-to-use, two step product that cleans and sanitizes with no rinsing required

Application:

Enhances food safety & product quality with improved cleaning performance

- No rinsing required between cleaning & sanitizing, helping to reduce microbial contamination risk
- Replacing ineffective cleaning procedures such as scraping or vacuuming only Improves employee safety
- Low alcohol — non-flammable formula
- No worker PPE required Increase's worker productivity and easy to use
- Ready-to-use, no dilution necessary
- Reduces cleaning & sanitizing time & labour

A Revolutionary Process:

- Remove gross food soils
- Spray Revolution without dilution to the surface
- Let penetrate soil for **1-3 min**
- Wipe clean and allow to dry
- Spray without dilution to sanitize and allow surface to dry. **Do not rinse.**



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Application Area	Applications
Non-Food Contact Surfaces	Conveyors, Floors, Walls, Tables, Chairs, Benches, Troughs, Forklifts, Tires, Pallet Jacks & Pallets
Food Contact Surfaces	Extruders, Driers, Hoppers, Ovens, Mixers, Conveyors, Equipment, Pipelines, Tanks, Vats, Fillers, Evaporators & Pasteurizers
Continuous Treatment of Food Conveyors	Food Conveyors
Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Impermeable Packages Containing Food or Non-Food Products	Cans, Pouches, Containers, Wraps, Films, Non-Porous Impermeable Meat Casings Removed Prior to Final Packaging & Shrink Wraps
Non-Porous Gloves & Waterproof Gloves	Plastic Gloves, Rubber Gloves, Nitrile Gloves, Latex Gloves, Vinyl Gloves & Polypropylene Gloves
Footwear Sanitizer	Waterproof Footwear such as Boots & Work Boots
Non-Food Contact Packaging Equipment	Non-Food Contact Packaging Equipment

FOODFOOD SAFETY STATEMENT

With regard to the use of these products 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 these product technical bulletins, these products 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.