

Technical Bulletin

CAUS-BOOST

Additive for Sodium & Potassium Hydroxide CIP Cleaners in food processing and packaging equipment.

Product Description:

CAUS-BOOST is a highly concentrated blend of chelating agents and low-foaming surfactants designed to enhance the performance of caustic-based CIP cleaners (sodium and potassium hydroxide).

The formulation improves wetting, penetration, and removal of proteinaceous and inorganic soils commonly encountered in food processing environments. CAUS-BOOST is intended for use as a booster additive in alkaline cleaning systems.

Enhanced Cleaning Performance

Improves wetting and penetration of soils, increasing the efficiency of caustic cleaning solutions.

Hard Water Performance

Chelating agents bind calcium and iron ions, helping prevent scale formation and maintaining surfactant performance in hard water conditions.

Low Foaming Characteristics

Low foam profile suitable for CIP systems, reducing rinse time and minimising pump cavitation.

Operational Efficiency

By improving the performance of caustic cleaners, CAUS-BOOST may allow for optimisation of caustic concentration while maintaining effective cleaning outcomes, resulting in potential savings in chemical usage, water, and time.

Application:

CAUS-BOOST is used as an additive to alkaline cleaning solutions.

Typical use:

- Dose caustic (e.g. sodium hydroxide 50%) at 1–2% v/v
- Add CAUS-BOOST at 1% v/v of the final solution

Mix thoroughly prior to use and apply according to standard cleaning procedures.

Food Processing & Regulatory Statement:

When used in accordance with the recommended directions and followed by a thorough potable water rinse, CAUS-BOOST is suitable for cleaning food-contact surfaces prior to food production. CAUS-BOOST is not intended for direct food contact and must be completely rinsed from all surfaces before the commencement of food processing operations.

The use of CAUS-BOOST is consistent with the requirements of the Food Standards Australia New Zealand Food Standards Code, including Standard 3.2.1 and Standard 3.2.2, which require that chemicals used in food handling areas do not result in contamination of food.

Castle Chemicals recommends that users validate cleaning and rinsing procedures to confirm removal of all residues prior to food contact.

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.