

# TECHNICAL DATA SHEET

## GENERAL DESCRIPTION

Foodclean's film technology, is only available from Foodclean.

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatably long contact time.

**CHLORFILM™ PLUS** contains a high level of sodium hypochlorite blended with a high level of detergents that provide excellent wetting and emulsification of fatty soils.

**CHLORFILM™ PLUS** gives excellent cleaning results against:

Heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionary and bread/cake manufacture.

Difficult to remove build ups containing mixtures of soils (compound soils).

## TYPICAL PROPERTIES

Clear pale yellow liquid

Specific gravity @20°C - 1.155 typical

## APPLICATION

**FOAM/FILM CLEANING:** 4% to 20%v/v solution at ambient to 50°C via suitable foam generating equipment.

Leave in contact for as long as possible, before rinsing off with clean water. Do not allow to dry out completely.

**MANUAL CLEANING:** 0.5% to 2%v/v solution.

## STORAGE

Store above 0°C and away from heat and sunlight

Store in original shipping container away from acidic products

## PACKAGING

25 litre drum

1000 litre IBC

Consult a Foodclean technician for specific applications.

**Do not use on soft metals**

Prepared by: **DD** .....

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## CHLORFILM™ PLUS

### FEATURES

- Self foaming/film forming
- Stable film
- Long lasting film
- Removes protein scale
- Effective in breaking down fats, protein and starch
- Good detergency
- Rapid cleaning



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