

# TECHNICAL DATA SHEET

## GENERAL DESCRIPTION

**D-GREASE™ PLUS** is an alkaline blend of detergents, anti-scale agents and grease cutting agents, developed for use in Food, Dairy and Beverage industries. These ingredients stabilise, suspend and emulsify oils and fats.

**D-GREASE™ PLUS** when foamed gives a stable foam with long contact times on vertical surfaces and complicated shapes allowing the detergents to act on grease and light fats.

**D-GREASE™ PLUS** is unaffected by hard water.

Applications include: oily deposits on conveyor belts for lean meats, snacks, pork pies, oily sauces/mayonnaise and the cleaning of greasy external panels, fittings and floor surfaces.

## TYPICAL PROPERTIES

Yellow/brown liquid

Specific gravity @20°C - 1.10 typical

## APPLICATION

**FOAM CLEANING:** 3% to 5%v/v solution at ambient to 50°C via suitable foam generating equipment.

**MANUAL CLEANING:** 1% to 2%v/v hand hot solution

## STORAGE

Store above 0°C

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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## D-GREASE™ PLUS

### FEATURES

- High foam
- Stable foam
- Fast acting
- Effective in breaking down grease
- Good detergency
- Free rinsing



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