

TECHNICAL DATA SHEET

GENERAL DESCRIPTION

D-GREASE™ 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™ 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™ 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.

Safe on soft metals when use as directed.

TYPICAL PROPERTIES

Yellow/brown liquid

Specific gravity @20°C - 1.06 aprox

APPLICATION

FOAM/SPRAY CLEANING: 5% to 10%v/v solution at ambient to 50°C via suitable foam generating equipment.

MANUAL CLEANING: 1% to 2%v/v hand hot solution for light daily applications
May be applied 10%v/v to neat via a spray for stubborn grease deposits.

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.

Prepared by: **DD**

Issue No.: **0.01**

Revision No.:
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Issue No.: **08/08/2024**

Revision No.:
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D-GREASE™

FEATURES

- Excellent emulsifying properties
- Fast acting
- Effective in breaking down grease
- Good detergency
- Free rinsing



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