foodclean
INNOVATING YOUR HYGIENE PROCESS

TECHNICAL DATA SHEET

FOAMCHLOR™

GENERAL DESCRIPTION

FOAMCHLOR™ is a chlorinated caustic detergent for foam cleaning.

It is a blend of alkalis, surfactants, and anti-scaling agents in combination with sodium hypochlorite. Applications of this effective cleaning product include:

Oils, fats, grease, blood and protein from meat, dairy and beverage processing Starch, carbohydrate, sugar residues from vegetable, fruit, confectionary and bread/ cake manufacture.

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

FOAMCHLOR™ gives long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act on grease, fat, protein and other soils.

TYPICAL PROPERTIES

Clear pale yellow liquid

Specific gravity @20°C - 1.10 typical

APPLICATION

FOAM CLEANING: 3% to 10%v/v solution at ambient to 50°C via suitable foam generating equipment.

Leave in contact for 10-20 minutes, before rinsing off with clean water. Do not allow to dry out completely.

Manual cleaning: 1% to 2%v/v solution hand hot.

STORAGE

Store above 0°C/below 25°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.

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FEATURES

- Readily foams
- Good foam cling
- Fast acting
- Effective in breaking down fats, protein and starch
- Good detergency
- Rapid cleaning of large areas
- Free rinsing

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