

TECHNICAL DATA SHEET

GENERAL DESCRIPTION

NEUTRACLEAN™ is a liquid detergent designed for general purpose light duty cleaning.

NEUTRACLEAN™ is a concentrated blend of anionic and nonionic surfactants, developed for use in the Food, Dairy and Beverage industries.

Applications include lightly soiled: trays (e.g. plastic, steel, aluminium), external panels, walls, floors, work/table tops, utensils, soft metals, washrooms and other general light cleaning requirements.

TYPICAL PROPERTIES

Green coloured liquid

Specific gravity @20°C - 1.00 typical

Solubility - complete, no insoluble components.

APPLICATION

Use **NEUTRACLEAN™** at a rate of 3 - 6ml per litre in hand hot water depending on degree of soiling and equipment to be cleaned.

May be applied as foam, spray bar, brush/cloth and bucket and in soak baths.

Rinse with clean water.

STORAGE

Store above 0°C

Store in original shipping container.

PACKAGING

25 litre drum

1000 litre IBC

Consult a Foodclean technician for specific applications.

Prepared by: **DD**

Issue No.: **0.01**

Revision No.:

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

Revision No.:

NEUTRACLEAN™

FEATURES

- High foaming
- Good detergency
- Non corrosive



Foodclean has an ongoing policy of product development. Any changes which significantly alter the information contained on this sheet will be the best of our knowledge, true and accurate, but since the conditions of use are beyond our control, no warranty is given or to be implied in respect of such information or in respect of any information or suggestion which may be made. Customers should consult their Foodclean account manager about the product's suitability for a specific application.