DEFOS INODORE

ODOURLESS DESCALING DETERGENT FOR KITCHENS AND FOOD PLANTS



GENERAL DESCRIPTION

DEFOS INODORE is a descaling detergent particularly formulated for food industry and catering services. It is used to remove scales from boilers and to clean surfaces (walls, floors, equipments) stained with salts and calcium salts residues. It can be used on stainless steel, aluminium, sinks, ceramic, tiles, etc. It can also be used for CIP system: use 1-3% with a recirculating time of 15-30 minutes. The product uses raw materials allowed by the French Regulations for detergents to be used on surfaces equipments in contact with foodstuff (Arreté December 19th 2013).

Recommended by Kemika in the HACCP procedures.

DIRECTION FOR USE

Use at 10-20% for steel, aluminium surfaces and boilers.

Dilute at 2-5% for sinks and ceramic tiles. Rinse well with clean water.

TECHNICAL DATA

Appearance	pink liquid
pH 3%	1.8 ± 0.2
Density	1.132 g/ml
Active contents	26%

Chemical composition - Reg. (EC) 648/2004

- Anionic surfactants- Non-ionic surfactants: conc. < 5%

The product contains surfactants with primary biodegradability at least 90% and ultimate aerobic biodegradation complying with Reg. (EC) No. 648/2004.

WARNING

Do not use on marble or polished stones.

Labelling

Danger



May be corrosive to metals. Causes severe skin burns and eye damage.

The product is subject to ADR regulations: UN 1805 Class 8 III.

Read carefully the safety data sheet before use











