



# neiform CM dis



## Disinfecting cleaner for dispenser and container for milk products

### Liquid concentrate

#### Fields of application:

- Combined cleaning and disinfection of cream dispensers, ice cream containers, soft ice cream machines, fruit juice dispensers as well as milk containers

#### Performance Spectrum:

- Effectively removes residues of milk and milk preparations, soft ice, ice cream and fruit juice
- Bactericidal activity confirmed in accordance with EN 1276 and EN 13697
- Suitable for devices made of stainless steel and aluminium

#### Special properties:

- Fast and reliable cleaning and disinfection. Bactericidal
- Disinfecting performance in circulation method confirmed in accordance with DIN EN 16888 „Food processing machinery - Cream whippers - Safety and hygiene requirements“
- Highly fat-soluble

#### Application and dosage:

Combined cleaning and disinfection of pre-cleaned detachable parts:

Pre-clean detachable parts with cold fresh water and place them in a 2.0 % working solution (20 ml neoform CM dis per 1 litre water) for 5 min. at 20 °C. Then rinse with plenty of fresh water.

Combined cleaning and disinfection of non-pre-cleaned detachable parts:

Place the detachable parts in a 5.0 % working solution (50 ml neoform CM dis per 1 litre water) for 5 min. at 20 °C. Then rinse with plenty of fresh water.

Combined cleaning and disinfection of cream whipping machines using the circulation method:

4.0 % (40 ml neoform CM dis per liter water), 1 min., 50 °C. The instructions of the machine manufacturer must be observed.

#### Dosing recommendations bactericidal activity

Combined cleaning and disinfection of pre-cleaned detachable parts	20 ml/l (2.0 %), 5 min, 20 °C
Combined cleaning and disinfection of non-pre-cleaned detachable parts	50 ml/l (5.0 %), 5 min, 20 °C
Combined cleaning and disinfection of cream whipping machines using the circulation method	40 ml/l (4.0 %), 1 min, 50 °C

#### General instructions on use:

- For professional use only!
- It is generally recommended to wear gloves when working with disinfectants.
- For an economical and controlled dosage the use of manual dosing ancillaries such as dosing accessories is recommended. Please contact us.
- Surfaces that come into contact with food must be rinsed with drinking water after each cleaning and disinfection to remove residues.
- The cleaning instructions given by the manufacturer are to be observed.
- Do not mix with other products.
- *Use disinfectants safely. Always read the label before use.*

#### Technical data:

pH-range	approx. 12 - 13 (20 - 50 ml/l, determined in deionised water, 20 °C)
viscosity	< 10 mPas (concentrate, 20 °C)
density	approx. 1.2 g/cm <sup>3</sup> (20 °C)
titration factor	0.91 (according to neodisher titration instructions)



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## Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:

< 5 % phosphates

also: disinfectants

Active substances in 100 g: 2.5 g sodium hypochlorite

## Storage information:

Store in a frost-free place and do not expose to direct sunlight. Always store at a temperature between 0°C and 25 °C.

Usable for 1 year when stored as recommended.

Expiry date: refer to the stamp mark on the label behind the hourglass symbol ⏳.

## Hazard and precautionary statements:

For safety information see EC Safety Data Sheets. These are available at [www.drweigert.com](http://www.drweigert.com) under the category "Service/Downloads".

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.

Dispose only when container is empty and closed. For disposal of product residues, refer to the Safety Data Sheet.

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With the above information, to our current knowledge we describe our product regarding safety necessities, but we do not involve any quality description or promise certain properties.