



Alkaline detergent for the food industry

Liquid concentrate

Fields of application:

- Cleaning of production systems, containers, tanks, lines, boilers and separators using automated CIP processes or in circulation processes in the food industry, for example in breweries (cleaning of brewing vessels and turn-out vessels, whirlpools, plate coolers, wort and beer lines, periodic deep cleaning of fermentation, storage and pressure tanks)
- In juice mills, fruit juice factories and wineries (e.g. cleaning of plate heaters, tanks, clarifying separators, diatomaceous earth filters with mesh)

Performance spectrum:

neomoscan Sepa is an alkaline, active chlorine-containing cleaning agent with the following properties:

- Excellent removal of stubborn residues, such as coffee residues in extract coffee production, fruit and colourant residues, or yeast
- Effectively removes organic residue such as animal and plant fats and protein
- Suitable for stainless steel, glass, vitreous enamel, rubber and active-chlorine-resistant plastics and seals
- Not suitable for aluminium and light alloys as well as tinned and galvanised surfaces
- Preliminary testing must be carried out for brass, copper and non-ferrous alloys

Application and Dosage:

- Cleaning using automated CIP processes or in circulation processes in the food industry: The application concentration is 1.5–5.0 per cent by weight, depending on application, water hardness and degree of soiling, in the temperature range of 40 °C to 85 °C

Notes on application:

- For professional use only.
- In order to avoid product residues, rinse surfaces with drinking water, especially those that come in contact with food, after each cleaning and disinfection measure.
- Do not mix with other products.
- Rinse out dosing system including suction hose with water before changing product.
- Only dose from the original container.
- Do not use as a concentrate – only as a working solution.
- Please observe the operating instructions given by the manufacturer of the system/device.
- The instructions given by the manufacturer of the milking and milk cooling systems are to be observed.
- The weigomatic dosing systems resp. neomatik dosing devices by Dr. Weigert enable controlled, safe and economical application. We are a specialist company in accordance with the German Water Conservation Act (Wasserhaushaltsgesetz, WHG). Suited to the individual conditions and requirements we plan, install and maintain central and distributed dosing systems.



Determining concentration:

2 drops of a 3% hydrogen peroxide solution are added to 10 ml neomoscan Sepa solution, the mixture is shaken briefly and after adding one to two drops phenolphthalein solution, 10 ml of the mixture is titrated with 0.1 N hydrochloric acid (HCl) until the colour changes from red to colourless

ml of 0.1 N HCl used x 0.34 = % (w/w) neomoscan Sepa

Technical data:

Appearance	clear, yellow-green liquid
pH-value	approx. 12 (1 % in deionised water, 20 °C)
Density	approx. 1.3 g/cm ³ (20 °C)
Alkaline capacity	approx. 12 (ml of 0.1 N HCl used in titration of 400 mg concentrate against phenolphthalein)
Active chlorine	approx. 450 mg/l (in 1% solution)


The product specification may contain deviating test parameters. This specification can be obtained on request.

Ingredients:

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

< 5 %, phosphates, chlorine based bleaching agents

Storage information:

Always store at a temperature between 0 °C and 25 °C. Keep away from sunlight. Usable for 1 year when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

Changes in the colour of the product may occur when storing in factory-sealed trade units. This has no impact on the properties of the product which are relevant for application.

Hazard and precautionary statements:

For safety information see Safety Data Sheets. These are available at 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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The details in this data sheet are based on our current knowledge and experience. They do not exempt users from conducting their own tests and experiments and do not constitute a legally binding commitment regarding specific properties.