

# neoseptal<sup>®</sup> D

Disinfectant for the food industry - Liquid concentrate



## Properties:

neoseptal D is a liquid, chlorine-free disinfectant in non-foaming formulation based on hydrogen peroxide.

In combination with the use of neoseptal D as disinfectant it gives rise to practically no residue problems, since the working solution decomposes only into water and traces of oxygen.

## Main fields of application:

neoseptal D can be employed in almost all areas of the food and beverage industries as a disinfectant for cleaned plants, containers, tanks, pipe lines, packaging machines and filling devices as well as dismantled equipment and machine parts.

neoseptal D can be used in all common circulation, spray and immersion disinfectant processes. Rubber materials (e.g. beer hoses) should not be allowed to remain for long periods in contact with peroxide disinfectants.

Solutions of neoseptal D have no effect on surfaces of chrome nickel steel, aluminium, aluminium alloys, tin, copper, brass, bronze, zinc and the plastics commonly used in the food and beverage industries when employed under the recommended conditions of use.

Only for professional use.

## Dosage:

neoseptal D is suitable for the hot disinfecting of cleaned surfaces.

**Bactericidal efficacy according to the same method which is used for the test process of EN 1276:**

33.3 g/l (3.0 Vol.-%), 30 min, 50 °C

**Fungicidal efficacy according to EN 1650:**

22.2 g/l (2.0 Vol.-%), 30 min, 50 °C

Test germ	Concentration	Dwell time	Temperature
Enterococcus hirae	33.0 g/L (3.0 Vol.-%)	30 min	50 °C
Pseudomonas aeruginosa	11.0 g/L (1.0 Vol.-%)	15 min	50 °C
Escherichia coli	11.0 g/L (1.0 Vol.-%)	5 min	50 °C
Candida albicans	22.0 g/L (2.0 Vol.-%)	30 min	50 °C
Aspergillus niger	22.0 g/L (2.0 Vol.-%)	30 min	50 °C

According to the law on food and requisites (LMBG), surfaces that come into contact with food must be rinsed with drinking water after each cleaning and disinfection to remove residues.

Do not mix with other products.

Rinse out dosing system including hose with water before changing product.

Controlled, safe and economic application is ensured by our weigomatic<sup>®</sup> dosing systems. We are a specialist company in accordance with the German WHG (Water Conservation Law). Suited to the relevant conditions and requirements we plan, install and maintain central and distributed dosing units.

*Use disinfectant safely. Always read the label and product information before use.*

## Expert reports:

The disinfecting efficacy has been confirmed by certification. We will be pleased to provide certificates on request.

## Determining concentration:

The working solution concentrations are determined according to a special procedure. A detailed description of the method can be obtained on request.



Chemische Fabrik Dr. Weigert GmbH & Co. KG  
Mühlenhagen 85, D-20539 Hamburg

Telefon: (040) 789 60-0  
Telefax: (040) 789 60-120

E-Mail: [info@drweigert.de](mailto:info@drweigert.de)  
Internet: [www.drweigert.de](http://www.drweigert.de)

Die Angaben dieses Merkblattes beruhen auf unseren derzeitigen Kenntnissen und Erfahrungen. Sie befreien den Verwender nicht von eigenen Prüfungen und Versuchen. Eine rechtlich verbindliche Zusicherung bestimmter Eigenschaften kann hieraus nicht abgeleitet werden.

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

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## Technical data:

Appearance:  
Density at 20°C:  
pH value (1 % in deionised water):

Clear, colourless liquid  
approx. 1.11 g/cm<sup>3</sup>  
approx. 5.8

## Ingredients:

Active substances in 100 g:  
30.0 g hydrogen peroxide

## Storage information:

Always store at a temperature between -20 and 25 °C.  
Usable for 1 year when stored as recommended.

## Hazard and precautionary statements:

For safety information see EC safety data sheets. These are available at [www.drweigert.de](http://www.drweigert.de) under the category "Service".

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 Material Safety Data Sheet.

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