



Acidic detergent for the food industry

Liquid concentrate

Fields of application:

- Cleaning of production plants, containers, tanks and pipes in the food industry via automated CIP processes or in the circulation process.

Performance spectrum:

niroklar 3000 contains nitric acid and surfactants and has the following properties:

- Effectively removes inorganic deposits
- Excellent emulsifying and wetting effect
- Foam-free from 50 °C onwards
- Special inhibitors and buffer substances prevent the formation of nitrous gases and increase corrosion safety during application
- Conductivity-controlled dosing possible
- listed in the current operating resources list for organic processing in Germany
- Suitable for stainless steel, acid-compatible plastic and sealings
- Not suitable for iron, aluminium and light metal alloys as well as non-ferrous metals and their alloys

Application and dosage:

- Cleaning via automated CIP processes or in the circulation process: Depending on application, degree of soiling and water hardness the application concentration is 0.5 – 2.0 weight% in a temperature range of 50 – 70 °C
- niroklar 3000 must not be mixed with active chlorine-containing cleaning solutions.
- Acidic and/or oxidative detergents and disinfectants must not be used for long-term use due to the risk of pitting corrosion of stainless steel.

- The formation of pitting corrosion is facilitated by high chloride amounts in the water, high temperatures and still solutions.
- When using niroklar 3000 the items to be washed, the cleaning system and the drain pipes must be acid-compatible.

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.
- 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 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:

After adding one to two drops phenolphthalein solution, 10 ml of niroklar 3000 - solution is titrated with 0.1 N caustic soda (NaOH) until the colour changes from colourless to red.

$\text{ml of 0.1 N NaOH used} \times 0.24 = \% \text{ (w/w)}$
niroklar 3000

Technical data:

Appearance	Clear, colourless liquid
pH-value	approx. 1.4 (1 % in deionised water, 20 °C)
Density	approx. 1.2 g/cm ³ (20 °C)
Acid capacity	approx. - 17 (ml of 0.1 N sodium hydroxide (NaOH) solution used in titration of 400 mg of concentrate against phenolphthalein)

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

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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 % non-ionic surfactants, phosphates

Storage information:

Always store at a temperature between 0 °C and 30 °C. Usable for 2 years 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.