



Acidic Detergent for the food industry

Liquid concentrate

Fields of application:

- Cleaning of production systems, containers, tanks and lines using automated CIP processes or circulation processes in the food industry.
- Special area of application is the cleaning of cheese moulds in the milk industry and containers (barrels and kegs) in the brewing and drinks industry.
- Manual cleaning of surfaces in the food industry

Performance spectrum:

niroklar 5000 contains organic and inorganic acids and a high proportion of special wetting agents. It has the following properties:

- Effectively removes mineral and other acid-soluble deposits
- Organic soiling such as fat and protein is infiltrated and emulsified
- Foam-free upwards of 40 °C
- Conductance-controlled dosing possible
- Suitable for stainless steel, aluminium, acid-resistant plastics and seals
- Not suitable for iron and non-ferrous metals and their alloys

Application and Dosage:

- Cleaning using automated CIP processes or circulation processes: The application concentration is 0.5 – 2.5 % (w/w), depending on application, water hardness and degree of soiling, in the temperature range of 40 – 70 °C.
- Cleaning of cheese moulds: 0.5–1.0 percent by weight in the temperature range of 40–70 °C.
- Cleaning of barrels and kegs in the brewing and drinks industry: 1.0 – 2.5 % (w/w) in the temperature range of 40 – 70 °C.

- Manual cleaning: The application concentration is 0.5 – 1.0 % (w/w), depending on application, water hardness and degree of soiling.
- niroklar 5000 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 5000 the items to be washed, the cleaning system and the drain pipes must be acid-compatible.

General notes on application:

- For professional use only.
- In order to avoid product residues, rinse all 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 hoses 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 and neomatik dosing devices by Dr. Weigert enable controlled, safe and economical application. We are a specialist company in accordance with the German Water 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 5000 solution is titrated with 0.1 N sodium hydroxide (NaOH) until the colour changes from colourless to red.

ml of 0.1 N NaOH used x 0.11 = % (w/w)
niroklar 5000

Technical data:

Appearance	Clear, colourless to brownish liquid
pH-value	1.9 (1 % in fully deionised water, 20 °C)
Density	approx. 1.1 g/cm ³ (20 °C)
p-value	approx. - 37 (ml of 0.1 N (NaOH) sodium hydroxide solution used in titration of 400 mg of concentrate against phenolphthalein)


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 -20 and 30 °C. Usable for 2 years when stored as recommended. For the 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 applicable guidelines for food processing.

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

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