niroklar® 88

Acid detergent for the food industry



Main fields of application:

Cleaning of tanks, containers, pipes and other production plants in the food processing industry by means of spraying, circulation or CIP processes and in immersion processes. Especially cleaning of fermentation, storage and pressure tanks in breweries and the beverage industry.

For professional use only!

Properties:

niroklar 88 is an acidic detergent based on phosphoric acid and special surfactants and has the following properties:

- safe removal of inorganic soiling, such as e.g. beerstone, milkstone and water scale
- removal of organic layers, such as yeast oxidation and yeast residues good wetting and emulsifying action
- non-foaming at both hot and cold temperatures
- reduces foam even in the event of heavy soiling and increased mechanics
- excellent dirt-carrying ability
- · excellent mixing ability without loss of effectiveness over a longer period of time
- suitable for stainless steel, aluminium and acid-compatible synthetic materials
- with short contact times also suitable for copper, tin and iron

Dosage:

Cleaning of fermentation tanks:

With cylindro-conical fermentation tanks: pre-rinse with cold water or better with 0.3 - 0.5% soda lye. Then cleaning with a cold 1 - 4 weight % niroklar 88 solution.

Cleaning of storage and pressure tanks:

Because of the lighter soiling a concentration of 1 - 2 weight % is sufficient. Cleaning in a cold temperature range.

The duration of the above-mentioned cleaning processes is usually 30 – 60 minutes.

Cleaning of open fermentation vats:

A 2-5 weight% niroklar 88 solution is applied directly onto the soiling via spraying devices. An increase in temperature to 25-40 °C accelerates the cleaning process.

Other cleaning of tanks, containers and pipes in the food processing industry: 1-4 weight % niroklar 88 at 10-80 °C.

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 suction hose with water before changing product.

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

Determining concentration:

After adding 1 - 2 drops of phenolphthalein solution, 10 ml of working solution is titrated with 0.1 N caustic soda solution until the colour changes from colourless to red.

ml of 0.1 N caustic soda solution used x 0.08 = weight % niroklar 88



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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: Clear, colourless liquid approx. 1.39 g/cm³

pH value (1 % in deionised water, 20°C): approx. 1.5

Acid capacity (ml of 0.1 N caustic soda solution used in titration of 400 mg

of concentrate against phenolphthalein): approx. - 48

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

< 5 % non-ionic surfactants, phosphonates, polycarboxylates

Storage information: Always store at a temperature between -20 and 30 °C.

Usable for 4 years when stored as recommended. For expiry date refer to the stamp mark on

the label behind the hourglass symbol \blacksquare .

Hazard and precautionary statements:

For safety information see EC safety data sheets. These are available at 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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