

niroklar[®] F

Acid detergent for the food industry – liquid concentrate



Fields of application

Cleaning of working surfaces, appliances/equipment and small parts via manual cleaning or in immersion baths in the food industry, especially in the meat industry.

For professional use only.

Properties

niroklar F is a special acidic detergent based on phosphoric acid with the following properties:

- excellent cleaning action for removing organic-mineral deposits
- good cleaning efficacy with limescale deposits and rust as well as badly encrusted and burnt on residues of fat and protein.
- excellent emulsifying and dispersion properties
- foaming
- suitable for stainless steel, rubber and acid-compatible plastic
- aluminium must be tested for suitability first
- acid-sensitive non-ferrous metals and non-ferrous metal alloys, such as copper and tin may only come in contact with diluted niroklar F solution for a short time
- not suitable for galvanised surfaces

Dosage:

Cleaning in the meat industry:

- Cleaning of moulds for (boiled) ham, sausages and paté with 2 – 3 weight% niroklar F in a temperature range of 30 °C – 50 °C. Application in immersion baths over several hours. Subsequent rinsing step with a powerful jet of water. With badly encrusted moulds the concentration should be increased to approx.. 5 weight%.
- Cleaning of cooking and boiling vessels, boiling and smoking chambers, working tables, tubs, transport trolleys as well as working equipment with 1 – 2 weight% niroklar F in a temperature range of 30 °C – 50 °C. In the case of especially stubborn and old deposits the treatment must be repeated.

Further applications in the food industry:

- Removal of fat and protein residues from working tables, filleting boards, transport boxes and working equipment with 1 - 2 weight% niroklar F in a temperature range of 30 °C – 50 °C.
- Removal of limescale and rust on tiles with 2 - 5 weight% niroklar F in a temperature range of 30 °C – 50 °C. Ceramic materials must be acid-compatible!

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.

The instructions given by the manufacturer of the production and cleaning plants must 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: Technical data:

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

Clear, colourless liquid
approx. 1.37 g/cm³
approx. 1.7



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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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Acid capacity (ml of 0.1 N caustic soda solution used in titration of 400 mg of concentrate against phenolphthalein): approx. - 43

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

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % non-ionic surfactants
> 30 % phosphates

Storage information:

Always store at a temperature between -20 °C and 30 °C. Usable for 3 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

Hazard and precautionary statements:

For safety information see EC 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.

MB 2300 GB/2-3
06/19



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