



Acidic Detergent for the food industry

Liquid concentrate

Fields of application:

- Cleaning of surfaces, floors, walls, utensils and containers, as well as production and filling systems by means of low-pressure and foam cleaning devices and wiping in the food industry.

Performance spectrum:

niroklar S 95 is an acidic detergent based on organic and inorganic acids as well as foaming surfactants with the following properties

- Reliably dissolves mineral deposits such as limescale
- Organic deposits such as fat and protein are infiltrated and dislodged
- Produces a stable foam when applied using low-pressure foam cleaning devices
- Free of phosphoric acid, phosphates and phosphorous-containing compounds
- Included in the current operating resources list for organic processing in Germany
- Suitable for stainless steel, aluminium, rubber and acid-resistant plastics and seals
- Non-ferrous metals and their alloys, as well as iron are only resistant for short exposure times, taking into account the application concentration

Application and Dosage:

- The application concentration is 1.0 – 5.0 % (w/w), depending on soiling, water hardness and application, in the temperature range of 20 – 50 °C.

For stubborn deposits, the concentration can be increased to approx. 10 % (w/w).

- niroklar S 95 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 S 95, 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 S 95 solution is titrated with 0.1 N sodium hydroxide solution (NaOH) until the colour changes from colourless to red.

ml of 0.1 N NaOH used x 0.21 = % (w/w)
niroklar S 95

Technical data:

Appearance	Clear, brownish liquid
pH-value	2.1 (1 % in deionised water, 20 °C)
Density	approx. 1.2 g/cm ³ (20 °C)
p-value	approx. - 19 (ml of 0.1 N sodium hydroxide solution (NaOH) 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 % polycarboxylates

5–15 % anionic surfactants

Storage information:

Always store at a temperature between 0 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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