

Acidic Detergent for the food industry

Liquid concentrate

Fields of application:

- Cleaning of production systems, containers, tanks, lines and boilers using automated CIP processes and in circulation processes in the food industry, for example the milk-processing industry.
- Manual cleaning of surfaces for example in wiping processes in the food industry.

Performance spectrum:

niroklar is an acidic detergent and contains phosphoric acid and surfactants. It has the following properties:

- Effectively removes rust, limescale and other mineral deposits
- Universal application
- Emulsifying action

Defoaming at temperatures upwards of 40 °C

- Suitable for stainless steel, aluminium, rubber and acid-resistant plastics and seals
- Copper, tin and iron are only resistant for short exposure times, taking into account the application concentration

Application and Dosage:

- Cleaning using automated CIP processes or circulation processes: The application concentration is 0.5 – 2.0 % (w/w), depending on application, water hardness and degree of soiling, at 40 – 80 °C.
- Manual cleaning: The application concentration is 0.5 – 2.0 % (w/w), depending on application, water hardness and degree of soiling.
- For stubborn deposits, the concentration can be increased to approx. 10 % (w/w).

- niroklar 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 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 solution is titrated with 0.1 N caustic soda (NaOH) until the colour changes from colourless to red.

ml of 0.1 N NaOH used x 0.09 = % (w/w) niroklar

Technical data:

Appearance	Clear, colourless liquid
pH-value	approx. 1.7 (1 % in fully deionised water, 20 °C)
Density	approx. 1.4 g/cm ³ (20 °C)
p-value	approx. - 43 (ml of 0.1 N (NaOH) sodium hydroxid 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

> 30 % phosphates

Storage information:

Always store at a temperature between -15 and 30 °C. Usable for 3 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.

DS 1303/3-1

Date of issue: 03/2022