



## Alkaline detergent for the food industry

### Liquid concentrate

#### Fields of application:

- Cleaning of chocolate moulds (for example, made of polycarbonate), baking moulds, baking tins, and other surfaces and equipment in chocolate and confectionery production, bakeries and the delicatessen industry, using automated and manual cleaning as well as in immersion processes.
- Cleaning of fatty soiling using steam-jet and high-pressure cleaning devices and in brushing systems
- Cleaning of other parts in machine processes: 0.5 - 2.0 per cent by weight at temperatures of 40 °C - 80 °C
- Cleaning of other parts in manual processes and in the immersion bath: 0.5 - 2.0 per cent by weight at temperatures of up to 60 °C.  
For stubborn soiling, the concentration can be increased to a maximum of 5.0 per cent by weight.

#### Performance spectrum:

neomoscan FA 2 is a surfactant-free alkaline cleaning agent for objects made of sensitive materials with the following properties:

- Material-preserving adjustment, also suitable for polycarbonate
- Emulsifying and dispersing action
- Pronounced wetting and complexing capacity
- No active chlorine
- Suitable for stainless steel, aluminium and aluminium alloys as well as common plastics and polycarbonate
- Preliminary testing must be carried out for copper, brass and non-ferrous alloys

#### Application and Dosage:

- Cleaning of polycarbonate chocolate moulds in cleaning systems:  
0.3 - 0.5 per cent by weight at temperatures of up to 60 °C.

The product neodisher KN is tried and tested for rinsing. The water quality to be used should be at least softened water (max. 2 °dH), but preferably fully demineralized water.

#### Notes on application:

- For professional use only.
- In order to avoid product residues, rinse 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 hose 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 and the instructions of the chocolate mould manufacturers
- The weigomatic dosing systems/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:

After adding one to two drops phenolphthalein solution, 10 ml of neomoscan FA 2 solution is titrated with 0.1 N hydrochloric acid (HCl) until the colour changes from red to colourless

ml of 0.1 N HCl used x 0.42 = % (w/w)  
neomoscan FA 2

## Technical data:

Appearance	clear, colourless liquid
pH-value	approx. 11.8 - 12.7 (0.3 – 2 % w/w in deionised water, 20 °C)
Density	approx. 1.4 g/cm <sup>3</sup> (20 °C)
Alkaline capacity	approx. 10 (ml of 0.1 N (HCl) HCl used in titration of 400 mg 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:

15 – 30 % phosphates

## Storage information:

Always store at a temperature between -10 °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 .

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](http://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.

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