

CIP 1125 SD

Type:	Alkaline CIP cleaning agent.	Date: 16.12.2016
Application:	Applicable for CIP cleaning of e.g. centrifuges, plate heaters, tank containers, tanks, tubes, processing systems, racks, plastic boxes and the like used within the food industry. Warning: Do not use for tools and equipment not resistant to alkali.	
Properties:	CIP 1125 SD is a strongly alkaline, defoamed CIP agent for efficient removal of even strong layers of grease and protein due to its high contents of e.g. complexing agents. Preventing further coating, which means better utilization of the production equipment.	
Dosage:	Use a concentration of 0,5 – 2%. Temperature: 5-90 degree centigrade. Duration of action approx. 5-30 seconds. 10-60 minutes by CIP. After cleaning procedure, all surfaces intended for contact with foodstuffs must be rinsed thoroughly with clean water.	
Declaration:	Declaration: Sodium hydroxide and surfactant.	
pH-value:	Concentrated	approx. 14,0
	In solution	approx. 12,7 (1%)
	Conductivity	at 1% 15,48mScm
Specific gravity:	Approx. 1,24 g/ml	
Storage:	Store properly, out of reach of children, and not together with food, feed, pharmaceutical products or the like. Store only in original packaging. Store frost free.	
Approval:	This product is following the general requirements of the legislation regarding foodstuffs for products applied in food businesses. Meaning that when used under normal conditions and at normal dosage and under predictable conditions, this product will not discharge contents to an extent providing any risk for human health.	
Security:	Please see the provided safety data sheet	



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