

CIP 1100 CL

Type:	Highly alkaline agent containing chlorine.	Date: 16.12.2016
Application:	Applicable for CIP in hard water. The product is being used in breweries for filling machines, sugar- and syrup tanks, open containers, yeast propagation tanks and filters. Also applicable for cleaning of tubes, mixing systems, bottling plants and storage tanks in the food industry. Suitable for washing of plastic boxes, plastic bowls, etc. Warning: Do not use together with acidic products.	
Properties:	Applying CIP 1100 CL means efficient removal of grease, protein, sugar and the like. The high alkalinity as well as the contents of chlorine provide a fine, bacteriostatic effect. CIP 1100 CL is low foaming.	
Dosage:	Use a concentration of 0,5 – 3 % at a temperature of 40 – 60 degree centigrade. Duration of action approx. 10 – 30 seconds. By CIP 10 – 30 minutes. After cleaning procedure, all surfaces intended for contact with foodstuffs must be rinsed thoroughly with clean water.	
Declaration:	Potassium hydroxide, sodium hypochlorite (chlorine) and phosphonate.	
pH value:	Concentrated: approx. 14,0 In solution: approx. 12,5 (1%)	
Conductivity:	At 1% 11,77mS/cm	
Specific gravity:	Approx. 1,22 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. PR-no. 2293469.	
Security:	Please see the provided safety data sheet.	



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