

CIP 1105 SP

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, smoke houses and the like used within the food industry. Warning: Do not use for tools and equipment not resistant to alkali.	
Properties:	CIP 1105 SP is a strongly alkaline, defoamed CIP agent for efficient removal of even strong layers of grease, oil 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 – 3%. Temperature: 40-90 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: Potassium hydroxide, complexing agent and surfactant.	
pH-value:	Concentrated In solution Conductivity	approx. 14,0 approx. 12,7 (1%) at 1% 11,60mScm
Specific gravity:	Approx. 1,28 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.	



NCA-Verodan A/s

Industriparken 5 - DK 9560 Hadsund
www.ncaa.dk mail@ncaa.dk
Tlf: +45 7027 1630 Fax: +45 7027 1631