

CIP 1145

Type:	CIP cleaning agent.	Date: 16.12.2016
Application:	Applicable for CIP cleaning of e.g. tanks, tubes, processing systems, pasteurization equipment, 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:	Removes efficiently grease, protein, sugar and the like. Very good dirt dissolving and grease emulsifying effect.	
Dosage:	Use a concentration of 0,5 – 2%. Temperature: 45-80 degree centigrade. Duration of action approx. 30-60 seconds for boxes. 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, sodium hydroxide, and complexing agents.	
pH-value:	Concentrated In solution Conductivity	approx. 14,0 approx. 12,6 (1%) at 1% 15,47mScm
Specific gravity:	Approx. 1,37 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: 2293442.	
Security:	Please see the provided safety data sheet.	



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