

# CIP CL

<b>Type:</b>	Strongly alkaline agent containing chlorine.	Date: 16.12.2016
<b>Application:</b>	Applicable for CIP cleaning of e.g. tanks, process equipment, plastic boxes and the like. <b>Warning: Do not use together with acidic products</b>	
<b>Properties:</b>	Efficient removal of grease, protein, sugar and the like. Due to the high Alkalinity and the content of chlorine the product provides a good bacteriostatic effect. CIP CL is low foaming.	
<b>Dosage:</b>	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.	
<b>Declaration:</b>	Sodium hydroxide, sodium hypochlorite (chlorine) and phosphonate.	
<b>pH value:</b>	Concentrated: approx. 14,0 In solution: approx. 12,5 (1%)	
<b>Conductivity:</b>	At 1% 11,77mS/cm	
<b>Specific gravity:</b>	Approx. 1,22 g/ml	
<b>Storage:</b>	Store properly, out of reach of children, and not together with food, feed, pharmaceutical products or the like. Do not store together with acid. Store only in original packaging. Store frost free.	
<b>Approval:</b>	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.	
<b>Security:</b>	Please see the provided safety data sheet.	



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