

Chlor-Det 102

Chlorinated detergent bactericide

CS-102

PRODUCT DESCRIPTION

Chlor Det is used wherever there is a need for a general purpose cleaner, sanitiser in food processing industries.

PERFORMANCE MECHANISM

The stabilised chlorine content of Chlor Det remains locked into companion detergent components until dissolved in water. At a concentration of 6.25 gm per litre Chlor Det solution provides 40 ppm available chlorine.

APPROVALS

Chlor Det is approved for use in export establishments under its control.

BACTERICIDAL PROPERTIES

Chlor Det meets the bactericidal standards of the N.S.W. Therapeutic Goods Act for sanitisers under "clean" conditions at use concentrations of 1:24 in hard water of 350 ppm total hardness.

The results were obtained with the following organisms:

Pseudomonas Aeruginosa	Pass
NCTC 6749	
Escherichia coli	Pass
NCTC 8196	
Staphylococcus aureus	Pass
NCTC 4163	
Proteus vulgaris	Pass
NCTC 4635	

FEATURES AND BENEFITS

1. Provides low in-use costs for cleaning and sanitising.
2. Rinses freely from all surfaces.
3. Rapidly soluble in hot or cold water.
4. Safe on metals commonly used in food processing industries.
5. Controlled foam characteristics enable Chlor Det to be used in recirculating (CIP) systems.
6. Detergent system works equally well on soils containing either animal fats, vegetable oils or proteinaceous soils.

APPLICATIONS

Chlor Det has wide application in food processing industries for general cleaning and sanitising of holding tanks, filling and packaging equipment, floors, walls, product transfer lines, drains, feed hoppers, rubbish bins and soilage from egg shells.

DIRECTIONS FOR USE

Concentration 6 gm to 25 gm per

Time a) Manual application - leave solution on surface for 10 to 15 minutes.
b) Immersion application - 5 to 10 minutes

Temperature 43°C to 60°C

Jaegar Australia

Factory 2, 9 Tower Court, Noble Park VIC 3174

Tel: (03) 9769 1788 Fax: (03) 9769 0655 Email: jaegar@jaegaraustralia.com.au

