

TARTARISAN

Technical Data Sheet.

Code: WC-115

Description: TARTARISAN is a clear liquid with a mild peroxide odour. It is a low foam stabilised tartaric based peroxyacid.

Application: TARTARISAN is a one process Tartaric based peroxyacid sanitiser. It has a broad spectrum sanitation action against bacteria, yeast and mould. TARTARISAN is suitable on winery surfaces, including stainless steel, food grade plastics, glass and all wine transfer hoses.

Directions for Use: Using the ideal water temperature of 40-50⁰C, however cold water <20⁰C is suitable for most applications. For circulatory SIP or bath applications add TARTARISAN to clean water at the concentration of 0.75-1.0 kg/100L of water (0.75-1.0%w/v). For single pass SIP applications add TARTARISAN in clean water at a concentration of 1.0-1.25kg/100L of water (1.0-1.25%w/v).

U.N. References: UN Code: 3093
Class: 8
Subclass: 5.1



Compliance: Meets AQIS & food handling standards.

Packaging: 15 L (3 x 5L Bottles), 25 L & 200 L & 1000 L IBC.

Contact Details:



Ph: +61 3 9769 1788

Fax: +61 3 9769 0655

E: admin@jaegaraustralia.com.au

W: www.jaegaraustralia.com.au



Ph: 1800 462 380

Fax: 03 8786 4399

E: enquiries@enoltech.com.au

W: www.enoltech.com.au