Detergent range

Detar Schiuma

FOAMING ALKALINE DETERGENT

Medium-alkalinity foaming detergent suitable for removing stubborn organic residues (both animal and non-animal fats) from surfaces. It can be used in the food industry to clean equipment and vats made from stainless steel.

Foam cleaning

The use of Detar Schiuma, a foaming detergent, makes it possible to carry out cleaning operations on machinery, equipment and walls where there are vertical and diagonal surfaces or any other surfaces hard to clean using traditional methods.

Detar Schiuma is composed of different kinds of surfactants that perform a combined cleaning-emulsifying-imbibing action, organic salts serving as sequestering agents, alkalis and special foam stabilizers.

Detar Schiuma is a detergent designed for use with foaming devices.

It removes the proteins and fats that are left behind after various processes in the food industry, especially abattoirs, meat processing centres and dairies.

The special adherence and persistence of the foam on the dirt allows a longer contact time, meaning more thorough cleaning.

Characteristics

Appearance: opalescent liquid Colour: light yellow. pH (1% solution): 11.0-13.0.

Specific weight at 20°C: 1.14-1.18 g/cm³

Rinsability: excellent.

Biodegradability: over 90% (art. 2 & 4 law no. 136 of 26/4/83).

Dosage and instructions for use

Adjust the concentration to the amount of dirt on the surface (solutions normally range between 4-6%). Using a foaming device, spray the solution onto the surface requiring cleaning. Wait a few minutes, then rinse with a high-pressure water jet.

Storage

This product is frost sensitive. Keep in original containers.

Carefully re-close the package after opening.

Hazard labelling

The product is classed as corrosive.

Consult the relative safety sheet before handling the product.

Pack sizes

code 251501 - 25 kg canisters code 251511 - 1,100 kg barrels



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy tel. +39-045-8788611 r.a. fax +39-045-8780322 fax uff. vendite +39-045-8780122 www.perdomini-ioc.com - info@perdomini-ioc.com

Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibi-lity of the customer. The user is always obliged to respect the national and international legislation in force.