## Detergent range

# Detar Tre Special

CAUSTIC DETARTRATING DETERGENT

Complete detergent in powder form, highly alkaline, phosphate free. Perfect for cleaning and tartrate-removal operations in wineries and food processing industries.

### Perfectly balanced composition

Detar Tre Special has been specially formulated to provide a powerful tartrate-removing effect on any surface.

The caustic base formula – vital for eliminating tartrates – is given effective support by special surfactants and sequestering agents which have been chosen for their ability to increase the solution's wetting power no matter how hard the water.

The sequestering agents are fully effective even at very low concentrations (ppm).

#### Perfect for cleaning equipment in wineries and food processing plants

Detar Tre Special can be used to clean and eliminate tartrates from stainless steel equipment such as vats and conveyors, as well as pasteurizers, concentrators and centrifuges. It's also suitable for use on presses and filters.

This product is not compatible with light alloys, zinc or aluminium.

### Totally environmentally friendly

This formula adheres to the ever stricter environmental protection regulations; it's free from phosphates and toxic substances. The surfactants used are of vegetable origin and comply with the OECD requirements for classification as easily biodegradable.

#### **Characteristics**

Appearance: crystals and powder.

Colour: white-yellow.

Alcalinity: 89 – 93 % (expressed as NaOH). Rinsability: excellent.

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

### How to use and dosage

#### To remove tatrates:

Dissolve Detar Tre Special in cold water in concentrations varying between 5-10%

Use in circulation cleaning or spray-cleaning operations.

When removing tartrates it is important to check the levels of causticity and intervene by adding more product if they become too low.

For general cleaning:

Dissolve Detar Tre Special in cold water, slowly adding more product until a concentration of 0.5-3% is reached.

#### Storage

Store in a cool and well ventilated place.

Keep the containers sealed shut.

#### Hazard labelling

This product is classified as corrosive.

Before handling the product please consult the relevant safety information.

#### Pack sizes

Code 252051 - 25 kg bags



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

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