

# SOLARIS DETERCIP PLUS

## CHLORINE SANITIZING DETERGENT

Cleans and sanitizes in a single operation

Removes every type of grease and organic deposits

Reduces microbial load

### APPLICATIONS

It cleanses every kind of grease and organic deposit, performing even a sanitizing action. Suited for use in C.I.P. plants

### FEATURES

Compared to typical sanitizing principles, such as quaternary ammonium salts or amphoteric, the product has the benefit of presenting residues easily washable.

As regards bactericidal, sporicide, fungicide and virucidal action of hypochlorite, wide studies have been conducted indicating the hypochlorous acid as active agent. Yet this acid is present in significative percentages only in pH lower than 8; however, empirical proves demonstrate that alkaline hypochlorite-based sanitizing products are strongly bactericidal, probably thanks to the synergic action together with alkali and sequestering agents. Hypochlorites are more active in an acid pH, rather than in an alkaline one. This problem can be in some way solved increasing the hypochlorite concentration. Moreover, it has been proved that the sporicidal activity of sodium hypochlorite (200ppm of active chlorine) can be enhanced of 1,5 to 4% of sodium hydroxide, disclaiming with previous comment regarding pH.

A product solution at 1% in water, releases 550 ppm of active chlorine.

### INSTRUCTIONS FOR USE

It is recommended to use the product as described below:

- Solutions 0.5 – 1%: to clean dairy and ice-cream industry plants and milk cooler tanks.
- Solutions 0,4 – 4%: for cleaning in oil industry, canning, fish processing, slaughter-houses, meat and sausage processing, farms, beverages industries, distilleries and liquor factories.
- Solutions 2%: for horizontal tanks washing in bier industry: at room temperature for 10 – 30 minutes.
- Solutions 1 – 2%: for pipe washing in bier industry:  
suited from 4°C to 60°C for 15- 20' for filling machines washing in bier industry  
suited from 4°C to 60°C for 15- 20' or more hours in case of potting
- Solutions 5%: for barrel and kegs reprocessing in bier industry: at room temperature for at least 2-3 hours.


PACKAGING:	Standard packages		N° pieces for carton	N° cartons / packages for pallet	N° pieces for pallet
	Barrel	Kg 230	-	-	4

CHEMICAL-PHYSICAL INFORMATIONS:	Parameters	U.M.	Values	Method of analysis
	Aspect:	-	Liquid	Visual
	Colour:	-	Pale Yellow	Visual
	Perfume:	-	No perfume	-
	pH (sol. 1%):	-	12,9 ± 0,5	Instrumental
	Alkalinity:	%Na2O	8,1 ± 0,5	By titration
Density:	Kg/dm <sup>3</sup>	1,21 ± 0,05	By weighing	

We recommend for use, packaging etc. to follow instruction on label and/or on safety data sheet. This technical data sheet nullifies and replaces any precedent edition.

### Bettari Detergenti s.r.l.

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Cap. Soc. € 210.000 int. vers. REA BS n° 284088  
Reg. Impr. BS n°029-29243 - C.F./P.IVA 01428790172

<p><b>HAZARD:</b> Reg. (CE) 1272/2008</p>	<div style="text-align: center;">  </div> <div style="text-align: center; border-top: 1px solid black; padding-top: 5px;"> <p><b>DANGER</b></p> </div>	<p>H290: may be corrosive to metals H314: causes severe skin burns and eye damage H400: very toxic to aquatic life H411: toxic to aquatic life with long lasting effects</p>
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