# TECNET RECYCLE

## CHLORINE SANITIZING DETERGENT

CLEANS AND SANITIZES IN A SINGLE OPERATION

REMOVES EVERY TYPE OF GREASE AND ORGANIC DEPOSITS

REDUCES THE MICROBIAL CHARGE

**APPLICATIONS**

It cleanses every type of fat and organic deposit, also making a sanitizing action.
Suitable for use in C.I.P.

**FEATURES**

Compared to typical sanitizers, such as quaternary ammonium salts and amphoters, the product has the advantage of having perfectly rinseable residues.
As regards the bactericidal, fungicidal, sporicidal and virucidal action of hypochlorite, very large studies have been conducted, which indicate hypochlorous acid as active agent. However, it is present in massive percentages only for pH lower than eight; however, empirical evidence shows that alkaline sanitizers based on hypochlorite are strongly bactericidal; probably thanks to the synergistic action with alkali and sequestering agents. Hypochlorites are more active at acidic pH than alkaline. This problem can be, to some extent, solved by increasing the concentration of hypochlorite, and it has also been shown that the sporicidal activity of sodium hypochlorite (200 ppm of active chlorine), can be increased by 1.5% - 4% sodium hydroxide, contradicting the previous comment about pH.
A 1% product solution in water liberates 550 ppm of active chlorine.

**ISTRUCTIONS FOR USE**

It is recommended to use the product as described below:
- Solutions 0.5 - 1%: for cleaning equipment in the dairy and ice cream industries, milk refrigeration tanks. At room temperature for 20'-30'. The contact time can be reduced to 10'-15' working at temperatures between 40 and 50°C.
- 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. At room temperature for 20'-30'. The contact time can be reduced to 10'-15' by working at temperatures between 40 and 50°C.
- 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.

| **PACKAGES:** | ***Standard packages*** | ***N° pieces / carton*** | ***N° cartons - pieces / pallet*** | ***N° pieces / pallet*** |
|---|---|---|---|---|
| | Tank Kg 12 | - | - | 60 |
| | Tank Kg 24 | - | - | 36 |
| | GIR/IBC Kg 1100 | - | - | 1 |

| **CHEMICAL-PHYSICAL INFORMATION:** | ***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 |
| | Alcalinity: | - | 8,1 ± 0,5 | |
| | Density: | Kg/dm$^3$ | 1,21 ± 0,05 | By weighting |

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

**Bettari Detergenti s.r.l.**

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Reg. Impr. BS n°029-29243 - C.F./P.IVA 01428790172

| | | | |
|---|---|---|---|
| **HAZARD**<br>Reg. (CE) 1272/2008 |  |  | H290: May be corrosive to metals<br>H314: Causes severe skin burns and eye damage<br>H400 Very toxic to aquatic life.<br>H411: Toxic to aquatic life with long lasting effects.<br>EUH031: Contact with acids liberates toxic gas<br>EUH206: Attention! Do not use in combination with other products. Hazardous gases (chlorine) can be released. |
| | **DANGER** | | |

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