



## Highly chlorinated foam cleaner

### Description

Hypofoam is a highly chlorinated, alkaline foam cleaner designed for daily use in the food, beverage and dairy industries.

### Key properties

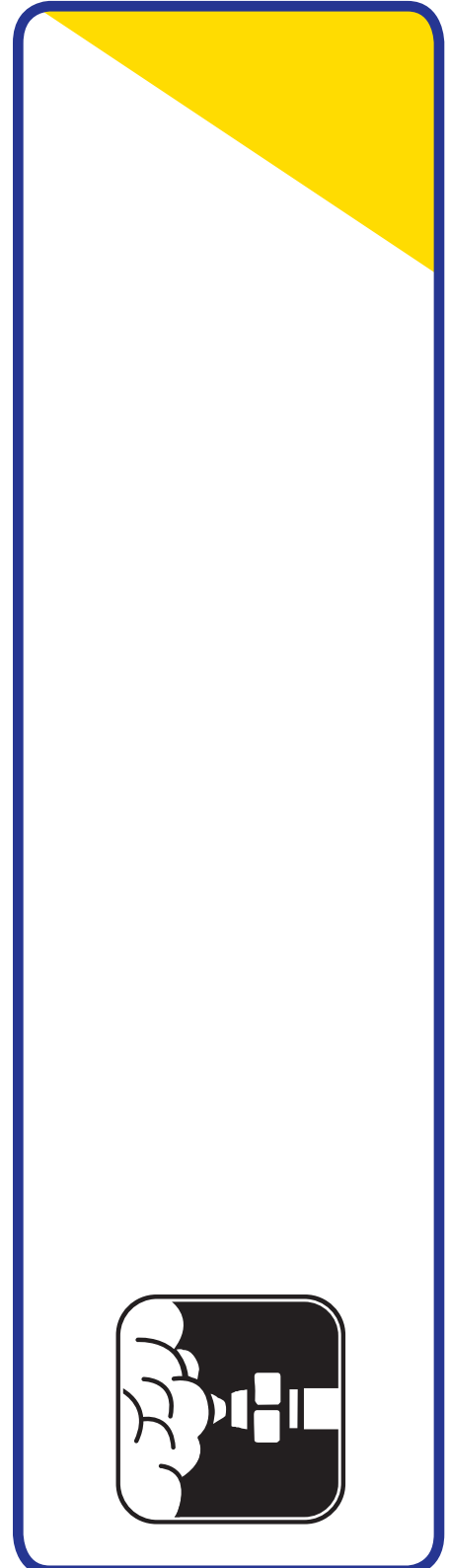
- Hypofoam is a caustic-based, alkaline foam cleaner containing a high level of hypochlorite and a blend of chelating agent and surfactant/wetting agents. It is very effective for use on a wide range of food soils including animal and vegetable fats, blood and proteins. In addition, its high chlorine content rapidly removes organic and vegetable-based stains and helps to prevent build-up of 'protein film' deposits.
- Hypofoam is recommended for daily cleaning in vegetable processing, canning, wine and soft drink production. It is also suitable for applications where heavy proteinaceous soiling is encountered, such as abattoirs, poultry processors and the fish industry. It can be used for cleaning floors, walls, cutting tables, packing fillers, conveyors and other processing equipment.
- Hypofoam is suitable for use with a wide range of foam application equipment.

### Benefits

- Effective on all types of food soiling
- Rapid stain removal
- Helps prevent build-up of protein film
- Free rinsing

### Use instructions

Use Hypofoam at concentrations between 2-10% v/v depending on the type and degree of soiling.





**F&B Hypofoam**

**VF6**

#### Technical data

Appearance: Clear, pale yellow liquid

pH (1% solution at 20°C): 12.3

Relative density (20°C): 1.17

Chemical Oxygen Demand (COD): 90 gO<sub>2</sub>/kg

Nitrogen Content (N): 2 g/kg

Phosphorous Content (P): 1 g/kg

*The above data is typical of normal production and should not be taken as a specification.*

#### Safe handling and storage information

Store in original closed containers or (where applicable) in an approved bulk tank, away from sunlight and extreme temperatures. Keep away from acids. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

#### Product compatibility

Hypofoam when applied at the recommended concentration and temperature is suitable for use on the grades of stainless steel commonly found in the processed food industry. It is unsuitable for use on soft metals such as aluminium and galvanised materials. Always rinse surfaces thoroughly after use (within 1 hour).

In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

#### Test method

##### Reagents:

0.1 N Hydrochloric or sulphuric acid

0.1 N Sodium thiosulphate

Phenolphthalein indicator

##### Procedure:

Add 10ml of 0.1N sodium thiosulphate to 10ml of the test solution, mix well and allow to stand for about 30 seconds, add 2-3 drops of the indicator solution and titrate with the acid to a colourless end point.

##### Calculation:

% v/v Hypofoam = titre (ml) x 0.48

% w/v Hypofoam = titre (ml) x 0.56

% w/w Hypofoam = titre (ml) x 0.56